



CANTALOUPE

NEW YEAR'S EVE MENU

French Oyster

French oyster, pickled chilli, lettuce velouté, osciestra caviar, samphire

Japanese Tuna

Marinated tuna, torched squid, brioche crumb, kyuri, horse radish mayo, calamansi vinaigrette

Foie Gras

Terrine of foie gras, smoked eel, crouton, apple confit, pickled celeriac, apple glaze

Red Mullet

Seared red mullet, crispy scales, black garlic, corn purée, saffron bisque sauce

French Duck Breast

Roasted duck breast, baby carrot, fermented daikon, capsicum coulis

Lemon Chervil

Lemon gin sphere, chervil granita

Japanese Wagyu A4

Seared wagyu, pickled bitter gourd, roasted pumpkin, parmesan crisp, red wine jus

Goat Cheese

Goat cheese espuma, dried nuts compote, sago crackers, maple syrup ice cream

Cantaloupe Dessert Buffet

(11pm – 1am)

Croquembouche | Rocher cube | Burnt caramel custard | Rice pudding
Chocolate pavlova | Assorted macarons and lamingtons

Live Station

Berry parfait nitro | Bubbly grapes

RM 680++ per person
with wine pairing RM1200++ per person