

FRANGIPANI

Frangipani first opened its doors on the 24th December 2001. It was the brain child of three enthusiastic but completely inexperienced people who believed that good service, quality and culinary innovation were more important than turnover. Time seems to have proven them right. We hope you will enjoy your evening with us and wish you Bon Appetit.

Tasting Menu

(All the dishes listed will be served in smaller portions, so you can still enjoy dessert. Maybe.)

Amuse Bouche

Pre Starter of the Day

Soft potato blinis with sour cream, moluga caviar, lemon and cauliflower black truffle foam

Billecart-Salmon Brut Réserve NV

Warm tea smoked salmon with confit potatoes, crème fraîche and salmon roe

Touraine, Cendrillon, Domaine de la Garrelière, 2006

Grilled basil garlic infused snails with sweet pea puree, dried tomato glaze and garlic peanut crumble

Pacherenc du Vic-Bilh Sec, Château Montus, 2000

Pan seared foie gras with apple rendang served as a strudel

Muscat de Beaumes de Venise, M. Chapoutier 2005

Citrus Air

Grilled Wagyu beef cheek with braised red cabbage, mole sauce and pumpkin dauphines

Château Arnauton, 2004

Tasting Menu RM 158.00
Including Wines RM 258.00

Three Course Menu

Three Courses (full size portions) RM 120.00

Choose a First, Second and Third Course from the à la carte menu
(please note that some of the dishes may require a supplementary charge, as listed in the menu)

Add Dessert RM 20.00

If you feel like having dessert, just add it on.

À La Carte Menu ~ First Course ~ RM 30.00

Three fresh Kumamoto oysters with white miso vinaigrette
RM 9.90 for each additional oyster

Kumamoto oysters are small, but extraordinarily plump and juicy. Freshly opened, they are brimming with salty brine, full of the flavour of the sea. We serve them with our all time favourite vinaigrette, an infusion of white miso in white wine vinegar mixed with olive oil.

Hay fired Kumamoto oysters with a fennel infused goat milk
yoghurt shooter

Take a bed of fresh hay, with a good amount of herbs mown in and set four live oysters onto this bed. Cover with more hay and set fire to it. Wait for the fire to abate, dust off the cinders and dig out the oysters. The heat will have caused them to open, absorb the slightly illegal seeming fragrance of the burnt hay without having actually cooked them. Utterly delicious!

Soft potato blinis with sour cream, moluga caviar, lemon and
cauliflower black truffle foam **additional RM 20.00**

I love making blinis and I like to make them so soft that they have to be eaten with a knife and fork. The delicate, slightly yeasty creaminess of the blini, the sharpness of the sour cream, the hint of lemon and then the big, earthy, lightly smoky flavour of the caviar is heaven to me. The cauliflower truffle foam's not bad either.

Hickory smoked anchovies with cream cheese and lemon butter
sauce on a grilled organic rye and molasses toast

One of those simple dishes in which you have to make sure each ingredient is perfect. A day to make the bread, hours of slow smoking the anchovies and then days of keeping them in oil and all that just for anchovies on toast you say? One bite and you will know that it was all worthwhile!

Crab and prawn bisque with crab quenelles, prawns poached in beurre noisette and a trail of Italian lemon oil

This is one of the most classic dishes in the repertoire and it's not that difficult to make. All it takes is some tender loving care in making the stock, ruthlessness in the use of cognac and a complete disregard for the cost involved. After that (and the production of four different stocks) it is easy. If done right, you'll produce a rich soup with a very deep flavour. The richness is the result of a careful infusion of seafood, not an indiscriminate addition of cream, so it's actually quite a healthy soup. Almost.

Mozzarella, zucchini, aubergine and tomato jelly with ratatouille coulis, roast garlic and brioche croutons in basil pesto

If I tell you that this is a vegetarian dish, you might just choose to pass it over (unless, of course you are a vegetarian) and that would be a big mistake. It is a beautiful, gratifying, satisfying and entirely morish thing that will leave you happy and with hardly an additional calorie in your body. Well if you don't eat the croutons that is.

Pan roasted porcini powder dusted Hokkaido scallop with half cooked potato sliced, seared porcini mushrooms and white gazpacho vinaigrette **additional RM 10.00**

This little dish packs a huge flavour punch. We roast dry rice until brown, then grind it to a dust and add dried porcini mushroom dust to this, then coat the scallop with this mix before frying it. The result is a wonderfully fragrant, beautiful scallop with a light crust that seems to heighten the taste of the sea. Still crunchy potato slices and a few dabs of a lightly acidic gazpacho vinaigrette perfect the dish.

À La Carte Menu ~ Second Course ~ Rm 45.00

Deep fried spice dusted soft shell crab with white bouillabaisse sauce, tomato reduction, chickpea aioli and saffron foam

All the ingredients of a bouillabaisse are here, but we have reworked them to highlight one of our favourite items, the soft shell crab. The crunchiness of the crab, which we have livened up with a dusting of spices and a dash of chilli before deep frying it, is perfectly balanced by the heavy earthiness of the saffron, the acidity of the tomato and the sharp garlic in the aioli.

