Christoph's

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The Cru Asia
Member's Wine Retail Promotion

		Members	Regular
Champagne			
	Bouche Pere & Fils		
NV	Blanc de Noir "zero dosage"	248	298
NV	Blanc de Blanc "Brut"	238	298
2009	Millesime "Brut"	268	388
White			
	Austria		
2014	Gruener Veltliner "Charming" Reserve, Laurenz v, Kamptal	140	168
2021	Chardonnay "Hommage", Weinwurm, Weinviertel	188	230
	Italy		
2023	Sauvignon, Cantina Tramin, Alto Adige	115	136
2022	Stoan Cuvee, Cantina Tramin, Alto Adige	189	228
Red			
	Austria		
2021	K&K Cuvee,Kirnbauer,Burgenland	104	128
2021	DasPhantom, Kirnbauer, Deutschkreutz, Burgenland	248	288
	Italy		
2022	Lagrein "Rivus", Pfitscher, Alto Adige	140	158
2022	Pinot Nero "fuxleiten", Pfitscher, Alto Adige	176	188

"Member discounts will be available during our November Promotion!"

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Die Vorspeisen/Appetizer

Prawn Carpaccio 45
locally caught prawns, lime & dill infusion

Gustav Klimt Salad 40
homemade pickles, pork crackling, feta cream

Gambas al Ajilo/Spanish Style Garlic Shrimp 40
shrimp, olive oil, garlic, parsley

Home cured Organic Salmon 55
add classic oscietra caviar per gram 15

Classic Beef Tartare 85/125
traditionally chopped by hand

Heirloom Tomato's 40
marinated heirloom tomato's, tofu & garlic cream

The Classic Appetizer

The Kaesekrainer 45
The most typical austrian sausage, smoked sausage filled with bits of emmental cheese

Die Knödel/ The Dumpling 45
Dumpling of the Week

Styrian Wurstsalad 40
Cheese, ham, onions, gherkins, pumpkin seed oil

Classic Oscietra Caviar 10G/30G 128/380
our condiments

Der Hauptgang/Main Course

Austria's Fondness for the Schnitzel cannot be explained by preparation. Nor can it be explained by History. It is most certainly not reasonable. Wiener Schnitzel isn't a piece of Pork or Veal; it is a part of Austria, and we are Austria.

Christoph's Wiener Schnitzel 68/158
viennese potato salad, cucumber salad, lingonberries

Kaesespaetzle (Classic Austrian Egg noodles) 48
egg noodles, organic mountain cheese, fried onions

Andrea's Swabian Schupfnudel 48
sauerkraut, bacon, onion's

Viennese Roasted Chicken (Half Chicken) 68
slow marinated roasted chicken

Catch of the Day (Filet of Fish or Whole Fish) MP

The Viennese Beef Goulash 82
homemade bread dumplings

Zwiebelrostbraten / Viennese Style Roast Beef 98
spaetzle (egg noodles), fried onions, onion gravy

Grain Fed Angus Tenderloin 198

Australian Wagyu Rib Eye MB 4/5 198
horseradish butter, red wine sauce or chimichurri
add Tiger Prawns 45
add Foie Gras 55

Beilagen/Side Dishes

Viennese Potato Salad 18

Sauerkraut 10

Grilled Baby Asparagus 18
sauce hollandaise

Spaetzle/ Kaesespaetzle 14

Caramelized Carrot's 18
walnut's

Slow Roasted Onion's with bacon 18

Roasted Baby Potatoes 18
confit garlic

Please note that a service charge of 10% will be added to the final bill

We do have a minimum spend of RM 150+ per person for food and drink

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A TASTE OF HERITAGE, A TASTE OF TRADITION

OVER THE NEXT COMING MONTH'S WE WILL SHOWCASE FOOD FROM THE FORMER AUSTRIAN HUNGARIAN EMPIRE, A CULINARY TRADITION SHAPED BY CENTURIES OF CULTURAL EXCHANGE ACROSS A VAST, MULTICULTURAL EMPIRE.

TRENTINO – SOUTH TYROL

THE HISTORY OF SOUTH TYROL FOOD IS
SHAPED BY ITS UNIQUE GEOGRAPHY AND THE HISTORICAL SHIFT FROM AUSTRIAN TO ITALIAN RULE, CREATING A FUSION OF HEARTY ALPINE AND MEDITERRANEAN CUISINES. THIS DUAL HERITAGE IS REFLECTED IN DISHES LIKE HEARTY DUMPLINGS AND SPECK (CURED HAM) ALONGSIDE ITALIAN PASTA, INCLUDING APPLES AND WINE.

VORSPEISEN/APPETIZER

TRENTINO CARNE SALADA 55
SPECK, OLIVE OIL BALSAMIC VINEGAR, PICKLED ROCK MELON

DIE SUPPE/SOUP

SMOKED PEPPER & TOMATO SOUP 40
Vegetable Broth, Tomato's, Bell pepper's

DIE KNOEDEL/THE DUMPLING

SCHLUTZKRAPFEN/SPINACH & RICOTTA DUMPLINGS 45
Tomato & Olives

DAS SCHWEIN/THE PORK

SOUTH TYROLEAN GOULASH 82
Creamy Polenta

DER FISCH/THE FISH

LAVARELLO ALLA GRIGLIA /GRILLED CATCH OF THE DAY MP
Herbs, Vegetables

DESSERT

KRAPFEN/SOUTH TYROLEAN DONUTS 40

PLEASE NOTE THAT A SERVICE CHARGE OF 10% WILL BE ADDED TO THE FINAL BILL

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Christoph's New Lunch Menu

Every Thursday, Friday and Saturday

Die Vorspeisen/Appetizer

Christoph's Salad greens, ham, emmenthal cheese, soft-boiled kampung egg	30
Gustav Klimt Salad homemade pickles, pork crackling, feta cream	40
Gambas al Ajilo/Spanish Style Garlic Shrimp shrimp, olive oil, garlic, parsley	40
Home cured Organic Salmon add classic oscietra caviar per gram	55 15
Classic Beef Tartare traditionally chopped by hand	85/125
Styrian Wurstsalad cheese, ham, onions, gherkins, pumpkin seed oil	40

Christoph Special's

The Kaesekrainer The most typical Austrian sausage, smoked Sausage filled with bits of Emmental cheese	45
Savoury Pie of the Week	35
Quiche of the Week	30

Der Hauptgang/Main Course

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Christoph's Wiener Schnitzel potatoe salad, cucumber salad, lingonberries	68/158
Kaesespaetzle (Classic Austrian Egg noodles) egg noodles, organic mountain cheese, fried onions	48
Austrian Gnocci Ragu	48
Catch of the Day	MP
Zwiebelrostbraten / Viennese Style Roast Beef spaetzle (egg noodles), fried onion's, onion gravy	98
Grain Fed Angus Tenderloin sarawakian pepper sauce, sauteed mushrooms, lyonnaise potatoes add Extra Tiger Prawns add Foie Gras	198 40 50

Beilagen/Side Dishes

Potato Salad (Austrian style)	10
Viennese Potato Salad	18
Sauerkraut	10
Mixed Salad choose from either house- or pumpkin seed oil dressing	10
Spaetzle/ Kaesespaetzle	14

Nachspeisen/Dessert

Kaiserschmarrn 'emperor's medley' is a thick, shredded pancake, caramelized, with raisins and homemade apple sauce	40
Dessert of the Week	35

There will be a 30% Discount for Lunch for all Senior Citizen on Food, Soft drinks, Water and Coffee (60 years and above)

Please note that a service charge of 10% will be added to the final bill