

BUSINESS LUNCH MENU

APPETIZER

White Asparagus Soup G, D, E, SF
Escargot, Toasted Brioche, Cream Cheese, Chives, Caviar

Or

Tomato Tarte Tatin D, SF
Prawns Tartare, Frozen Tomato Dust, Herb Oil

MAIN COURSE

Open-Faced Pumpkin Ravioli G, D, V
Wild Mushroom, Sun-Dried Tomato, Truffle Espuma, Espelette Pepper

Or

Grilled Saba Mackerel G, D, F, ST, SF
Barley Rice, Burnt Cucumber Salsa, Teriyaki Glaze
Horseradish And Coriander Emulsion

Or

Beef Cheek Pithivier G, D, E, A
Beef Cheek Ragout, Napa Cabbage, Périgourdine Sauce

DESSERT

Coconut Pudding G, D, E, N
Mango Gelato And Coulis, Oatmeal And Almond Crumble

2 Courses RM78, 3 Courses RM98

G - gluten D - dairy E - eggs F - fish E - eggs N - contains nuts SM - sesame
SF - shellfish V - vegetarian ST - sustainable product A - contains alcohol

All prices quoted are in Malaysian Ringgit and inclusive of prevailing taxes.
Please highlight any specific food allergies or intolerances to our colleagues before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.

