



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.

BENNY YEOH & BLANC'S TEAM



“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.

BLANC

INDULGENCE MENU

AMUSE BOUCHE

CURED SHIMA AJI

Chayote | Yuzu | Shiso | Citrus Kosho

HOKKAIDO SCALLOP

Monk Fish | Brown Butter | Pumpkin | Carrot Emulsion

CRISPY SCALE MARBLE GOBY

Squid Capelini | Sauce Américaine | Abalone | Parsley

STUFFED SPRING CHICKEN

Broccoli | Wild Mushrooms | Buckwheat
Sauce Périgueux

GRILLED NEW ZEALAND LAMB SADDLE

Cured Lamb Popiah | Kale
Likouala Pepper | Sweet Onion Jus

PRE DESSERT

BLANC FOREST LOGS

Pulut Hitam | Caramel Coconut Pebble | Pandan | Cocoa

MIGNARDISE

RM480 PER PERSON

ALCOHOL PAIRING

RM198 PER PERSON

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



BLANC

A LA CARTE MENU

STARTER

RM

DAILY MARCHE SOUP

35

*Please check with our Staff for the available ingredient

CURED SHIMA AJI

68

Chayote | Yuzu | Shiso | Citrus Kosho

HOKKAIDO SCALLOP

80

Monk Fish | Brown Butter | Pumpkin | Carrot Emulsion

DUO OF FOIE GRAS

95

Terrine | Pan Seared | Beetroot | Baguette chip

MAIN

STUFFED SPRING CHICKEN

50

Broccoli | Wild Mushrooms | Buckwheat | Sauce Périgueux

CRISPY SCALE MARBLE GOBY

70

Squid Capelini | Sauce Américaine | Abalone | Parsley

MISO COD

95

Yuzu Beurre Blanc | Braised Cabbage | Ginger | Parsley

BINCHO GRILLED WAGYU BEEF CHEEK (90GM)

108

Maitake Mushroom | Potato Mousseline | Puff Rice | Sweet Onion Jus

GRILLED NEW ZEALAND LAMB SADDLE

128

Cured Lamb Popiah | Kale | Likouala Pepper | Sweet Onion Jus

MAINE LOBSTER RISOTTO (Preorder 1 day in advance)

Market Price

Wild Mushroom | Brown Butter | Lobster Emulsion | Brandy

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BLANC

DESSERT

RM

BLANC SIGNATURE FOREST LOGS

40

Pulut Hitam | Caramel Coconut Pebble | Pandan | Cocoa

PINEAPPLE TEXTURE

40

Smoked Milk | Spiced Poached Pineapple | White Chocolate

CITRUS MILLE FEUILLE

35

Lemon Basil | Marinated Orange | Vanilla Pastry Cream

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