



SET DINNER @ RM 138.00. PER PERSON

Chef's Choice Amuse Bouche

SALAD

Smoked Duck Salad

Served With Tropical Fruits Pomelo, Watermelon, Orange, Iceberg Lettuce & Honey Yuzu Dressing

SOUP

Cream of Pumpkin Soup with Garlic Croutons & Truffle Oil

PALATE REFRESHER

Lemon Sorbet

MAIN COURSE

Grilled Chicken Thigh

Served with Carrot Puree, Sautéed Vegetables & White Wine Mustard Sauce

OR

Pan Seared Barramundi

Served With Celery Chili Relish, Roasted Potato, Pineapple Salsa & Passion Fruits Beurre Blanc

DESSERT

Charcoal Swiss Roll

Served with Sweet & Spicy Chili Jelly, Accompanied with Chocolate Sauce

Coffee or Tea

UPGRADE TO RM 168.00 PER PERSON

MAIN COURSE

Silver Fern Rack of Lamb

Served With Almond Crusted Lamb Loin, Butternut Squash Ragout Baked Cylinder Potato, Sautéed Mushroom & Lamb Jus

OR

Shallow Fry Norwegian Salmon Stick

Served With Potato Fondant, Grilled Asparagus, Braised Cabbage & Spinach Tortellini & Duglere

UPGRADE TO RM 198.00 PER PERSON

MAIN COURSE

Black Angus beef tenderloin

Served Truffle Mash, Cabbage Casserole, Tempura Onion, Potato Rissole, Braised Beef in Potato Pie & Beef Jus in Brown Butter Cream

OR

Oven baked atlantics black cod

Served With Duet Cauliflower Puree, Broad Bean Mousseline Wilted Spinach, Roma Tomato Salsa, Fig & Date Chutney & Sweet And Sour Sauce



Kids Set Dinner @ RM 98.00 per person

APPETIZER

Mixed Fruits Cocktail with raisins

SOUP

Cream of Pumpkin Soup

MAIN COURSE

Chicken Schnitzel

with garlic mashed potato, buttered vegetables & mushroom cheese sauce

OR

Spaghetti Alla Con Salmon

in tomatoes cream sauce

OR

Grilled Minute Steak

with rosemary potato, cabbage stew & brown

DESSERT

Charcoal Swiss Roll

served with sweet & spicy chili jelly, accompanied with chocolate sauce

Chilled Juices