

entier





Entier – an old French word meaning ‘whole’ or ‘entire’, is the inspiration behind our nose-to-tail culinary approach. Committed to people, plate and the planet, our team at Entier believes that a good dish is not simply made up of the best cuts, and the integrity of the ingredients can be preserved and protected.

At the helm of the kitchen is Executive Chef Masashi Horiuchi, a native of Fukuoka, Japan who had spent the last two decades at esteemed French restaurants in Europe. Combining the finesse of French cuisine with meticulous Japanese attention to precision and technique, he uses all parts of the animal or vegetable to thoughtfully and delicately prepare dishes that are excellent for a communal dining experience.

It is Chef Masashi and his team’s aspiration to see our guests dine heartily and contentedly, and this is at the heart of our approach for Entier.











## SIZES

This menu has been designed to be paired and shared, or enjoyed on your own.

Our dishes are indicated small, medium and large as a recommendation considering its richness, flavour intensity and overall portion. The items marked entier are our signatures and served as a whole for poultry and seafood, or a large cut for beef and lamb.

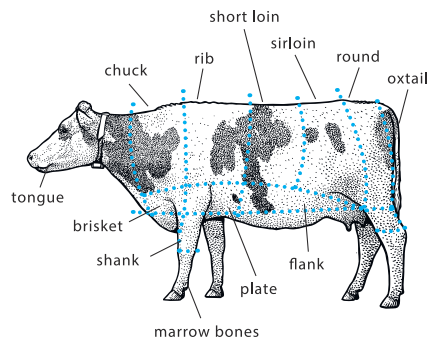
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## BEEF

### HONEYCOMB TRIPE • 30

*Crispy and braised; cherry tomato, wild pepper leaf, parmesan, honeycomb tripe jus*

### OX TAIL • 37

*Slow-cooked consomme (single portion soup); spinach, ox tail croquette*

### OX TONGUE & FLANK • 42

*Ox tongue confit with coffee beans, egg mimosa, capers, gherkins, calamansi vinaigrette; Australian flank steak tartare*

### SHORT RIB •• 90

*Braised Australian short rib; beef bacon, pea puree, pomegranate, quinoa chips, hazelnut crust, onion jam*

### T-BONE STEAK (approx. 900g pre-cooking) entier 340

*Josper-grilled Australian black angus; café de paris, brown butter, confit garlic, watercress salad with calamansi vinaigrette, roasted potato*

### COTE DE BOEUF (approx. 1kg pre-cooking) entier 390

*Josper-grilled dry-aged Australian prime rib; roasted potato, charred garlic, café de paris*

### FLANK •• 76

*Josper-grilled Australian flank; red wine shallot sauce, pomme allumette, watercress, calamansi vinaigrette*

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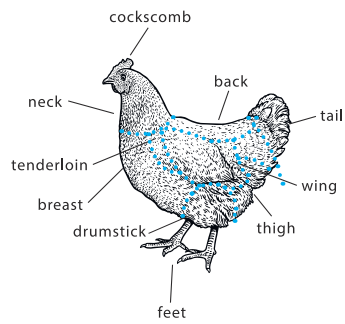
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## POULTRY

### CHICKEN FEET • 28

*Chicken soup (single portion); crispy feet, chicken breast, dashi, lemon*

### DUCK HEAD PATE ••• 118

*Breast and thigh meat, duck foie gras, organic highland vegetable pickles, apricot, pistachio [Limited Availability]*

### CHICKEN LIVER, HEART & SKIN •• 42

*Liver pate, sautéed heart, crispy skin; mango chutney, spinach salad, calamansi vinaigrette, sourdough (pate contains alcohol)*

### CHICKEN LEG •• 98

*Josper-grilled Anxin chicken; morel sauce, mashed potato, daun kesum, leek*

### QUAIL •• 98

*Josper-grilled baby quail; honey-garlic glaze, French le Puy Lentils, French chestnuts, garlic confit, fresh herbs*

### WHOLE CHICKEN (approx. 900g pre-cooking) 192

*Whole Anxin chicken breast with black truffle roasted in salt crust dough, confit leg; chicken fat mashed potato, gravy, mushroom sauce, herb salad*

### WHOLE DUCK (approx. 1kg pre-cooking) 230

*Roasted and confit whole Bidor duck; pomelo and watercress salad, charred garlic, duck jus*

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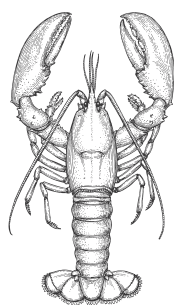
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## SEAFOOD & MOLLUSKS

### ESCARGOT •• 38

*Croquette; potato, burgundy garlic butter, herbs*

### CLAM • 32

*Chawanmushi; abalone, crab meat, white clam, clam jus foam, leek, lemon and lime zest*