Corsican brocciu stuffed beetroot ravioli with fresh and dried tomato slices and olive oil from the mill of Jean-Marie Cornille

It has taken me five years to convince the local farmers to leave the tomatoes on the vine until they are ripe and now you can try the result in this very simple and utterly beautiful dish. Each ingredient is a star in its own right, from the slightly acidic ripe crumbly sheep's milk brocciu (think ricotta in Corsican) to the stunning olive oil from a small family grove and the unbelievably tasty tomato.

Grilled basil garlic infused snails with sweet pea puree, dried tomato glaze and garlic peanut crumble

Sweet pea puree has been an obsession of mine for the past year, so this is not about the snail (though the snail is anything but incidental), but about the texture of the pea puree seen against the texture of the snail, the clean, sweet taste of the puree against the complex tartness of the dried tomato glaze and the softness of that whole combination against the rough and crumble shell.

Pan seared foie gras with apple rendang served as a strudel
additional RM 20.00

Yes, I know it sounds utterly silly, but it's a great dish, just give it a chance! The flavour of wok fried freshly grated coconut, slowly turning to dark kerisik is reminiscent of liquorish, with its dark, deep bittersweet notes. This we turn into a very subtle compote. Small apple dice are fried in butter before we add a spoonful of the rendang compote. The strudel ring that holds the apples and the foie breaks when you cut it, sprinkling the dish with salty sweet chards of crisp pastry.

Warm tea smoked salmon with confit potatoes, crème fraîche and salmon roe

We have added a new accompaniment to the famously delectable table tea smoked salmon we have been making for the past seven years. By slowly cooking new potatoes in fat, they attain a higher level of existence, a kind of potato nirvana, which is very rewarding to both the salmon roe and the eater. This, by the way, is our most popular starter

À La Carte Menu ~ Third Course ~ Rm 60.00

Herb poached ocean trout fillets with salmon crackers, salmon belly tartare, salmon roe and braised nut ragout in a warm white balsamic mayonnaise

DON'T immediately turn your attention away when you read the word "poached". In this case, it does not spell "boring"! Our delicious ocean trout fillets have been lovingly marinated in herbs, gently rubbed with mother's best olive oil and then wrapped air-tight before we poach them at 75°C. In this way, the taste stays in the fish, not in the water. As for the braised nut ragout and the warm mayonnaise, just trust me.

Baked red wine marinated cod fillet with spiced red wine sauce, cauliflower couscous and candied orange ***additional RM 12.00***

As visually stunning as it is pleasing to the palate. We reduce red wine to a thick syrupy consistency and then marinate the fish in this for two days. The fillets take on the deep red colour of the wine and develop a very unusual, rich flavour that goes particularly well with cod. Very simple couscous made with nothing but cauliflower accompanies the fish.

Grilled orange roughy fillet with braised iceberg lettuce, spinach ricotta gnocchi, artichoke cream and herb almond butter

Sorry to be blowing my own trumpet, but what a dish this is! The incomparably dull iceberg lettuce turns into the most delicious thing once it is quartered, fried in butter and then slow braised in stock. Tender and juicy it's an unexpected foil for the rather earthy (but not muddy!) roughy, who is practically grilled on one side only, leaving him perfectly moist. Ricotta gnocchi so creamy they have to be piped into the water are tossed in a herb and toasted almond butter and set on the most luscious artichoke cream imaginable.

Guinness marinated organic chicken breast with walnut and spinach “macaroni cheese” and beer sauce

I was thinking of calling this dish “Chicken à la beer and nuts”, but chickened out at the last minute (sorry about the bad pun). Beer and nuts was the inspiration, as well as a incomprehensible craving for macaroni cheese and the combination is actually not at all bad. The dark Guinness brine imparts a stout flavour to the chicken (sorry again), which is picked up by the Stella Artois in the very yummy sauce. It goes without saying that the pasta is home-made. Chicken dishes can be terribly boring, but this, we promise, is not.

Pan roasted duck confit with mustard cream and mashed potato on a crisp potato couronne

The confit is quite easy to make, it just takes a very long time. The danger starts when the frying begins and most of us in the kitchen bear the scars to prove it. The reason? The thing is not fat, so to get it to be crisp, it needs to be turned in the pan, which in turn needs to be angled, so the fat can pool along the edge while the duck is held into it. At this point, it very often explodes, sending blobs of hot oil frying in the general and sometimes very specific direction of the person holding the duck. Hot duck fat just melts the skin clean off, so when you eat it, think of the pain that has gone into its preparation.

Skinless duck breast roasted in a herb crust and served with avocado cream filled morel mushrooms and blood orange pink pepper sauce

I'm normally a great believer in duck skin, but when the breast is roasted in a crust, it is better to serve the skin as crackling. This dish is essentially a canard à l'orange, with the blood orange lending a slightly different taste that blends very well with the pink pepper corns. Please indulge me when it comes to the avocado cream filled morel mushrooms.

