



FOOD MENU

blacklinen

HARIMA OYSTER IN 3 WAYS

NATURAL

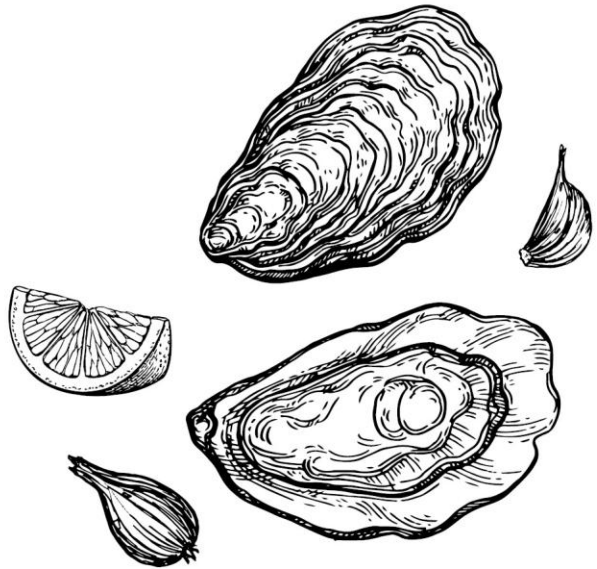
Lemon | Condiments

18

DRESS

Ginger Flower | Chili

22



TO START

FRENCH BREAD

Flavoured Butter | Sea Salt 16

FOIE GRAS

Port Wine | Poached Apple | Beetroot 88

SPANISH OCTOPUS

Lemongrass | Soy | Roquette 88

ROASTED HOKKAIDO SCALLOP

Oyster Velouté | Champagne | Caviar 88

14 DAYS AGED HAMACHI

Ceviche | Ponzu | Chayote 88

CRAB MEAT AU GRATIN

Mud Crab | 3 Cheese | Herbs Oil 88

BONE MARROW

Sour Cream | Garlic | Chili Flakes 68

BUTTERHEAD LETTUCE

Avocado | Tomato | Vinaigrette 28

NIÇOISE SALAD

Tuna | Olives | Mustard Vinaigrette 48

CHARRED BABY ROMAINE

Caesar | Beef Bacon | Parmesan 32

WILD MUSHROOM SOUP

Truffle Cream | Garlic Croutons | Parsley 28

DOUBLE-BOILED BEEF CONSOMMÉ

Wagyu | Chilli Oil | Radish 38

MEAT SELECTIONS - DRY AGED

[Available while supplies last. Pricing is based on market trends and weight.]

RIBEYE

STRIPLOIN

PORTERHOUSE

T-BONE

TOMAHAWK

PRIME RIB

DUCK BREAST

[Pick any TWO sauces to pair perfectly with your chosen meat]

MEAT SELECTIONS - WET AGED

[Available while supplies last. Pricing is based on market trends and weight.]

BONE IN RIBEYE

RUMP CAP

STRIPLOIN

RIBEYE

OYSTER BLADE

TENDERLOIN

LAMB RACK



[Pick any TWO sauces to pair perfectly with your chosen meat]

SEAFOOD SELECTIONS

(Available while supplies last. Pricing is based on market trends and weight.)

DOVER SOLE

AGED RAINBOW TROUT

KINMEDAI (GOLDEN EYE SNAPPER)

KINKI (CHANNEL ROCKFISH)

ISAKI (CHICKEN GRUNT)

HOUBOU (RED GURNARD)

KUROMUTSU (BLACKTHROAT SEAPERCH)

RENKODAI (YELLOWBACK SEABREAM)

AKA MEBARU (RED ROCKFISH)

KURO MEBARU (BLACK ROCKFISH)

AODAI (BLUE SEABREAM)

TIGER PRAWN

(Pick any TWO sauces to pair perfectly with your chosen seafood)

