

LUNCH SET MENU

Weekend

3-COURSE MENU
RM 178+

Choice of 1 starter, 1 main
and 1 dessert

4-COURSE MENU
RM 208+

Choice of 2 starters, 1 main
and 1 dessert

BEVERAGE
(PLEASE SELECT ONE)

House-made Soda or Tea

Choice of tea:

Japanese Sencha, French Earl Grey,
Lapsang Souchong, Egyptian Chamomile,
Verbena Mint, Darjeeling, Cinnamon Spice,
Vanilla Grapefruit

Add On Coffee for RM 8

Starters

PRAWN & MANGO

Prawn, mango chutney, vadouvan oil, highland herbs

SALMON TARTARE

Semi-cured Atlantic salmon, tomato sorbet,
cherry oak-aged olive oil, cucumber, lime

SEAFOOD ROYALE

Clam custard, octopus, squid, prawn, zucchini

CAPSICUM SOUP & OCTOPUS

Grilled baby octopus, confit capsicum, semi-dried tomato,
dashi emulsion, croutons, goat cheese

CROQUE MONSIEUR

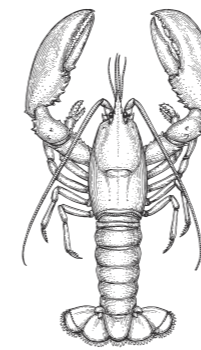
Beef ham, Emmental cheese, béchamel, salad

EGG & MUSHROOM GALETTE

Buckwheat crêpe, button mushrooms, beef ham, egg

TOMATO BURRATA

Marinated tomatoes, burrata mozzarella, beef speck,
pesto, balsamic and olive oil vinaigrette



Mains

SEAFOOD

SEABREAM, TOMATO & OLIVE

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

SALMON

Confit Atlantic salmon, spinach cream, tagliatelle

WHOLE SOLE +30

Lemon sole, meunière sauce, brown butter,
lemon, parsley, mashed potato

LOBSTER PASTA +150

Roasted Maine lobster, hand-made semolina
spaghetti, bisque sauce

UNI PASTA +180

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

Mains

MEAT

CHICKEN

Crispy fried chicken breast, ratatouille,
chicken jus, salad

DUCK CASSOULET

Confit duck leg, grilled sausage, haricot blanc ragout,
duck lardons

IRISH DUCK BREAST

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

VEAL BLANQUETTE

Veal belly stew, onions, carrots, button mushrooms, rice

BEEF BAVETTE

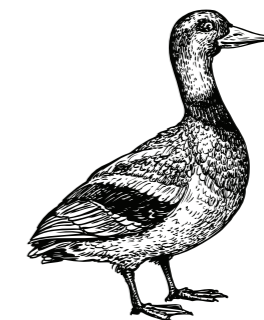
Grilled beef bavette, béarnaise sauce,
thick-cut black pepper fries

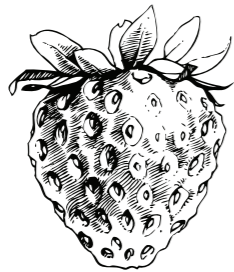
BEEF CHEEK

Slow-braised beef cheek, bourguignon sauce,
mushrooms, carrots, onions, croutons, parsley

WAGYU & FOIE GRAS +75

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





Desserts

CARAMEL FLAN

Crème caramel, salted caramel ice cream, Chantilly cream, mixed nut crumble

SWEET POTATO

Sweet potato crème brûlée, orange, sweet potato ice cream

PASSION FRUIT & WHITE CHOCOLATE

Passion fruit sauce, vanilla ice cream, mango foam, white chocolate ganache

STRAWBERRY TART

Sablé, vanilla cream, fresh strawberries, sorbet

APPLE

Mille-feuille, caramelised apple, white chocolate Chantilly, almond jus

PAIN PERDU

Sourdough, vanilla cream, fig and raspberry sorbet

Add-Ons

RECOMMENDED TO SHARE

CORN — 75

Josper-grilled highland white sweet corn, truffle butter

PRAWN — 65

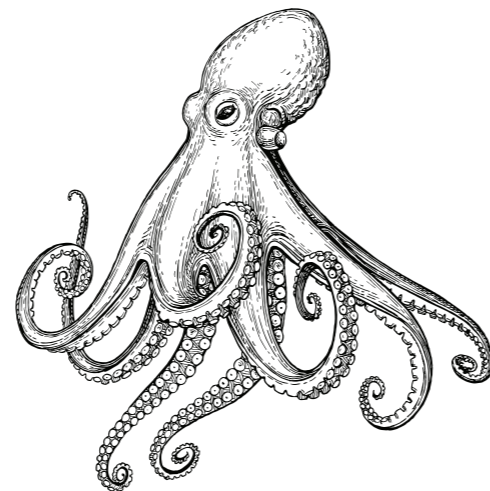
Tiger prawn, chorizo, olive oil, garlic

ESCARGOT — 65

Garlic, butter, parsley

OCTOPUS — 70

Olive oil, lime, basil, tomato

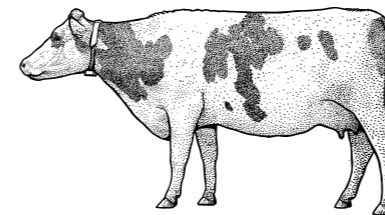


WAGYU — 420

Wagyu ribeye, French fries, green pepper sauce

CÔTE DE BOEUF — 520

Josper-grilled Angus prime rib, brown butter, roasted garlic, green pepper sauce



Add-Ons

SIGNATURE DESSERTS

CHOCOLATE SOUFLÉ — 45

(Please allow up to 15 minutes preparation time)

70% single-origin Pahang chocolate, ice cream (Choice of coconut, vanilla, or chocolate)

CHEESE & VANILLA — 45

Josper-burnt Basque cheesecake, Chantilly cream, Temerloh vanilla

Lunch Hour Wine Specials

RM75 FOR ANY 2 GLASSES

RM99 FOR ANY 3 GLASSES

White

2023 | Garganega
Corte Adami Soave Classico
Castelcerino Cimalta DOC, Italy

Red

2023 | Merlot
Torre Rosazza
Friuli Grave, Italy

2020 | Gamay +5
Henry Fessy Saint-Amour
Beaujolais, France

Pink Sparkling

NV | Cinsault, Grenache, Muscat +10
Fleurs de Prairie Sparkling Brut Rosé
Languedoc, France

Rosé

2023 | Cabernet Franc, Cabernet Sauvignon
Marquis de Goulaine Rosé d'Anjou
La Roseraie Loire, France

Wine of the Month

2011 | Merlot, Cabernet Franc
Lafont du Loup, Château de Lafont
AOC Bergerac, France

RM48 BY GLASS

RM150 BY CARAFE

RM210 BY BOTTLE