

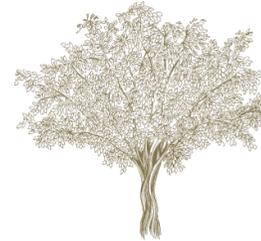
BLANC

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

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
With Flavoured Butter

19

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

28

JAPANESE SNOW CRAB
Tobiko | Granny Smith Apple | Buttermilk | Tarragon

58

HOKKAIDO SCALLOP
Homemade Ponzu | Capellini Pasta | Caviar

72

PAN-SEARED FOIE GRAS 
Beetroot | Berries | Brioche

88

MAIN COURSE

RM

SPICY TOMATO FREGOLA PASTA 
Heirloom Tomato | Homemade Ricotta | Basil

48

FREE-RANGE CHICKEN 
Yunnan Morel | Sunchoke | Glutinous Rice Wine

88

ATLANTIC COD FISH
Miso | Asparagus | Daikon | Ginger

138

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

168

SANCHOKU WAGYU BEEF STRIPLOIN M7 
Sunchoke | Cabbage | Buckwheat | Char Siu

188

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

 Chef's Choice

 Vegetarian



BLANC

DINNER À LA CARTE MENU

DESSERT

RM

YAM & PEANUT

Cilantro | Coconut | Puff Pastry

32

FOREST LOG 2.0

Jivara Milk Chocolate | Orange | Pistachio | Vanilla

42

BLANC CRÊPES SUZETTE (SPECIAL IN-HOUSE DESSERT)

Grand Marnier | Orange | Vanilla Ice Cream

- Single Portion (2 pcs)
- Sharing Portion for two (3 pcs)

38

48

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

 Chef's Choice

 Vegetarian



BLANC

INDULGENCE MENU

(Last seating at 8.30pm)

AMUSE BOUCHE

JAPANESE SNOW CRAB

Tobiko | Granny Smith Apple | Buttermilk | Tarragon

HOKKAIDO SCALLOP

Abalone | Pumpkin | Brown Butter | Natural Jus

HOMEMADE FRENCH BREAD

With Flavored Butter

ATLANTIC COD FISH

Miso | Asparagus | Daikon | Ginger

SANCHOKU WAGYU BEEF STRIPLOIN M7

Sunchoke | Cabbage |
Buckwheat | Char Siu

(Additional Course: RM98)

DUO OF FREE-RANGE CHICKEN

Yunnan Morel | Sunchoke |
Glutinous Rice Wine

NEW ZEALAND LAMB SADDLE

Carrot | Pine Nut |
Dill | Cajun

(Additional Course: RM76)

PRE DESSERT

FOREST LOG 2.0

Jivara Milk Chocolate | Orange | Pistachio | Vanilla

MIGNARDISE

RM488 PER PERSON
INCLUSIVE BEVERAGE PAIRING

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



MACALIQUE GASTRONOMY

晚宴精选

(下午6点30至晚上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 风味牛油	19
奶油菊芋韭葱汤  油封韭葱 榛子 褐皮马铃薯	28
日本雪蟹  飞鱼子 青苹果 酪乳 龙蒿	58
香煎北海道带子 自制柚子酱油汁 天使细面 鱼子酱	72
香煎鹅肝  甜菜根 莓果 布里欧修面包	88
主菜	RM
香辣番茄费雷戈拉意面  原种番茄 自制瑞可塔芝士 罗勒	48
珍选走地鸡 云南羊肚菌 菊芋 糯米酒	88
大西洋鳕鱼 味噌 芦笋 白萝卜 姜	138
新西兰羊鞍  胡萝卜 松子 茼蒿 卡津香料	168
M7 级澳洲 Sanchoku 和牛  菊芋 卷心菜 荞麦 叉烧风味	188

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

晚宴单点精选

甜点

RM

台湾芋头&花生
香菜 | 椰子 | 酥皮

32

林间原木 2.0 
Jivara 牛奶巧克力 | 橙子 | 开心果 | 香草

42

BLANC 橙酒薄饼 (店内限定) 
君度橙酒 | 橙子 | 香草冰淇淋

- 一人份 (两片)
- 两人份 (三片)

38

48

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



餐前小点

日本雪蟹

飞鱼子 | 青苹果 | 酪乳 | 龙蒿

香煎北海道带子

鲍鱼 | 南瓜 | 焦化牛油 | 原汁

自制法式面包

配风味牛油

大西洋鳕鱼

味噌 | 芦笋 | 白萝卜 | 姜

M7 级澳洲

Sanchoku 和牛

菊芋 | 卷心菜 |
荞麦 | 叉烧风味

(附加费净价 RM 98)

双重风味走地鸡

云南羊肚菌 | 菊芋 |
糯米酒

新西兰羊鞍

胡萝卜 | 松子 |
蒜蓉 | 卡津香料
(附加费净价 RM 76)

前置甜点

林间原木 2.0

Jivara 牛奶巧克力 | 橙子 | 开心果 | 香草

饭后甜点

餐饮搭配 每位RM488

