

All Western set menu are inclusive of bread assortment, freshly brewed Arabica coffee, selection of TWG teas.

MENU SELECTOR

BLISS PACKAGE

4-course set menu Butter & Dips • Appetizer • Soup • Main Course • Dessert

ELEGANCE PACKAGE

5-course set menu Butter & Dips • Appetizer • Soup • Intermediate • Main Course • Dessert

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 (COLD)

(Please select one dish)

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 dish)

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



HOT INTERMEDIATE / BETWEEN DISH

(Please select one dish)
*applicable for 5-course set menu only

MEAT AND POULTRY

Chicken breast confit • potato mousselline • truffle jus • herb salad

Roast Lamb cutlet • Java pepper • jeruk campuran • grapes 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's • caramelized onions • coffee infused cinnamon crème sauce Ratatouille cannelloni • cherry tomato confit • parmesan • basil foam

SORBET

(Please select one dish)
*applicable for 5-course set menu and above only

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 & 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 dish)

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

NYC cheese cake • berry sauce • digestive cookie • pistachio dust • lemon cream chocolate chard