### BABY CUTTLEFISH •• 61

*Marinated and sautéed; stracciatella cheese, highland heirloom tomato, herbs*

### OCTOPUS • 55

*Black tea-poached octopus; burgundy garlic butter, smashed basil potato, seaweed cracker, romesco sauce*

### CRAB • 120

*Cold mud crab; marinated with curry mayonnaise & dark crab meat, crunchy tobiko, chives, tonburi "mountain caviar" [Limited Availability]*

### SHIMA-AJI FISH • 42

*Umai ceviche; marinated with kombu, calamansi vinaigrette, dashi stock, green apple foam*

### SAWARA FISH •• 68

*Pan-seared Spanish mackerel fillet; sauce vierge, herbed butter, fennel puree, semi-dried cherry tomato, diced vegetables*

### SALMON •• 61

*Cured Scottish salmon; kombu cream, seaweed dashi, sorrel, purple seaweed*

### LOBSTER 316

*Whole Maine Lobster; coconut cream, lobster bisque, Japanese rice risotto*

### DAILY MARKET FISH (approx. 600g- 1kg pre-cooking) M.P.

*Josper-grilled whole fish; lemon dashi, spinach, raspberry herbed butter*

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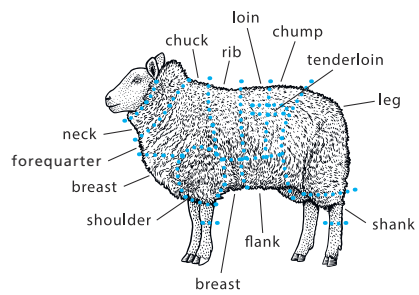
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## LAMB

**FOREQUARTER RACK** (approx. 200g pre-cooking) • • 98

*Josper-grilled Australian lamb shoulder rack; parsnip chips and puree, onion pickles, kale, mustard seed lamb jus*

**POITRINE** (approx. 150g / 600g pre-cooking) • 48 • • • 89

*Josper-grilled Australian lamb belly, miso, charred garlic, herb salad*

**RACK** (approx. 600g pre-cooking)  230

*Josper-grilled herb crusted whole rack; roast potato, watercress salad, lamb jus*

small •

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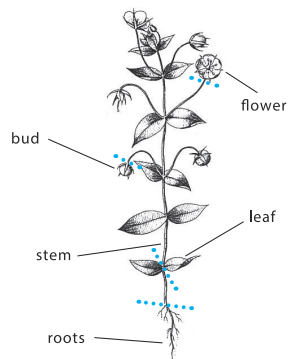
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## VEGETABLE

### BEETROOT • 34

*Josper oven-baked beetroot; organic salad, organic highland vegetable pickles, sliced cauliflower, char-grilled onion, dijon mustard vinaigrette*

### LEEK • 32

*Josper-grilled whole Australian leek; anchovy butter, hazelnut*

### EGGPLANT • 32

*Josper-grilled whole Australian eggplant; saikyo miso cream, lime, pistachio dukkha*

### CORN • 34

*Josper-grilled highland white sweet corn; seaweed butter, seasoning*

### WATERCRESS • 20

*Salad; pomelo, pomegranate, calamansi vinaigrette*

### RUSSET POTATO • 25

*Pureed; chicken fat, butter*

### RED SKIN POTATO • 25

*Garlic roasted*

### CAULIFLOWER • • • 22 • • • 38

*Josper-grilled highland cauliflower; mornay sauce, cheese, thyme*

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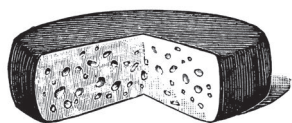
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## DESSERT & CHEESE

### DARK CHOCOLATE

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40

*Souffle, 70% single origin Pahang chocolate, ice-cream  
(choice of coconut, basil, vanilla or chocolate flavours)*

*Please allow up to 17 minutes preparation time.*

### HAZELNUT •

38

*Crème brulee, mango sorbet, cubed fresh mango, hazelnut*

### MANGO •

34

*Mango pudding, sorbet, mochi, sago, white sponge*

### CHOCOLATE & CARDAMOM •

40

*70% single origin Pahang chocolate, ganache,  
chocolate cardamom ice-cream, hazelnut feuilletine*

### COCONUT & PASSION FRUIT ••

34

*Passion fruit mousse on coconut daquoise, Pahang coconut ice-cream,  
white chocolate chantilly cream, tuille, caramel sauce,  
coconut jelly, sliced caramelized banana*

### CHEESE

•• 40 ••• 61

*Selection of French cheese, grape, dried fruits,  
Entier-baked thinly sliced sourdough toast*

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