TO HAVE MORE SAUCES

HOUSE MADE STEAK SAUCE

KOMBU BUTTER

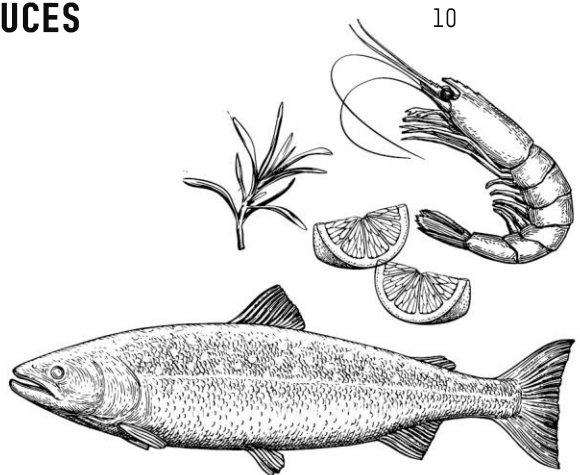
CREAMY HORSERADISH

RED WINE BORDELAISE

BÉARNAISE ARMAGNAC

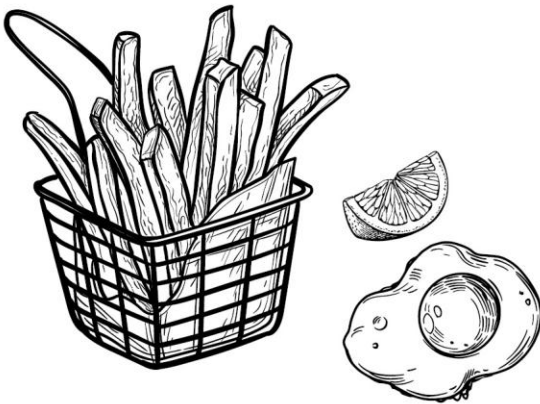
CHIMICHURRI

ROMESCO



ADD-ON SIDES TO SHARE

CHARRED CAULIFLOWER	34
ROASTED CORN RIBS	28
SMOKED MUSHROOMS	36
CHARRED VEGETABLES	34
GLAZED CARROT	26
TRUFFLE POTATO MOUSSELINE	24
CRISPY CHIPS	18
CHARRED LEMON	8
FRIED EGGS	8



OTHER MAIN SELECTIONS

ATLANTIC COD

Tomato Velouté | Dill | Ikura 108

SPRING CHICKEN

Ceps | Grain Mustard | Poultry Jus 68

AGED WAGYU BURGER

Brioche | Cheddar | Kelp Mayo 88

WILD MUSHROOM PASTA

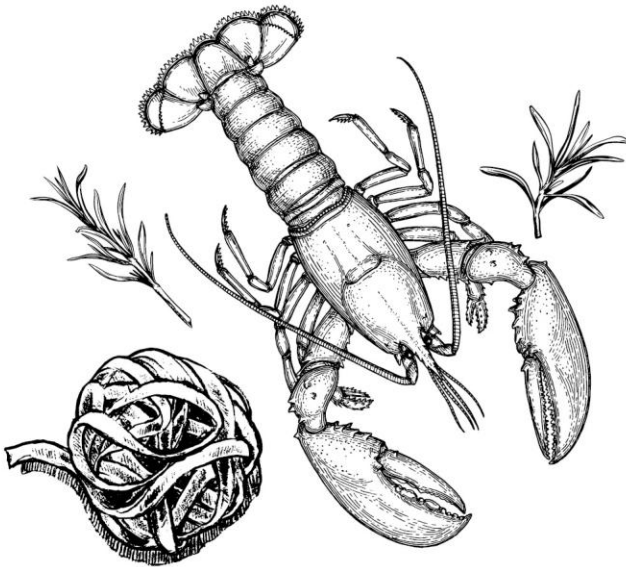
Truffle | Mushroom | Parmesan 68

STUFFED BEEF RIGATONI

Beef Marmalade | Red Wine | Parsley 128

MAINE LOBSTER PASTA

Kombu | Prawn Bisque | XO Sauce 188



TO HAVE SOME DESSERT

SOUFFLÉ

Butterscotch | Berries 32
• Add-on Grand Marnier 15

TIRAMISU

Mascarpone | Espresso | Kahlúa 34
• Add-on Kahlúa 15

CHOCOLATE LAVA CAKE

75% Dark Choco | Smoked Milk 26

BASQUE CHEESECAKE

Camembert | Cream 40

APPLE TART

Granny Smith | Almond Cream | Butterscotch 48





Location

9-F, The Millen Penang, Autograph Collection,
55, Jalan Sultan Ahmad Shah,
10050, Georgetown, Penang, Malaysia

Contact

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Tuesday to Sunday

Dinner: 6.30pm to 10.30pm <Last Call 9.30pm>

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