

1st Course

Wild Mushroom Soup **RM 29.90**

Black truffle oil, mushroom ragout.

Lobster Bisque Soup **RM 39.90**

Lobster meat, pearl onion, edamame.

Clam Chowder Soup **RM 29.90**

Clam meat and salmon roe.

Garden Green Salad (Smoked Salmon/Chicken)

RM 35.00

Fresh romaine lettuce, cherry tomato, red wine poached pear, orange, served with homemade dressings and parmesan cheese.

Foie Gras Crispy **RM 39.90**

Pan seared foie gras served with poached pears, Melba toast figs, raspberry gel, parsnip puree and red wine jus.

Escargot with Truffle Cheese **RM 49.90**

Served with bruschetta.

Brown Butter Seared Scallops **RM 49.90**

Two pieces scallops, truffle cauliflower puree, toasted almonds, capers, fava bean salmon roe, affila Cres

Confit Duck & Chicken Rilette **RM 45.00**

Served with butter toasted bread, black truffle and grand mariniere, raspberry gel.

Japanese A5 Wagyu Tartar with Quail Eggs

RM 55.00

Served with butter toasted bread, homemade pickles

Duck Pate Ravioli with Poultry Jus & Sage Butter

RM 29.90

Note: All prices excluded 0% GST and 10% Service Charge

2nd Course

Pasta

Agrodolce Tomato Spinach & Bocconcini Pasta

RM 55.00

Sweet-n-sour confit, tomato sauce, baby spinach and bocconcini cheese.

Smoked Salmon Pasta

RM 79.90

Cream sauce, topped with smoked salmon and salmon roe.

Lobster Tail Aglio Olio Pasta

RM 89.90

Garlic butter grilled lobster tail and salmon roe.

River Prawn Aglio Olio Pasta

RM 69.90

Grilled with garlic, herb butter and salmon roe.

King prawn Aglio Olio Pasta

RM 79.90

Grilled with garlic, herb butter then gratinated with cheese sauce, salmon roe.

Seafood with Sun-dried Tomato

RM 89.90

Hokkaido scallop and two pieces of king prawn with sun-dried tomato paste topped with snowflakes parmesan cheese

Wine Poached Clam Spaghetti

RM 55.00

A splash of white wine, clam and cherry tomato

Note: All prices excluded 0% GST and 10% Service Charge

Grilled Meats

Japanese Wagyu Beef (Grade #A5)
RM 130.00++ (per 100 grams)
(Minimum of 250 grams per order)



Premium Black Angus Rib-eye Steak

RM 109.90

54°C Sous Vide Black Angus Rib-eye, pomme puree, butter glazed vegetables, Caper berry, granny smith, pomme soufflé and red wine jus.

New Zealand Lamb Rump

RM 79.90

55°C Sous Vide, truffle Cauliflower puree, Crispy shimiji, banana shallot crisp, pomme parisienne and onion jus

Temperature

medium rare, medium, medium well

Supplement

Foie Gras

RM 39.90

NOTE: All prices are EXCLUDED 0% GST and 10% SERVICE CHARGE

Mains

Pan Seared White Cod

RM 99.90

Oven roasted, squid ink, anchovy sauce, fava bean puree, parsnip puree, vichy carrot puree, baby calamari, fava bean and pearl onion.

Norwegian Salmon Fillet

RM 59.90

Pan seared, dressed quinoa, pickled shimiji, edamame, salmon roe, kombucha and violet flower consommé and buttered pomme parisienne.

Halibut

RM 69.90

Soy and garlic cured, asparagus risotto, Crab meat and salmon roe.

Muscovy Confit Duck Leg

RM 59.90

Duck fat and herb confit, mushroom ragout, figs, red wine jus and pistachio.

Muscovy Duck Breast

RM 49.90

55°C Sous vide, lavender honey, porchini puree, parsnip mousseline, foie gras mousse glazed with raspberry and white chocolate, berry gel and pistachio

Free Range Chicken Supreme

RM 69.90

62°C Sous vide, chicken and lavender veloute blanquette, confit chicken and mushroom terrine, pomme gratin, cheese sauce sphere, black olive powder, chicken liver and truffle sauce, red wine jus and crispy skin.

Paella Andaluz

RM 109.90

River prawn, Hokkaido Scallops, Abalone, chicken chorizo, chicken sausage, Spanish saffron, smoked paprika and salmon roe.

Lobster Claw & Hokkaido Scallop Risotto

RM 89.90

Note: All prices excluded 0% GST and 10% Service Charge

3rd Course

Desserts

Lava Cake

RM 29.90

Frozen crème anglaise, raspberry and mango gel, Kirsch macerated cherries and bubble sugar.

Black Sesame & Hazelnut Cake

RM 35.00

Liquid, black sesame butter, matcha ice cream, raspberry crèmeux, violet & hazelnut macaron

Chocolate Marquise

RM 35.00

72% Dark Belgian chocolate, crunchy feuilletine, 30°C seconds sponge, black meringue, gold and silver pearls.

Matcha & White Chocolate

RM 29.90

Wild raspberry gel, strawberry cream, orange coral tuille, violet sugar

Mango Cheesecake

RM 35.00

Texture of mango, mango & mascarpone, raspberry sorbet 30°C seconds sponge, green apple sphere, fluid gel & gellan crisp

Note: All prices excluded 0% GST and 10% Service Charge

Ice Cream

Chocolate Ecstasy Ice Cream

RM 7.00

Decadent chocolate fudge swirled through our famous rich and creamy chocolate ice cream

Cookies & Cream Ice Cream

RM 7.00

Dark chocolate cookie pieces blended with a smooth and creamy vanilla ice cream

Forestberry Frozen Yoghurt

RM 7.00

97% fat free, flavoured low fat frozen yoghurt with luscious real fruit ripple

Mango Passion Frozen Yoghurt

RM 7.00

97% fat free, a flavourful mango and passion fruit flavoured frozen yoghurt with a fresh tasting mango and passionfruit ripple and pieces of mango

Note: All prices excluded 0% GST and 10% Service Charge

Welcome to

Hemisphere

Restaurant & Bar

Here, we promise you only the best.

A breathtaking KL skyline, cozy & luxurious atmosphere, superb service from the Hemisphere team & most importantly serving you top notch food prepared wholeheartedly with the finest & highest quality ingredients.

You'll have an elevated experience.

ENJOY!!!