



5 Course Dinner

RM138

Chef's Choice Amuse Bouche

Salad

*Caesar Salad With Soft Poached Egg, Romaine Lettuce, Garlic Crouton
Parmesan Cheese & Caesar Dressing*

Soup

*Wild Mushroom Soup Served With Mushroom Melba
Sautéed Shitake & Truffle Foam*

Palate Refresher

Mango Sorbet

Main

Grilled Lemon Herbs Chicken Thigh

*Served With Carrot Puree, Cheese Polenta, Sautéed Vegetables
& White Wine Mustard Sauce*

Or

Pan Seared Red Snapper

*Served With Celery Chili Relish, Roasted Potato, Sautéed Cherry Tomato
Passion Fruits Beurre Blanc*

Dessert

Chilled Vanilla Cheesecake

*Served With Strawberry Fluid Gel And Pecan Crumble Accompanied
with Chocolate Ball*

Coffee or A Selection of Fine Teas



6 Course Dinner

RM168

Chef's Choice Amuse Bouche

Salad

*Grilled Baby Octopus With Orange & Mango Salsa, Roasted Cherry Tomato,
Garden Green Salad, Parmesan Cheese & Chili Lime Dressing*

Soup

*Wild Mushroom Soup Served With Mushroom Melba,
Sautéed Shitake & Truffle Foam*

Appetizer

*Pan Seared Smoked Duck Breast With Caramelized Leek,
Zucchini Ribbon & Orange Butter Sauce*

Palate Refresher

Mango Sorbet

Main

Grilled Lemon Herbs Chicken Thigh

Served With Carrot Puree, Cheese Polenta, Sautéed Vegetables & White Wine Mustard Sauce

Or

Pan Seared Red Snapper

Served With Celery Chili Relish, Roasted Potato, Sautéed Cherry Tomato & Passion Fruits Beurre Blanc

Or

Seafood Paella

*Served With Green Peas, Tomato, Prawn, Squid, Fish, Mussel &
Chopped Coriander, Fresh Squeezed Lemon*

Or

Rack Of Lamb

Served With Caponata, Mashed Potato, Grilled Asparagus, Braised Cabbage & Red Wine Jus

Dessert

Chilled Vanilla Cheesecake

Served With Strawberry Fluid Gel And Pecan Crumble Accompanied With Chocolate Ball

Coffee or A Selection of Fine Teas



7 Course Dinner

RM198

Chef's Choice Amuse Bouche

Salad

Grilled Baby Octopus With Orange & Mango Salsa, Roasted Cherry Tomato, Garden Green Salad, Parmesan Cheese & Chili Lime Dressing

Soup

Wild Mushroom Soup Served With Mushroom Melba, Sautéed Shitake & Truffle Foam

Appetizer

Pan Seared Smoked Duck Breast With Caramelized Leek, Zucchini Ribbon & Orange Butter Sauce

Palate Refresher

Mango Sorbet

Main

Grilled Lemon Herbs Chicken Thigh

Served With Carrot Puree, Cheese Polenta, Sautéed Vegetables & White Wine Mustard Sauce

Or

Pan Seared Red Snapper

Served With Celery Chili Relish, Roasted Potato, Sautéed Cherry Tomato & Passion Fruits Beurre Blanc

Or

Seafood Paella

Served With Green Peas, Tomato, Prawn, Squid, Fish, Mussel & Chopped Coriander, Fresh Squeezed Lemon

Or

Rack Of Lamb

Served With Caponata, Mashed Potato, Grilled Asparagus, Braised Cabbage & Red Wine Jus

Or

Black Angus Beef Tenderloin

*Oven Roasted Beef Loin Served With, Potato Rissolle, Grilled Asparagus, Beef Roulade ,
Mushroom Puree & Béarnaise*

Cheese Platter

Deep Fried Brie with Cranberry Jam & Herb Cream Cheese with Crackers & Nuts

Dessert

Chilled Vanilla Cheesecake

Served With Strawberry Fluid Gel And Pecan Crumble Accompanied with Chocolate Ball

Coffee or A Selection of Fine Teas



ADD ON

Warm Appetizer

Pan Seared Hokkaido Scallop

with Ginger Rice Crumble, Cucumber Ribbon, Dehydrated Chilli, Mango Compote, Drizzle with Garlic & Soy Sauce

RM28

Or

Pan Seared Foie Gras

with Spinach Crackers, Saffron Salted Egg Aioli, Red Wine Reduction, Mango Ribbon & Baby cress

RM38

Main Course

Pan Seared Salmon Trout

Served With Celery Chili Relish, Roasted Potato, Sautéed Cherry Tomato & Passion Fruits Beurre Blanc

RM38

Braised Loin of Venison Infused

*with Chamomile Tea Served with Butternut Squash Chunks,
Ragout Dumpling & Sautéed Root Vegetables*

RM58

Pan Seared Atlantic Cod Fish

*with Saffron Risotto Sautéed Asparagus Zucchini Blossom
& White Wine Mustard Sauce*

RM68

Black Angus Beef Tenderloin

*Oven Roasted Beef Loin Served With, Potato Rissole, Grilled Asparagus, Beef Roulade,
Mushroom Puree & Béarnaise*

RM88

Poached Live Nova Scotia Lobster Duet

*Cauliflower Puree, Broad Beans Puree, Roma Tomato Salsa,
Fig-Date Chutney & Sweet Sour Red Wine Sauce*

RM158