




FERINGGI
GRILL




Feringgi Grill is known throughout Malaysia and beyond
as Penang's finest restaurant.

Since 1973, we have delighted the most discerning diners
by serving only the finest ingredients prepared to perfection.

Now it is your turn to experience the extraordinary
Feringgi Grill's cuisine and ambiance.

Sit back, relax and make yourself at home.

You are about to embark on a culinary adventure you will savour forever.



Malaysia's Best Restaurants

Malaysia Tatler Publication

Winner of the Innovative Restaurant (International) Award

20th Malaysia Tourism Awards

Cold Entrées/ Entrées Froides

 Beef Tartar “Au Couteau”		54
Hand Cut Beef Fillet, Traditional Dressing		
  Caesar Salad - Beef Bacon or Chicken		54
“FG” Favourite - Romaine Leaves, Parmesan Dressing and Croutons		
   Tiger Shrimps		66
Avocado, Cocktail Sauce and Herbs		
Loch Fyne Scottish Smoked Salmon		75
Dill Cream, Lemon Glaze, Salmon Caviar		
 Homemade Foie Gras Terrine		84
Fig Purée and Brioche		
Caviar Selection	15gm	278
Lemon, Sour Cream and Condiments	30gm	450

Warm Entrées/ Entrées Chaudes

   Mushroom Soup		35
Truffle Ravioli and Crushed Peanuts		
     Tomato Soup		38
A Feringgi Grill Classic, Gin Flamed and Finished with Cream		
Escargots Garlic and Parsley		55
French Style Snail, Garlic and Parsley Butter		
   Red Wine Risotto		50
Walnut Crumble, Pumpkin Purée		
 Seared Foie Gras		88
Fig and Grapes, Melba Toast and Rosella Reduction		
 Hokkaido Scallops		95
Sautéed Sugar Snap Peas, Sevruga Caviar, Pernod - Ink Sauce		

 Alcohol  Nuts  Vegetarian  Vegan  Gluten Free  Signature  Tableside Service

 Our produce and cuisine are “Rooted in Nature”, featuring the finest locally and ethically-sourced ingredients.

Please notify us if you have any special dietary requirements and if you have any allergies.

Main Courses / Plats Principaux

-  **Snapper** 119
Hazelnut Butter, Capers, Lemon and Parsley
-  **Salmon** 128
Orange Gremolata, Green Beans and Béarnaise
-  **Mallard Duck Breast** 135
Roasted Fennel, Moroccan Peach Brûlée, Black Peppercorn Sauce
-  **King Prawns** 138
Simply Roasted, Olive Oil, Citrus and Herbs
-  **Lamb Cutlets** 155
Eggplant Caviar, Garlic Cream and Sesame Sauce
-  **Cod Fish** 168
Asparagus, Tomato Confit, Calamari and Saffron Sauce

FG Seafood Platter 323

Local Lobster, Shrimps, Scallop, Seabass and Calamari
(for two persons)

Available on Fridays and Saturdays

Wagyu Prime Rib Cooked on the Bone

Yorkshire Pudding and Red Wine Sauce

King's Cut	350gm	322
Queen's Cut	280gm	258




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The Grill / La Grillade

Our Signature Meat is Aged According to Our Specific Requirements to Assure Maximum Flavour and Tenderness.
Our Meats are Grilled at 500 Degrees on a Handcrafted Charcoal Grill.




 Wagyu Rib-Eye SC 6		
Rib-Eye	300gms	253
 Wagyu Beef Tenderloin SC 7		
Tenderloin	200gms	195
Chateaubriand (<i>for two persons</i>)	500gms	470
 A5 Wagyu Beef Sirloin		
Japanese A5, 100% Full Blood Wagyu Beef, Corn and Rice Fed for over 600 days	300gms	654

Select a **Sauce** Per Grilled Beef Order (Extra Orders Add RM21)

Additional Toppings

-  Pan Fried Duck Liver 64
-  King Prawns 50

Sauce

-  Béarnaise
-  Red Wine Sauce
- Beef Juice
-  FG Sarawak Pepper Sauce

Ask about our Mustard & Condiments available

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Sides / Garnitures

- V A** Asparagus and Béarnaise 19
Green Asparagus and Béarnaise Sauce
- V VG** Green Vegetables 19
Stir Fried Vegetables, Garlic and Chili
- VG** Grilled Vegetables 19
Mediterranean Vegetables, Chimichurri Sauce
- VG** Baby Butter Lettuce 19
Tomato, Shallot and Herbs
- V** Seasonal Mushrooms 19
Shallots and Parsley
- V** Potato Gratin 19
Traditional Creamy Potato Gratin
- V** Truffle Potato Purée 24
Mashed Potato, Cream and Butter
-

Vegetarian / Végétarien

Entrées

- TS VG S V** Caesar Salad 44
"FG" Favourite - Romaine Leaves, Parmesan Dressing and Croutons

Soups

- V** Asparagus Soup 35
Poached Egg and Truffle
- N V** Mushroom Soup 35
Four Spices and Crushed Peanuts
- TS VG A S V** Tomato Soup 39
A Feringgi Grill Classic, Gin Flamed and Finished with Cream

Main Courses

- VG V** Linguini "Al Dente" 35
Aglio e Olio
- V** Vegetables Cannelloni 39
Cheese Cream and Tomato Sauce
- V N A** Red Wine Risotto 50
Walnut Crumble, Pumpkin Purée

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Cheeses of the Day / Fromages du Jour

Please check with our service associate
for the selection of cheeses available.

Selection of 3 Cheeses	35
Selection of 5 Cheeses	55

Dessert / Dessert

Tart and Cake

Passion Fruit and White Chocolate Cheesecake 35
Orange Sorbet

Cherry Frangipane Tart 35

Entremets

TS **A** Traditional Crêpes Suzette 35
Grand Marnier and Vanilla Ice Cream

White Chocolate Mousse 35
Dill and Cucumber Sorbet

N Deconstructed Lemon Tart 35
Pine Nut Ice Cream

Fruits

Buttermilk Panna Cotta 35
Lychee Raspberry and Rosè

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