



BLISS & ELEGANCE WESTERN SET MENU

*All set menus are inclusive of bread assortment,
freshly brewed Arabica coffee and TWG teas*

MENU SELECTOR

Bliss Package (5-course set menu)

Dip & butter · appetizer · soup · main course · dessert

Elegance Package (6-course set menu)

Dip & butter · appetizer · soup · intermediate · main course · dessert

*Upon request we are able to offer a choice of two main courses with an
additional surcharge of RM 25++ per person.*

*We serve main course choices as “alternative drops” whereby the
equal amount of each main course option will be served per table in order
to assure smooth, timely and efficient service.*

BREADS

Oven fresh selection of the day

BUTTER

(Please select one)

Natural French butter
Provincial herb butter
Chili Sambal butter

DIPS

(Please select one)

Houmous dip
Roasted eggplant dip
Provincial herb-crème cheese dip





APPETIZER

(Please select one)

MEAT AND POULTRY

*Beef Vitello Tonato style · piquant tuna sauce
· sundried tomato grissini · garden greens*

*Chicken galantine pistachio crust · organic lettuce · pepper coulis
· aged balsamic dressing*

FISH AND SEAFOOD

*Smoked salmon duet · asparagus · dill gherkins · lemon zest · black olives
· lavosh · garden greens*

*Blue swimmer crab meat tian · croustillion · sweet melon-curry salsa
· coriander oil · cress*

Poached river prawn · baby romaine salad · cocktail sauce · mango salsa

VEGETARIAN

*Assorted lettuce · croquant vegetables · crouton · slow cooked egg
· herbs · tapenade*

*Roma tomato · buffalo mozzarella · green olive · black olive dust
· basil pesto · mesclun mix salad · balsamic reduction*

SOUP

(Please select one)

MEAT AND POULTRY

*Chicken-coconut soup · shitake mushroom · coriander-chicken dumpling
· cherry tomato confit · red curry oil*

*Roasted clear beef oxtail-wild mushroom soup · beef balls
· salted vegetables · tofu croutons · spring onions*

FISH AND SEAFOOD

Shellfish-pumpkin bisque · Otak Otak · coriander oil

*Creamy seafood chowder · prawns · mussels · squid · parsley
· potato · cheddar crouton*

VEGETARIAN

Field mushroom soup · Pesto crème · wild mushroom duxelle

*Roast pumpkin-coconut soup · cashew nut relish
· caramelized honey crisp*

We endeavour to source for local and sustainable ingredients whenever possible





INTERMEDIATE

(Please select one)

**applicable for 6-course only*

MEAT AND POULTRY

Chicken breast confit · potato mousseline · truffle jus · herb salad

*Roast Lamb cutlet · Java pepper · sweet and sour fruit pickles
· cashew nut · lemon beurre blanc*

FISH AND SEAFOOD

*Steamed king prawn · Malay style mixed vegetable salad
· spicy tamarind dressing*

*Roast Norwegian salmon · red miso hollandaise
· pickled cucumber · daikon · cress*

VEGETARIAN

*Pumpkin-potato gnocchi · caramelized onions
· coffee infused cinnamon crème sauce*

Ratatouille cannelloni · cherry tomato confit · parmesan · basil foam

SORBET

Soursop sorbet · rosewater jelly

Raspberry sorbet · vanilla jelly

Dark chocolate sorbet · sweet chili jelly

Teh Tarik sorbet · dulce de leche crème



MAIN COURSE

(Please select one dish)

MEAT AND POULTRY

*Australian beef tenderloin · sour cherry mustard
· fondant potato · creamed spinach · natural jus*

*Roast chicken "Percik" · traditional coconut-turmeric sauce
· risotto cake · grilled pineapple · cucumber & carrot achar*

*Double lamb chop · Provencal herb crust · crushed olive potato
· glazed beetroot · green bean bundle · thyme jus*

FISH AND SEAFOOD

*Roast Norwegian salmon filet · baked pine seed polenta
· green pepper-fennel confit · basil pesto*

*Baked sea bass filet · ratatouille · baked black olive polenta
· basil- butter sauce · balsamic reduction · herb salad*

*Roast salmon filet and king prawn · broccoli · sweet potato mash
· cherry tomatoes confit · Madras curry-pineapple sauce*

*Roast Atlantic cod fish · Provencal herb crust · asparagus
· bouillon potato · parsley beurre blanc · herb salad*

DESSERT

(Please select one)

East West

*Milk chocolate · feuilletine crisp · yellow fruit creameaux
· almond dauquoise · berry dust*

Red Ruby

*Georgia red velvet cake · ivory chocolate · forest berry compote
· cream cheese powder*

Coffee Crunch

*Soft almond cake · espresso cream · espresso-chocolate rocks
· cold pressed white coffee sauce*

Chocolate Millefeuille

*Flourless chocolate chiffon · chocolate bonet cream
· dark chocolate chard · raspberry gel*

Fromage Blanc

*New York cheese cake · berry sauce · digestive cookie
· pistachio dust · lemon cream · chocolate chard*