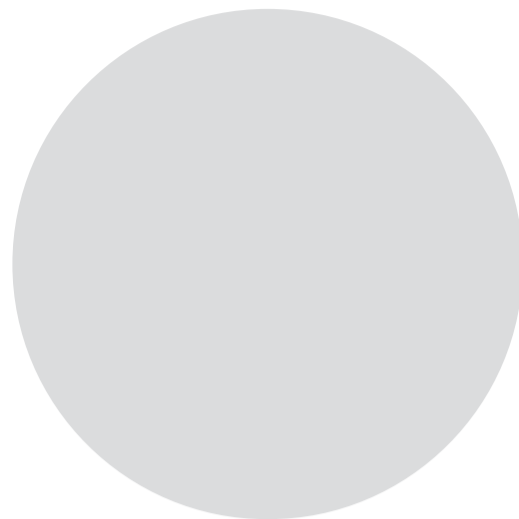


# entier



## LUNCH SET MENU

2-COURSE MENU - 58

3-COURSE MENU - 80

Select any combination for your meal.  
Please note that a maximum of 1 item from Main category is allowed.

### STARTER

#### BABY CUTTLEFISH

Marinated and sautéed baby cuttlefish; heirloom tomato, house-made stracciatella cheese, fresh herbs

#### SEAFOOD

Bouillabaisse (soup); Scottish salmon on toast, potato, bread, cheese

#### CORN (V)

Cream of corn soup; grilled Cameron Highlands sweet corn

#### VEGETABLE (V)

Josper-grilled seasonal vegetable; romesco sauce (red capsicum), feta cheese, quinoa

### DESSERT

#### CHOCOLATE

Profiterole – choux pastry, chocolate cream, chocolate ice-cream, roasted cacao nib

#### BANANA

Caramelised banana – chocolate caramel ganache, white chocolate oat crumble, caramel ice-cream

#### DARK CHOCOLATE

Souffle – 70% single origin Pahang chocolate, chocolate ice-cream (please allow up to 17 minutes for preparation)

#### CHEESE

Selection of French cheese – grapes, dried fruits, cracker

### MAIN

#### TOMATO (V)

Tomato pasta; semi-dried cherry tomato, house-made pasta, basil and tomato sauce

#### CHICKEN

Caesar salad; boneless chicken leg, baby romaine lettuce, tartar sauce, chicken skin, baby radish

#### DUCK

Smoked duck pasta; house-made pasta, basil, tomato sauce

#### FISH

Slow-cooked threadfin; smashed potato, clam foam, watercress puree

#### BEEF

Beef stroganoff; coconut leaf, mashed potato

#### LAMB

Josper-grilled lamb poitrine; cous cous, raisin, bell pepper, aubergine puree

#### Please note: (v) – vegetarian

Our vegetarian options may contain animal by-product such as egg and dairy. They are not vegan, and may be unsuitable for certain branches of vegetarians.

All prices are quoted in Malaysian Ringgit (MYR), inclusive of 6% service tax (SST) and subject to 10% service charge.