



3 - Course Lunch Menu

RM55 2 Course

RM70 3 Course

RM28 a glass of house white or red wine

RM55 a glass of Veuve Clicquot champagne

Tiger Prawn

Green curry espuma (s) 30

Mushroom

Eryngii, truffles soil, soft boil egg, pickled leek (g)(n)(v) 30

Scallop

Bell pepper, cauliflower, ikura 35

Cabbage

Kai Lan, crispy dried shrimp, pineapple & lime puree 30

Chicken

Couscous, grilled vegetables, spice (g) 33

Seafood

Green turmeric, kaffir lime 35

Pasta

Tiger prawn, crispy dried shrimp, curry leaf (s)(g) 35

Lamb loin

Yoghurt honey dressing, couscous (g) 40

Salmon

Saffron risotto, chili & kaffir lime emulsion 58 (s)

** Supplement of RM20*

Duck Breast

Foie gras and duck rillettes croquette, parsnip puree (g) 90

** Supplement of RM40*

Short-Ribs

40 hours slow-cooked Beef short-ribs, pomme puree, seasonal vegetables (g) 90

** Supplement of RM40*

Peach & jasmine granité, white chocolate, yoghurt sponge (g)

Peanut butter, banana, black sesame (n)

Unpasteurised European cheeses with condiments

** Supplement of RM40*

(S) Spicy (w) contains wine (g) contains gluten (n) contain nuts (v) vegetarian

Menu is subject to change. Revised menu will contain items of similar quality

All prices shown are in RM | Subject to 10% of service charge