

CANTALOUPE EASTER SUNDAY LUNCH

21st April 2019

BREADS

hot cross bun, easter bread,
sourdough

JAMS

cranberry jam, mango jam,
chocolate hazelnut spread

TO START OFF

fresh oyster, honey
ginger dressing
tiger prawn ceviche,
crispy lemon grass
sea bream,
avruga caviar,
dipping sauce,
red radish, frisée

NEXT IN LINE

smoked salmon, soft-boiled egg,
crispy duck bacon, fennel, french dressing
buffalo mozzarella, rocket salad, mint dressing
sliced duck breast, sourdough, mustard butter,
tomatoes, hollandaise
quiche caramelized onion, cream cheese
béchamel, lemon, paprika, quail egg
baby romaine, tempura white bait,
salmon roe, mint leaf

BEFORE THE MAINS

potato soup, chicken,
leek, onion oil,
fried shallot

MAIN COURSE

grilled whole seabass with seaweed puree & rosemary
roasted lamb leg with garlic & thyme
roasted stuffed whole chicken with apricot & walnut

SAUCES

lemon butter sauce, chicken jus,
mint yoghurt, red wine dark chocolate sauce

SIDE DISHES ON THE TABLE

burnt cauliflower & artichoke cream,
lyonnaise potato, pan seared asparagus,
sautéed herb cherry tomato

DESSERTS ON THE TOTEM

carrot cake, chocolate egg in kataifi nest, rabbit cup cake, choux bun, easter
mendicant, cake pop, gugelhupf

RM 150++ per person
Add RM 300++ per person for free flow of Collard Picard champagne from 12pm to 14:30pm

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