

entier

*Lunch
Tasting*
MENU

A new lunch experience, best enjoyed with a glass in hand.
Complimentary red, white or rosé wine included.

RM308 per person

Entier unveils our new Lunch Tasting Menu crafted by Executive Chef Romain, bringing a distinctly French sensibility to the table with a modern, thoughtful approach to seasonal dining.

Rooted in Chef Romain's French heritage, the menu reflects his personal way of cooking. Honest flavours, careful layering, and a deep respect for ingredients, allowing each dish to express itself with clarity and intention.



Each lunch experience is celebrated with a complimentary glass of red, white or rosé wine per guest.

We hope you enjoy your experience with us.

BON APPÉTIT!

SALMON & GREEN PEA TART

Salmon tartare, green pea purée, wasabi

OYSTER & CAVIAR

Freshly shucked rock oyster, Sturia caviar, quail egg, calamansi dashi

CORN SOUP

Corn soup, fried baby corn, parmesan, truffle

Choice of Main

IRISH DUCK BREAST

Seared duck breast, confit shallots, green pepper sauce, broccoli purée

or

SEABREAM, TOMATO & OLIVE

Grilled seabream fillet, spaghettini, tomato sauce, basil, olive oil, black olives, harissa sauce vierge

or

WAGYU & FOIE GRAS + RM75

Australian wagyu petite tender, seared foie gras, beef jus, eryngii mushrooms

or

UNI PASTA + RM180

Fresh uni, Sturia caviar, urchin cream, hand-made semolina spaghettini

MANGO & COCONUT

Passion fruit and jasmine granita, coconut sorbet, caramelised milk, lime zest

STRAWBERRY VACHERIN

Pink peppercorn, basil, cream cheese and vanilla custard, mixed berries

