

CANTALOUPE

Scrumptious Christmas Lunch

25th December 2016

Breads

Hot Cross Bun, Pannettonne, Sourdough Bread
Quince Jam, Cranberry Jam, Chestnut Jam

Seafood Platter

Oyster Chaud-Froid, Oyster Jelly, Avruga, Parsley Coulis
Scallop Carpaccio, Potato & Leek Cream, Truffle, Crispy Toast
Poached & Grilled Prawns, Lemon Chive Mayo Cornetto

Second Course

Grilled Strawberry, Tarragon Salad, Balsamic Vinegar, Ricotta
Roasted Beet, Arugula Salad, Walnuts, Orange Vinaigrette, Feta Cheese
Smoked Salmon Ravioli, Yuzu Butter Sauce, Sage Beurre Noisette
Grilled Capsicum Salad, Balsamic, Salsa Verde
Braised Mussel, Olive Toast, Lemon Zest, Roast Fish Jus

Third Course

Clam Chowder, Garlic Bread, Crème Fraîche

Main Course

Roast Wagyu Sirloin
Lamb Stew
Roast Chicken
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

Pumpkin Tart, Yule Log, Mince Pie, Christmas Pudding, Ginger Breadman, Christmas Stolen,
Poire à la Beaujolaise, Croque En Bouche

RM 160++ per person

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

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