



CANTALOUPE

SCRUMPTIOUS SUNDAY LUNCH

31st March 2019

BREADS

rosemary and mix nuts bread,
pumpkin bread, sourdough

JAMS

raisin jam, raspberry jam,
maple butter

TO START OFF

oyster sabayon, dill oil
mussel and aioli
tabasco
poached prawn,
fish sashimi

NEXT IN LINE

watercress salad with crispy
prosciutto, roasted tomatoes
and avocado
confit salmon, fennel, pea, herbs
prawn toast, yuzu mayo, coriander,
mint
mozzarella, mint dressing, crostini
venus clam, olive toast, lemon zest,
brown fish jus

BEFORE THE MAINS

tomato soup, basil
and parmesan foam,
wonton skin

MAIN COURSE

grilled t-bone steak
roast chicken with garlic and thyme
salt baked whole fish

SAUCES

espuma hollandaise sauce, cayenne aioli,
red chimichurri salsa, rocket mustard sauce

SIDE DISHES ON THE TABLE

french fries, mix salad, sweet corn and herb
polenta, breaded button mushroom

DESSERTS ON THE TOTEM

linzer torte, moist chocolate cake, dobos cake, black forest cake,
floating island, pavlova

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