

CANTALOUPE

SCRUMPTIOUS SUNDAY LUNCH

26th May 2019

BREADS

Red bean twist, sourdough,
walnut raisin bread

JAMS

coconut spread, dulce de leche,
lemon thyme curd

TO START OFF

fresh oyster,
pomegranate
dressing

cumin smoked
prawn, yoghurt
& onion shooter,
harissa oil

red snapper ceviche,
orange & burnt green
chillies

NEXT IN LINE

grilled green asparagus,
grilled cherry tomato

ricotta cheese, baby spinach,
green pea & beetroot escargot

Parsley gnocchi, brown butter,
puy lentil, spinach

Smoke salmon gravlax, capers,
chop rocket & lemon, mayo

BEFORE THE MAINS

prawn bisque,
prawn tempura,
almond flake,
chilli oil

MAIN COURSE

grilled rib eye with barbeque glaze
roast chicken, parsley & hazelnut butter
baked seabream fish, fennel, capers & lemon

SAUCES

pesto, mint salsa verde, rocket mustard,
shallot butter, English mustard butter

SIDE DISHES ON THE TABLE

stuffed roast potatoes, grilled baby
corn, sautéed zucchini, grilled eggplant,
portobello mushrooms & lemon barley

DESSERTS ON THE TOTEM

apricot polenta, blueberry trifle, mix berry cheese, mint chocolate brownies,
strawberry tart, coconut lamington

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