Deep fried, mint crusted double lamb chop with artichoke rillettes, toasted barley and smoked tomato sauce ***additional RM 20.00***

When I told my kitchen that we were going to deep fry a lamb chop, they told me it would turn into the greasiest dish ever made. They were VERY wrong. Basted in white truffle hollandaise and then covered in chopped mint and bread crumbs, the chop is completely protected and the blast of heat from the deep fryer quickly seals in the juices. Served with garlicky artichoke rillettes, smoked tomato sauce and barley that we have toasted before simmering it in stock. Result? Fireworks of flavour!

Grilled Wagyu beef cheek with braised red cabbage, mole sauce and pumpkin dauphines

A lengthy, complicated process known to the professional (and every turn of the century housewife) as slow braising transforms a tough piece of meat into a soft and tender delicacy. Thanks to the extreme streakiness of the cheek, the meat is laced with juicy bits that keep it moist during the grilling, so the end result is just like fatty pork ribs, but without the pork. To this we add a Mexican mole sauce made with nuts and bitter chocolate, a little tender braised red cabbage and the worlds softest dauphine croquettes made with roast pumpkin.

Grilled dry marinated Australian Angus tenderloin with homemade cheese tossed papardelle and pickled girolle mushrooms in watercress sauce ***additional RM 35.00***

The first thing you'll notice about this dish is how green it is, the second hopefully, how good it is. The steak has been marinated with a mix of pounded seeds, herbs, peppers and garlic, but none of these overpower. Instead, they seem to highlight the meat. There is a hint of spiciness to the marinated beef that goes exceptionally well with the gentle and stunningly green sauce. And this, by the way is a steak, not a pasta dish, so there's just a little pasta and a lot of steak.

À La Carte Menu ~ Dessert ~ Rm 25.00

Ice creams & Sorbets (choice of any 2 scoops / single scoop Rm 14.00)
Hickory smoked chocolate ice cream, Walnut and coffee ice cream, Lemon thyme and honey ice cream, Pink pepper and strawberry ice cream, Yellow watermelon sorbet, Mandarin orange sorbet with violette crystals.

Cheese Course

Selection of four cheeses with their condiments

Desserts

A surprise for Suzette

Suzette thought she was going to get the usual, but when the dish arrived, it put a twist in her crêpe... We played around with the old standard and ended up with fennel infused crêpes, layered with an orange caramel sauce, topped with chocolate poached pears and a small scoop of Grand Marnier ice cream. It's delicious.

Orange soufflé with chocolate Grand Marnier sauce

At last we have a soufflé back on the menu. And what a glorious one this is: Light as a feather (so, almost guilt free!), full of sunny oranges, a light hint of acidity, just to off set the delicious dark chocolate and Grand Marnier sauce. The dessert does contain alcohol, so if you want it without, let us know.

Super dark chocolate and pistachio terrine with passion fruit mascarpone custard and forest berry coulis

This terrine suddenly came to me as a completely mad idea, which very surprisingly worked out! We have increased the 70% Valrhona to 80% and held that percent age throughout the terrine. This means...Well, ask me and I'll explain it to you. The result is the darkest dessert we've ever made. The texture is heavenly the taste is sinful and the calories should not be counted.

French toast with rum raisin sauce and freshly baked apple

This French toast is not the easy dessert you remember: First we make brioche, then let it go stale, slice it, toast it and cool it. Then we make a nice custard base, but don't cook it. In this, we soak the brioche slices overnight. The next day we steam them and cool them again. When they are chilled, we cover them with a secret powder and then, we fry them in a pan. This produces the thinnest crust of caramel imaginable, right on top of the world's most luscious French toast. The rest is incidental.

Peanut butter cheesecake with rum flambéed bananas, banana cream sauce and salted peanut florentin

The idea of a dessert made with a lightly salted peanut butter may not be at first appealing, but then, you haven't tried it! Sweet and savoury notes complement the rum flambéed bananas, which we have added in two different versions: Once as slices on top of the cake and once as a creamy sauce on the side. I love this dessert, and I don't even like peanut butter.

Flourless chocolate mousse cake with vanilla sauce and chopped nuts

This cake is not a cake. It's in a category of its own and I really do not need to say much about it. Light, but heavy, rich, but almost health food and utterly, unbelievably delicious. If I wasn't so humble, I'd say you'll never eat anything better.

Raspberry cake in the manner of a tiramisu, with raspberry jelly, sliced strawberries mascarpone cream and coffee chocolate sauce

We start with a simple génoise, soaked in raspberry coulis, filled with raspberry jelly and topped with marinated strawberries, then add a real (and in a world where most are replaced by a cheaper alternative, the word needs stressing) mascarpone cream and squiggle coffee laced chocolate sauce around. It couldn't be simpler and it could hardly be more delicious

Dark Valrhona chocolate ganache with crème chantilly, candied hazelnuts, toasted almonds and French meringue

It's been with us since the beginning and it's not likely to disappear, it's just too good!