# **BUSINESS SET LUNCH MENU**

### **APPETIZER**

Earl Grey Scented Smoked Duck Salad D, N Mesclun Greens, Pomegranate, Caramelised Walnut Dust, Fennel Rosemary Orange Dressing

Or

Chicken Mushroom Essence G, E Double Boiled Chicken Mushroom Consommé, Chicken Tortellini

## MAIN COURSE

Homemade Cavatelli Pasta G, D, V Buttered Asparagus And Carrot, Crispy Sage, White Truffle Foam Or

Oven-Baked Salmon Fillet G, D, F, CR, ST Napa Cabbage Roll Stuffed With Garlic Ricotta Cheese, Prawn Bisque Burnt Leek Purée. Smoked Chili Oil

Or

Slow Braised Boneless Lamb Neck G, D, N Fig Jam, Pistachio Crust, Smoked Eggplant, Creamy Polenta, Lamb Jus

#### DESSERT

Lemon Meringue Tart G, D, E, N
Fresh Raspberry, Raspberry Coulis and Sorbet

# 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



