

CANTALOUPE

Christmas Eve Dinner 2016

24th December 2016

Oyster

Senboushi oyster pané, perilla tartare, shaved bottarga

Gourmand Salad

Foie gras terrine, duck leg, haricot vert, endives,
trumpet mushroom, Périgord Truffle

Blue Lobster

Carpaccio of lobster, crème fraîche,
salted egg yolk, baby coriander, caviar

Consommé

Wagyu shin consommé, foie gras &
fresh Périgord truffle toast, ginkgo nuts

Japanese Tai

Confit of tai fish, leek & potato paysanne, grilled asparagus,
pickled onion, Italian anchovy foam

Mulled Wine

Mulled wine sorbet, poached apricot

Corn Fed Capon

Slow cooked capon breast, seared thigh, chanterelles,
mushroom duxelle, truffle jus

Raspberry & Peach

Poached peach, cranberry & raspberry jelly, lemon verbena ice cream,
Chantilly, macadamia nut crumble

Chocolate & Figs

Dehydrated chocolate mousse sheet, bergamot soup,
earl grey stewed figs, cinnamon ice cream, speculoos crumble

Cantaloupe Hot Buttered Rum

RM 580++ per person

All prices are subject to 10% service charge and 6% government tax