

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
2026



“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.

MACALIQUE GASTRONOMY

DINNER MENU

(6.30pm – 10.00pm, last order at 9.00pm)



Dinner at Blanc unfolds in an atmosphere of quiet sophistication. The evening is defined by an à la carte journey or a carefully composed tasting menu, where each plate balances craft and character, leaving an impression that lingers long after the final course.

BLANC

DINNER À LA CARTE MENU

STARTER

RM

HOMEMADE FRENCH BREAD
With Flavoured Butter

19

CELERY ROOT
Velouté | Almond | Orange

28

NAGASAKI AMBERJACK
Sea Grape | Jalapeño | Coconut

58

HOKKAIDO SCALLOP
Abalone | Pumpkin | Brown Butter | Natural Jus

72

FOIE GRAS
Beetroot | Berries | Brioche

88

MAIN COURSE

RM

WILD MUSHROOM RISOTTO
Porcini | Yunnan Morel | Mascarpone

88

FREE-RANGE CHICKEN
Yunnan Morel | Celeriac | Glutinous Rice Wine

88

ATLANTIC COD FISH
Miso | Sake | Cabbage | Ginger

138

NEW ZEALAND LAMB SADDLE
Carrot | Pine Nut | Dill | Cajun

168

SANCHOKU WAGYU BEEF STRIPLOIN M7
Taro | Kohlrabi | Buckwheat | Char Siew

188

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



BLANC

DINNER À LA CARTE MENU

DESSERT

RM

JAPANESE CUCUMBER

32

Yuzu | Crème Fraîche | Parsley

YAM & PEANUT

32

Cilantro | Coconut | Puff Pastry

FOREST LOG

42

Jivara Milk Chocolate | Pear | Pecan | Vanilla

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



BLANC

INDULGENCE MENU

(Last seating at 8.30pm)

AMUSE BOUCHE

NAGASAKI AMBERJACK

Seagrape | Jalapeño | Coconut

HOKKAIDO SCALLOP

Abalone | Pumpkin | Brown Butter | Natural Jus

HOMEMADE FRENCH BREAD

With Flavored Butter

ATLANTIC COD FISH

Miso | Sake | Cabbage | Ginger

SANCHOKU WAGYU BEEF STRIPLOIN M7

Taro | Kohlrabi |
Buckwheat | Char Siew
(Additional Course: RM98)

FREE-RANGE CHICKEN

Yunnan Morel | Celeriac |
Glutinous Rice Wine

NEW ZEALAND LAMB SADDLE

Carrot | Pine Nut |
Dill | Cajun
(Additional Course: RM76)

PRE DESSERT

FOREST LOG

Jivara Milk Chocolate | Pear | Pecan | Vanilla

MIGNARDISE

RM488 PER PERSON
INCLUSIVE BEVERAGE PAIRING

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



MACALIQUE GASTRONOMY

晚宴精选

(下午6点30至晚上10点，最后点单时间：晚上9点)



当夜色降临，Blanc 的餐桌氛围尽显典雅。

无论选择单点精选，或是匠心独运的品鉴菜单，

每道菜肴都以独特平衡展现风味，余味绵长。

BLANC

晚宴单点精选

前菜	RM
自制法式面包 黄油 果酱	19
芹菜根 白酱汤 杏仁 橙子	28
长崎鰹鱼 海葡萄 墨西哥辣椒 椰子	58
香煎北海道带子 鲍鱼 南瓜 焦化黄油 原汁	72
鹅肝 甜菜根 浆果 布里欧修面包	88
主菜	RM
野生蘑菇烩饭 牛肝菌 云南羊肚菌 马斯卡彭芝士	88
珍选走地鸡 云南羊肚菌 芹菜根 糯米酒	88
大西洋鳕鱼 味噌 清酒 卷心菜 姜	138
新西兰羊鞍 胡萝卜 松子 蒟蒻 卡津	168
M7 级澳洲 Sanchoku 和牛 芋头 球茎甘蓝 荞麦 叉烧	188

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

晚宴单点精选

甜点

RM

日式青瓜柚子奶油慕斯
柚子 | 法式鲜奶油 | 欧芹

32

台湾芋头&花生
香菜 | 椰子 | 酥皮

32

林间原木
Jivara 牛奶巧克力 | 梨 | 山核桃 | 香草

42

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。



餐前小点

长崎鰯鱼

海葡萄 | 墨西哥辣椒 | 椰子

香煎北海道带子

鲍鱼 | 南瓜 | 焦化黄油 | 原汁

自制法式面包

黄油 | 果酱

大西洋鳕鱼

味噌 | 清酒 | 卷心菜 | 姜

M7 级澳洲

Sanchoku 和牛

芋头 | 球茎甘蓝 | 荞麦 | 叉烧
(附加费净价 RM 98)

珍选走地鸡

云南羊肚菌 | 芹菜根 |
糯米酒

新西兰羊鞍

胡萝卜 | 松子 |
蔣蘿 | 卡津

(附加费净价 RM 76)

前置甜点

林间原木

Jivara 牛奶巧克力 | 梨 | 山核桃 | 香草

饭后甜点

餐饮搭配 每位RM488

