

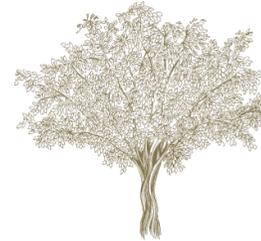
BLANC

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
2026



“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

BREAD & TOASTIES RM

TRUFFLE WILD MUSHROOM PÂTÉ  16
Mixed Loaf | Parmesan | Lemon

SMASHED AVOCADO TOAST  26
Homemade Ricotta | Maple Syrup | Sesame Seeds
(Add on Smoked Salmon +RM10)

PULLED BEEF SANDWICH 38
8-Hour Pulled Beef | Baby Spinach | Pickled Onion

STARTER RM

VIBRANT SPRING SALAD  28
Homemade Ricotta | Greens | Citrus | Yuzu Dressing

CREAMY SUNCHOKE & LEEK SOUP  28
Confit Leek | Hazelnut | Russet Potato

ABURI SALMON PASTA 36
Homemade Ponzu | Capellini Pasta | Caviar

PAN-SEARED FOIE GRAS  88
Beetroot | Berries | Brioche

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

 Chef's Choice

 Vegetarian



BLANC

LUNCH À LA CARTE MENU

MAIN COURSE RM

FREE-RANGE CHICKEN  48
Brussels Sprouts | Sunchoke | Truffle Cream Sauce

ATLANTIC COD FISH AND CHIPS  68
Russet Potato | Nanban Sauce | Green Peas

BRAISED WAGYU BEEF CHEEK  98
Sunchoke | Potato Gratin | Charred Cabbage | Red Wine Jus
(*Add on Pan-Seared Foie Gras +RM42*)

SPICY TOMATO FREGOLA PASTA  48
Heirloom Tomatoes | Homemade Ricotta | Basil

CHERRY VALLEY DUCK FETTUCCINE PASTA 48
Brown Butter | Rocket | Parmesan Cheese | Pickled Shallots

DESSERT RM

YAM & PEANUT 32
Cilantro | Coconut | Puff Pastry

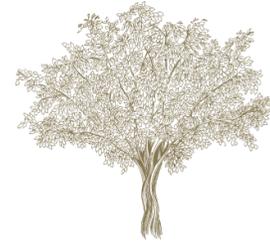
APRICOT CRUMBLE TART 28
Apricot | Almond | Shortcrust | Vanilla Ice Cream

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

 Chef's Choice

 Vegetarian





“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

面包与吐司

RM

松露野生蘑菇酱

16

综合面包 | 帕玛森芝士 | 柠檬

牛油果泥吐司

26

自制瑞可塔芝士 | 枫糖浆 | 芝麻
(加烟熏三文鱼 +RM10)

慢炖手撕牛肉三文治

38

8小时慢炖牛肉 | 嫩菠菜 | 腌洋葱

前菜

RM

缤纷春日沙拉

28

自制瑞可塔芝士 | 时蔬生菜 | 柑橘 | 柚子酱汁

奶油菊芋韭葱汤

28

油封韭葱 | 榛子 | 褐皮马铃薯

炙烧三文鱼意面

36

自制柚子酱油汁 | 天使细面 | 鱼子酱

香煎鹅肝

88

甜菜根 | 莓果 | 布里欧修面包

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。

 主厨推荐

 素食之选



BLANC

午间单点精选

主菜

RM

珍选走地鸡

48

孢子甘蓝 | 菊芋 | 松露奶油酱

大西洋鳕鱼薯条

68

褐皮马铃薯 | 南蛮酱 | 青豆

慢炖和牛牛颊肉

98

菊芋 | 焗烤马铃薯 | 炙烤卷心菜 | 红酒汁
(加香煎鹅肝 +RM42)

香辣番茄费雷戈拉意面

48

原种番茄 | 自制瑞可塔芝士 | 罗勒

樱桃谷鸭肉宽面

48

焦化黄油 | 芝麻菜 | 帕玛森芝士 | 腌红葱头

甜品

RM

台湾芋头&花生

32

香菜 | 椰子 | 酥皮

杏桃酥粒塔

28

杏桃 | 杏仁 | 酥皮 | 香草冰淇淋

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。

 主厨推荐

 素食之选

