

BLANC

Welcome to Blanc, where we celebrate the fusion of contemporary French cuisine with tantalizing Asian influences. Each dish is meticulously crafted, guided by our reverence for nature's bounty and seasonality. We reimagine classic favourites, infusing them with a harmonious blend of local and artisanal produce to evoke a sense of wonder.

欢迎来到 Blanc。在这里，我们将现代法式料理与诱人的亚洲风味完美融合。秉持着尊重与感恩大自然馈赠的理念，我们精心选用当季新鲜食材来制作每一道美食。结合本地手艺与食材的和谐之美，我们重新诠释经典美食，唤起您对美食的惊叹。

BENNY YEOH & BLANC'S TEAM





“Rooted in my grandmother's Peranakan heritage, my culinary journey through Penang's flavours merges French technique with Asian flair. Beyond taste, it's about stories told, memories shared, and hearts touched. Cooking isn't just sustenance; it's my canvas for spreading joy, inspiration, and leaving an indelible mark on those who taste my creations—one dish at a time.”

– *Benny Yeoh, Chef de Cuisine*

To optimize your dining experience, this menu is designed to be enjoyed by all guests at the table. Our chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all our dishes will be completely allergen free. Ingredients are subject to market availability, seasonality, and environmental factors. All prices are nett. T&C apply.

INDULGENCE MENU

HOMEMADE BREAD & BUTTER

AMUSE BOUCHE

CURED SHIMA AJI

Smoked Ikura | Heirloom Tomato | Shiso | Citrus Kosho

HOKKAIDO SCALLOP

Monk Fish | Brown Butter | Pumpkin | Carrot Emulsion

CRISPY SCALE MARBLE GOBY

Squid Capelini | Sauce Américaine | Abalone | Parsley

GRILLED NEW ZEALAND LAMB SADDLE

Carrot | Pine Nut | Dill |
Kampot Pepper
(Supplementary RM 48 nett)

COQ AU VIN

Celeriac | Smoked Onion |
Port Wine

BINCHO-GRILLED WAGYU BEEF CHEEK

Maitake Mushroom | Potato
Mousseline | Puffed Rice |
Kampot Pepper
(Supplementary RM 36 nett)

PRE DESSERT

AVOCADO DELIGHT

Avocado Mousse | Milo | Chocolate Terrine

MIGNARDISE

RM480 PER PERSON

ALCOHOL PAIRING
RM198 PER PERSON

Ingredients are subject to market availability, seasonality, and environmental factors.
All prices are nett. T&C apply.



BLANC

A LA CARTE MENU

STARTER	RM
DAILY MARCHE SOUP *Please check with our Staff for the available ingredient	39
CURED SHIMA AJI Smoked Ikura Heirloom Tomato Shiso Citrus Kosho	77
HOKKAIDO SCALLOP Monk Fish Brown Butter Pumpkin Carrot Emulsion	84
DUO OF FOIE GRAS Terrine Pan Seared Beetroot Baguette chip	95
MAIN	
COQ AU VIN Celeriac Smoked Onion Port Wine	84
CRISPY SCALE MARBLE GOBY Squid Capelini Sauce Américaine Abalone Parsley	89
MISO COD Ginger Beurre Blanc Braised Cabbage Crispy Ginger Parsley	112
BINCHO GRILL WAGYU BEEF CHEEK (90GM) Maitake Mushroom Potato Mousseline Puff Rice Kampot Pepper	148
GRILLED NEW ZEALAND LAMB SADDLE Carrot Pine Nut Dill Kampot Pepper	162
MAINE LOBSTER RISOTTO (Preorder 1 day in advance) Wild Mushroom Brown Butter Lobster Emulsion Cognac	Market Price

Ingredients are subject to market availability, seasonality, and environmental factors.
All prices are nett. T&C apply.



BLANC

DESSERT

RM

BLANC SIGNATURE FOREST LOGS

49

Pulut Hitam | Caramel Coconut Pebble | Pandan | Cocoa

PINEAPPLE TEXTURE

43

Smoked Milk | Spiced Poached Pineapple | White Chocolate

AVOCADO DELIGHT

46

Avocado Mousse | Milo | Chocolate Terrine

Ingredients are subject to market availability, seasonality, and environmental factors.
All prices are nett. T&C apply.





“我的厨艺源自于我祖母的娘惹传统文化，而我的烹饪之旅是通过槟城独有的风味融合了法式技艺和亚洲风情。除了味觉体验，这也是一个讲述故事、分享回忆、感动心灵的过程。对我来说烹饪不仅仅是为了果腹；这也是我用来传播快乐、启发灵感的画布，并在每个品尝我料理的来宾心中留下深刻印记——逐一品味。”

– Benny Yeoh, 主厨

为了提升您的用餐体验，本菜单适用于所有同桌的贵宾。

我们的厨师将尽最大努力满足贵宾对任何食物不耐受和过敏的情况，但我们无法保证所有菜肴都完全不含过敏原。

食材根据市场供应、季节性和环境因素可能有所变动。

所有价格均为净价。附带条款。

INDULGENCE MENU

自制法式面包

餐前小点

盐腌白鲷鱼刺身

烟熏鲑鱼籽 | 原种番茄 | 紫苏 | 柚子胡椒

香煎北海道带子

鮫鱈鱼 | 焦化黄油 | 南瓜 | 胡萝卜泡沫

脆鳞笋壳鱼

鱿鱼细面 | 法式龙虾酱 | 鲍鱼 | 欧芹

香烤新西兰羊鞍
胡萝卜 | 松子 | 茼蒿 |
貢布黑胡椒汁
(附加费净价 RM 48)

酿童子鸡
块根芹 | 烟熏洋葱 |
波特酒

碳烤和牛颊肉
舞茸 | 土豆泥 | 爆野米 |
貢布黑胡椒汁
(附加费净价 RM 36)

前置甜点

鳄梨风味甜品

鳄梨慕斯 | 美禄 | 巧克力冻糕

饭后甜点

每位 **RM480**

酒品搭配

每位 **RM198**



BLANC

单点菜单

前菜 RM

主厨推荐汤品 39

*请咨询餐厅服务员当天菜品

盐腌白鲑鱼刺身 77

烟熏鲑鱼籽 | 原种番茄 | 紫苏 | 柚子胡椒

香煎北海道带子 84

鮫鱈鱼 | 焦化黄油 | 南瓜 | 胡萝卜泡沫

法式鹅肝两吃 95

鹅肝冻糕 | 香煎鹅肝 | 甜菜根 | 法棍脆片

主食 RM

酿童子鸡 84

块根芹 | 烟熏洋葱 | 波特酒

脆鳞笋壳鱼 89

鱿鱼细面 | 法式龙虾酱 | 鲍鱼 | 欧芹

烤味增鳕鱼 112

姜汁白醋酱 | 炖高丽菜 | 脆姜丝 | 欧芹

碳烤和牛颊肉 148

舞茸 | 土豆泥 | 爆野米 | 贡布黑胡椒汁

香烤新西兰羊鞍 162

胡萝卜 | 松子 | 茼萝 | 贡布黑胡椒汁

龙虾意大利烩饭 市价

野菌 | 焦化黄油 | 龙虾泡沫 | 干邑

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BLANC

甜品

RM

Blanc 招牌森林甜品

49

黑糯米 | 焦糖椰奶雪糕 | 班兰叶 | 可可

凤梨甜品

43

烟熏牛奶 | 香料炖凤梨 | 白巧克力

鳄梨风味甜品

46

鳄梨慕斯 | 美禄 | 巧克力冻糕

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