

CANTALOUPE

Scrumptious Sunday Lunch

26th February 2017

Breads

Ciabatta, Fennel Focaccia, Sourdough

Jams

Apple & Raisin, Blueberry Jam, Fig Jam

Seafood Platter

Smoked Eel Ceviche, Leek Cream, Aosanori, Spinach, Potato "Paysanne"
Fresh Oysters & Condiments in a Variety of Styles
Poached & Grilled Prawns, Lemon Chive Mayo & Hot Paprika Sour Cream

Second Course

Cured Meat, Rock Melon, Asparagus
Buffalo Mozzarella, Tomato Jelly, Tomato Consommé, Pesto, Baby Basil
Baby Romaine, Tempura White Bait, Salmon Roe, Mint Leaf
Squid, Garlic Butter, Croutons
Foie Gras Mousse, Sweet Pickled Onion, French Trumpet & Apricot Brioche

Third Course

Minted Green Pea Soup, Scallop Beurre Noisette, Pickled Mushroom

Main Course

Tenderloin Roulade, Anchovy, Walnut, Parmesan
Roast Confit Lamb Rump, Rosemary, Garlic Confit
Roast Cajun Chicken & Herb Cream Cheese
Pan Seared Fennel Marinated Salmon, Coriander Salsa

Sauces

Pistou, Mint Salsa Verde, Rocket Mustard, Shallot Butter, English Mustard Butter

Side Dishes on The table

Roasted Potato with Truffle,
Grilled Corn with Seaweed Butter
Caramelised Baby Carrot
Portobello Mushroom & Lemon Barley

Desserts on the Totem

Sacher Torte
Strawberry Shortcake
Baklava
Pain Perdu
Raspberry Chocolate Tart
Apple & Olive Cake

RM 150++ 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