BUSINESS SET LUNCH MENU

From 22 till 26 September 2025

APPETIZER

Green Asparagus Soup G, D, V Taleggio Cheese Foam, Garlic Crouton

Or

Cajun Prawn Salad With Smoked Paprika Butter D, N, SF, CR Couscous, Bell Pepper, Avocado, Almond Flakes, Citrus Dressing

MAIN COURSE

Grilled Eggplant & Smoked Ricotta Ravioli G, D, V, N, E Smoked Ricotta, Roasted Garlic Cream, Toasted Pine Nuts Or

Fritto Misto G, D, E, F, ST, SF, CR Fried Baby Squid, Prawns, Codfish, Zucchini & Artichoke, Tartar Sauce Or

Bread Crusted Lamb Shoulder G, D, N, E Beetroot & Peas Purée, Carrot Ginger, Braised Baby Shallot Parsley Pestu Sauce

DESSERT

Strawberry & Raspberry Coconut Shortcake G, D, E Kiwi Gelato, Raspberry Coulis, Coconut Pastry Cream

2 Course RM78, 3 Course RM98

G - Gluten D - Dairy E - Eggs F - Fish N - Contains Nuts SM - Sesame SF - Shellfish

CR - Crustaceans V - Vegetarian A - Contains Alcohol ST - Sustainable Product



