

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

MICHELIN
2025



“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.

MACALIQUE GASTRONOMY

LUNCH MENU

(12.00pm – 3.00pm, last order at 2.00pm)



*At Blanc, colonial poise meets French-Asian precision.
Lunch offers an à la carte selection with a local accent,
a midday pause that is refined yet unhurried.*

BLANC

STARTER

RM

HOMEMADE FRENCH BREAD
French Butter with Apricot

19

CELERY ROOT
Velouté | Almond | Orange

39

NAGASAKI INADA
Seagrape | Jalapeño | Coconut

58

HOKKAIDO SCALLOP
Pumpkin | Brown Butter | Parsley

64

MAIN COURSE

RM

WILD MUSHROOM
Risotto | Porcini | Maitake Mushroom | Mascarpone

52

FREE RANGE CHICKEN
Mushroom | Celeriac | Glutinous Rice Wine

56

NORWEGIAN SALMON
Miso | Sake | Cabbage | Ginger

74

DESSERT

RM

JAPANESE CUCUMBER
Yuzu | Crème Fraîche | Parsley

38

YAM & PEANUT
Cilantro | Coconut | Puff Pastry

40

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



MACALIQUE GASTRONOMY

DINNER MENU

(6.30pm – 10.00pm, last order at 9.00pm)



Dinner at Blanc unfolds in an atmosphere of quiet sophistication. The evening is defined by an à la carte journey or a carefully composed tasting menu, where each plate balances craft and character, leaving an impression that lingers long after the final course.

BLANC

DINNER À LA CARTE MENU

STARTER

RM

HOMEMADE FRENCH BREAD
French Butter with Apricot

19

CELERY ROOT
Velouté | Almond | Orange

39

NAGASAKI INADA
Seagrape | Jalapeño | Coconut

58

FOIE GRAS
Beetroot | Berries | Brioche

98

MAIN COURSE

RM

WILD MUSHROOM
Risotto | Porcini | Yunnan Morel | Mascarpone

72

FREE RANGE CHICKEN
Yunnan Morel | Celeriac | Glutinous Rice Wine

86

COD FISH
Miso | Sake | Cabbage | Ginger

140

NEW ZEALAND LAMB SADDLE
Carrot | Pine Nut | Dill | Cajun

167

SANCHOKU WAGYU BEEF STRIPLOIN M4
Taro | Kohlrabi | Buckwheat | Char Siew

189

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



BLANC

DINNER À LA CARTE MENU

DESSERT

RM

JAPANESE CUCUMBER

38

Yuzu | Crème Fraîche | Parsley

YAM & PEANUT

40

Cilantro | Coconut | Puff Pastry

FOREST LOG

49

Jivara Milk Chocolate | Pear | Pecan | Vanilla

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



BLANC

INDULGENCE MENU

(Last seating at 8.30pm)

AMUSE BOUCHE

NAGASAKI INADA

Seagrape | Jalapeño | Coconut

HOKKAIDO SCALLOP

Abalone | Pumpkin | Brown Butter

HOMEMADE FRENCH BREAD

Kombu Butter | Apricot Butter

COD FISH

Miso | Sake | Cabbage | Ginger

SANCHOKU WAGYU BEEF STRIPLOIN M4

Taro | Kohlrabi |
Buckwheat | Char Siew
(Additional Course: RM98)

FREE RANGE CHICKEN

Yunnan Morel | Celeriac |
Glutinous Rice Wine

NEW ZEALAND LAMB SADDLE

Carrot | Pine Nut |
Dill | Cajun
(Additional Course: RM76)

PRE DESSERT

FOREST LOG

Jivara Milk Chocolate | Pear | Pecan | Vanilla

MIGNARDISE

RM488 PER PERSON

BEVERAGE PAIRING
+ RM168 PER PERSON

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。

MACALIQUE GASTRONOMY

午间精选

(中午12点至下午3点，最后点单时间：下午2点)



Blanc 融汇殖民气韵与法亚匠心之美。
午间菜单是以单点为主，巧妙融入在地风味，
于从容优雅中享受片刻惬意。

BLANC

前菜

RM

自制法式面包

19

法式黄油配杏子

芹菜根

39

法式浓汤 | 杏仁 | 橙子

长崎稻田鱼

58

海葡萄 | 墨西哥辣椒 | 椰子

北海道干贝

64

南瓜 | 焦化黄油 | 欧芹

主菜

RM

野生菌烩

52

烩饭 | 牛肝菌 | 舞茸 | 马斯卡彭芝士

珍选走地鸡

56

蘑菇 | 菊芋 | 糯米酒

挪威三文鱼

74

味噌 | 清酒 | 卷心菜 | 姜

甜点

RM

日式青瓜柚子奶油慕斯

38

柚子 | 法式鲜奶油 | 欧芹

芋茸花生

40

香菜 | 椰子 | 酥皮

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MACALIQUE GASTRONOMY

晚宴精选

(下午6点30至晚间10点，最后点单时间：晚上9点)



当夜色降临，Blanc 的餐桌氛围尽显典雅。
无论选择单点精选，或是匠心独运的品鉴菜单，
每道菜肴都以独特平衡展现风味，余味绵长。

BLANC

晚宴单点精选

前菜

RM

自制法式面包
法式黄油配杏子

19

芹菜根
法式浓汤 | 杏仁 | 橙子

39

长崎稻田鱼
海葡萄 | 墨西哥辣椒 | 椰子

58

鹅肝
甜菜根 | 浆果 | 法式奶油面包

98

主菜

RM

野生菌烩
烩饭 | 牛肝菌 | 羊肚菌 | 马斯卡彭芝士

72

珍选走地鸡
羊肚菌 | 菊芋 | 糯米酒

86

鳕鱼
味噌 | 清酒 | 卷心菜 | 姜

140

新西兰羊鞍
胡萝卜 | 松子 | 蔘蘘 | 卡津

167

M4级澳洲 Sanchoku 和牛
芋头 | 芥蓝头 | 荞麦 | 叉烧

189

食材根据市场供应、季节性和环境因素可能有所变动。
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BLANC

晚宴单点精选

甜点

RM

日式青瓜柚子奶油慕斯

38

柚子 | 法式鲜奶油 | 欧芹

芋茸花生

40

香菜 | 椰子 | 酥皮

林间原木

49

Jivara 牛奶巧克力 | 梨 | 山核桃 | 香草

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。



餐前小点

长崎鰯鱼

海葡萄 | 墨西哥辣椒 | 椰子

香煎北海道带子

鲍鱼 | 南瓜 | 焦化黄油

自制法式面包

昆布黄油 | 杏仁黄油

鳕鱼

味噌 | 清酒 | 卷心菜 | 姜

M4级澳洲

Sanchoku 和牛

芋头 | 芥蓝头 | 荞麦 | 叉烧

(附加费净价 RM 98)

珍选走地鸡

云南羊肚菌 | 芹菜根 |

糯米酒

新西兰羊鞍

胡萝卜 | 松子 |

蒔蘿 | 卡津

(附加费净价 RM 76)

前置甜点

林间原木

Jivara 牛奶巧克力 | 梨 | 山核桃 | 香草

饭后甜点

每位RM488

餐饮搭配

每位加 RM168

