

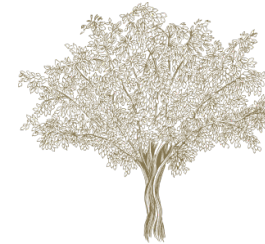
# BLANC

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.

欢迎来到 Blanc。在这里，我们将现代法式料理与诱人的亚洲风味完美融合。秉持着尊重与感恩大自然馈赠的理念，我们精心选用当季新鲜食材来制作每一道美食。结合本地手艺与食材的和谐之美，我们重新诠释经典美食，唤起您对美食的惊叹。

**BENNY YEOH & BLANC'S TEAM**

**MICHELIN**  
2025



“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.

## HOMEMADE BREAD &amp; BUTTER

## AMUSE BOUCHE

## CURED SHIMA AJI

Smoked Ikura | Heirloom Tomato | Shiso | Citrus Kosho

## HOKKAIDO SCALLOP

Monk Fish | Brown Butter | Pumpkin | Carrot Emulsion

## FLOWER GROUPEL

Daikon | Dashi | Seaweed

## GRILLED NEW ZEALAND

## LAMB SADDLE

Carrot | Pine Nut | Dill |  
Kampot Pepper

( Supplementary RM 48 nett)

## COQ AU VIN

Celeriac |  
Smoked Onion |  
Port Wine

## MISO COD

Ginger Beurre Blanc |  
Braised Cabbage |  
Crispy Ginger | Parsley

( Supplementary RM 28 nett)

## PRE DESSERT

## YAM AND PEANUT

Cilantro | Coconut | Puff Pastry

## MIGNARDISE

RM480 PER PERSON

WITH BEVERAGE PAIRING

RM610 PER PERSON



BLANC

## A LA CARTE MENU

RM

### STARTER

DAILY MARCHE SOUP

39

\*Please check with our Staff for the available ingredient

CURED SHIMA AJI

77

Smoked Ikura | Heirloom Tomato | Shiso | Citrus Kosho

HOKKAIDO SCALLOP

84

Monk Fish | Brown Butter | Pumpkin | Carrot Emulsion

DUO OF FOIE GRAS

95

Terrine | Pan Seared | Beetroot | Baguette chip

### MAIN

COQ AU VIN

84

Celeriac | Smoked Onion | Port Wine

FLOWER GROUPER

109

Daikon | White Prawn | Seaweed

MISO COD

112

Ginger Beurre Blanc | Braised Cabbage | Crispy Ginger | Parsley

ANGUS SHORT RIB M1

148

Char Siew | Celeriac | Kyuri

GRILLED NEW ZEALAND LAMB SADDLE

162

Carrot | Pine Nut | Dill | Kampot Pepper

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



# BLANC

## DESSERT

RM

### BLANC SIGNATURE FOREST LOGS

49

Pulut Hitam | Caramel Coconut Pebble | Pandan | Cocoa

### PINEAPPLE TEXTURE

43

Smoked Milk | Spiced Poached Pineapple | White Chocolate

### YAM AND PEANUT

46

Cilantro | Coconut | Puff Pastry

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





“我的厨艺源自于我祖母的娘惹传统文化，而我的烹饪之旅是通过槟城独有的风味融合了法式技艺和亚洲风情。除了味觉体验，这也是一个讲述故事、分享回忆、感动心灵的过程。对我来说烹饪不仅仅是为了果腹；这也是我用来传播快乐、启发灵感的画布，并在每个品尝我料理的来宾心中留下深刻印记——逐一品味。”

– Benny Yeoh, 主厨

为了提升您的用餐体验，本菜单适用于所有同桌的贵宾。

我们的厨师将尽最大努力满足贵宾对任何食物不耐受和过敏的情况，但我们无法保证所有菜肴都完全不含过敏原。

食材根据市场供应、季节性和环境因素可能有所变动。

所有价格均为净价。附带条款。

自制法式面包

餐前小点

盐腌白鲑鱼刺身

烟熏鲑鱼籽 | 原种番茄 | 紫苏 | 柚子胡椒

香煎北海道带子

鮫鰾鱼 | 焦化黄油 | 南瓜 | 胡萝卜泡沫

花斑石斑鱼

白萝卜 | 白虾 | 海藻

香烤新西兰羊鞍

胡萝卜 | 松子 | 茼蒿 |  
贡布黑胡椒汁

( 附加费净价 RM 48 )

酿童子鸡

块根芹 | 烟熏洋葱 |  
波特酒

烤味增鳕鱼

姜汁白醋酱 | 炖高丽菜 |  
脆姜丝 | 欧芹

( 附加费净价 RM 28 )

前置甜点

芋茸花生

香菜 | 椰子 | 酥皮

饭后甜点

每位 RM 480

餐饮搭配

每位 RM 610



# BLANC

## 单点菜单

前菜	RM
主厨推荐汤品 *请咨询餐厅服务员当天菜品	39
盐腌白鲑鱼刺身 烟熏鲑鱼籽   原种番茄   紫苏   柚子胡椒	77
香煎北海道带子 鮫鰾鱼   焦化黄油   南瓜   胡萝卜泡沫	84
法式鹅肝两吃 鹅肝冻糕   香煎鹅肝   甜菜根   法棍脆片	95
主食	RM
酿童子鸡 块根芹   烟熏洋葱   波特酒	84
花斑石斑鱼 白萝卜   白虾   海藻	109
烤味增鳕鱼 姜汁白醋酱   炖高丽菜   脆姜丝   欧芹	112
M1澳洲安格斯小排骨 叉烧   球茎芹菜   日本小黄瓜	148
香烤新西兰羊鞍 胡萝卜   松子   茼蒿   贡布黑胡椒汁	162

食材根据市场供应、季节性和环境因素可能有所变动。  
所有价格均为净价。附带条款。





# BLANC

## 甜点

RM

### Blanc招牌森林甜品

49

黑糯米 | 焦糖椰奶雪糕 | 班兰叶 | 可可

### 凤梨甜品

43

烟熏牛奶 | 香料炖凤梨 | 白巧克力

### 芋茸花生

46

香菜 | 椰子 | 酥皮

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