

CANTALOUPE

LUNCH MENU FEBRUARY 2019

PRAWN

Tiger prawn, pineapple jelly, pickled kyuri, capsicum coulis,
cherry tomato, dill

SCALLOP

Scallop mousse, morel, eryngii mushroom, mushroom jus

ASPARAGUS

Poached and glaze asparagus, vanilla buerre blanc,
hazelnut crumble, parmesan tuile

FOIE GRAS

Seared foie gras, puy lentil, smoked duck

SORBET

Green shiso, lime granita, fresh raspberry

LAMB SHOULDER

Braised lamb shoulder, pomegranate, patatas bravas, arugula

PRE-DESSERT

Hazelnut financier, milk chocolate whipped ganache, dulcely pearl

DESSERT

Green apple, Chantilly, salted caramel, almonds, celery and tabasco sorbet

RM 140++ per person

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