



SET DINNER MENU RM 198.00 NETT

Mixed Bread Rolls & Chef Amuse Bouche

1st COURSE

Waldorf Salad

served with toasted triple type of nuts, extra virgin olive oil, granny smith apple coulis, poached chicken tenders & honey lemon vinaigrette

2nd COURSE

Caramelized Carrot Soup

served with young coconut flesh, black garlic crouton & truffle dust

3rd COURSE

Sorbet

4th COURSE

MAIN COURSE

Chilled Angus Beef Tenderloin

served with truffle potato puree, spicy mango relish, grilled asparagus, sautéed baby vegetables with mushroom brandy sauce

Or

Poached Norwegian Salmon Fillet In Extra Virgin Olive Oil

served with squid Ink spaghetti, baby kalia, tempura oyster in light tomato broth

Or

Sardinia Rack of Lamb

served with butter peas, pomme puree, seasonal vegetables, pumpkin ragout, lamb jus accompany with lamb shank pie

Or

Oven Roasted Honey Duck Breast

served with sautéed yellow lentils, grilled vegetables, mashed potato, grand marnier jus & citrus hibiscus reduction

5th COURSE

DESSERT

Macha Tiramisu

COFFEE OR TEA

Prices is inclusive of One Glass of House Pouring White or Red Wine