

CANTALOUPE

SCRUMPTIOUS SUNDAY LUNCH

27th January 2019

BREADS

kings bread, sourdough,
spring onion & 5 spiced
steamed bun

JAMS

white chocolate & raisin
jam, coffee butter spread,
cinnamon & plum jam

TO START OFF

oyster chaud-froid,
oyster jelly, avruga,
parsley coulis

scallop carpaccio,
potato & leek cream,
truffle, crispy toast

poached half shell
mussels, torch sabayon,
pickled water chestnut

NEXT IN LINE

baby romaine, tempura white bait,
salmon roe, mint leaf

chick pea, anchovy, parsley,
burnt onion

baby prawn, garlic butter, crouton

burnt asparagus, rosemary oil,
white balsamic

avocado espuma, tomato salsa,
corn tortilla chips

BEFORE THE MAINS

cauliflower soup,
pickled cauliflower,
ancho chilli oil,
toasted almond

MAIN COURSE

roast marinated lamb leg
honey & spice roasted chicken
grilled harissa salmon

SAUCES

tomato hollandaise sauce, mint cream sauce,
red wine reduction, green apple glaze

SIDE DISHES ON THE TABLE

carrot glaze, polenta fries, grilled zucchini,
potato gratin, caramelized onion

DESSERTS ON THE TOTEM

pecan nut tart, macerated fruit salad, mascarpone cheese,
almond apricot panna cotta, isphahan cake, coffee éclair

RM 150++ per person

Add RM 300++ per person for free flow of Bollinger NV Champagne from 12pm to 14:30pm

Prices subject to 10% service charge and 6% government service tax