

CANTALOUPE

Scrumptious Sunday Lunch

Sunday, 26th June 2016

Breads

Spinach & pine nut, miso sesame, sourdough

Jams

Milk chocolate & hazelnut spread, cranberry, pineapple & rosemary

Seafood Platter

Hokkaido scallop, seaweed butter, scallop foam

Sweet prawns, dashi jelly, heirloom tomato

Seared tuna, sesame, avocado, wasabi mayo

Oyster & lime chilli vinaigrette

Second Course

Grilled strawberry, tarragon salad, balsamic vinegar, ricotta

Roasted beet, arugula salad, walnuts, orange vinaigrette, feta cheese

Smoked salmon raviolo, asparagus, sage beurre noisette

Grilled capsicum salad, balsamic, salsa verde

Braised mussel, olive toast, lemon zest, brown fish jus

Third Course

Clam chowder, garlic bread, crème fraîche

Main Course

Roast wagyu sirloin

Lamb rump stew

Grilled marinated whole fish

Sauces

Hollandaise sauce, cayenne aioli, red chimichurri salsa, rocket mustard sauce

Side Dishes on The table:

French fries, roasted sherry glazed carrots, grilled corn, herb polenta,
braised button mushrooms

Desserts on the Totem

Rhubarb crumble, frangipane tart, chocolate fudge, norman tart,
pot au chocolate, white chocolate & coconut brownies

RM 120++ per person

**Add RM 300++ per person for free flow Bollinger NV Champagne
(Free Flow of Champagne from 12noon to 14:30pm)**

All prices are subject to 10% service charge and 6% GST