

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.

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

LUNCH À LA CARTE MENU

STARTER

RM

HOMEMADE FRENCH BREAD
With Flavoured Butter

19

SALAD SYMPHONY
Coconut Chip | Mixed Nuts | Yuzu Dressing

28

CELERY ROOT
Velouté | Almond | Orange

28

NAGASAKI AMBERJACK
Sea Grape | Jalapeño | Coconut

38

HOKKAIDO SCALLOP
Pumpkin | Brown Butter | Natural Jus

38

FOIE GRAS
Berries | Beetroot | Brioche

68

MAIN COURSE

RM

FREE-RANGE CHICKEN
Brussels Sprouts | Celeriac | Truffle Sauce

48

WILD MUSHROOM RISOTTO
Porcini | Maitake Mushroom | Mascarpone

48

NORWEGIAN SALMON
Miso | Sake | Cabbage | Ginger

68

ATLANTIC COD FISH AND CHIPS
Russet Potato | Nanban Sauce | Green Pea

68

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LUNCH À LA CARTE MENU

WAGYU BEEF CHEEK 98
Taro | Kohlrabi | Buckwheat | Char Siew

CHERRY VALLEY DUCK RIGATONI PASTA 48
Black Truffle | Brown Butter | Arugula | Parmesan Cheese

SEA URCHIN CAPELLINI 68
Caviar | Kombu | Yuzu | Champagne

DESSERT RM

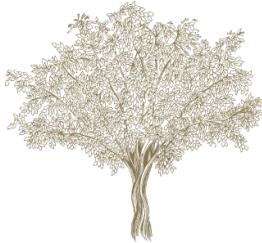
JAPANESE CUCUMBER 32
Yuzu | Crème Fraiche | Parsley

YAM & PEANUT 32
Cilantro | Coconut | Puff Pastry

FOREST LOG 42
Jivara Milk Chocolate | Pear | Pecan | Vanilla

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“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

午间单点精选

前菜

RM

自制法式面包

19

黄油 | 果酱

味之协奏沙拉

28

椰子片 | 综合坚果 | 柚子酱汁

芹菜根

28

白酱汤 | 杏仁 | 橙子

长崎鮰鱼

38

海葡萄 | 墨西哥辣椒 | 椰子

香煎北海道带子

38

南瓜 | 焦化黄油 | 原汁

法国鹅肝

68

莓果 | 甜菜根 | 布里欧修面包

主菜

RM

珍选走地鸡

48

孢子甘蓝 | 芹菜根 | 松露酱

野生蘑菇烩饭

48

牛肝菌 | 舞菇 | 马斯卡彭芝士

挪威鲑鱼

68

味噌 | 清酒 | 卷心菜 | 姜

大西洋鳕鱼炸鱼柳

68

马铃薯 | 南蛮酱 | 青豆

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午间单点精选

和牛牛颊肉 98
芋头 | 芥蓝头 | 荞麦 | 叉烧酱

樱桃谷鸭肉意面 48
黑松露 | 焦化奶油 | 芝麻菜 | 帕玛森芝士

海胆细意面 68
鱼子酱 | 昆布 | 柚子 | 香槟

甜品 RM

日式青瓜柚子奶油慕斯 32
柚子 | 法式鲜奶油 | 欧芹

台湾芋头&花生 32
香菜 | 椰子 | 酥皮

林间原木 42
Jivara 牛奶巧克力 | 梨 | 山核桃 | 香草

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