

CANTALOUPE

LUNCH MENU JANUARY 2019

EGG YOLK

Cured duck egg yolk, raw cauliflower, cauliflower puree,
macadamia praline, green pea powder

MACKEREL

Torched Japanese mackerel, cucumber, seafood beurre blanc,
Arenkha caviar, parmesan foam, parsley oil

RED CABBAGE

Braised red cabbage, dehydrated red cabbage, crème fraiche,
chive, pickled mustard seed

SALMON

Seared salmon belly, saffron potato risotto, lemon whipped cream,
Thai basil oil, pumpkin leaves

SORBET

Mango & coconut cube, Espelette pepper, lime zest

CHICKEN

Sous vide thyme chicken breast, seared chicken leg, fresh button mushroom,
porcini broth, porcini tuile

PRE-DESSERT

Black tea cake, lemon mousse

DESSERT

Peanut butter parfait, salted caramel cake, nuts, vanilla ice cream

RM 140++ per person

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