

CANTALOUPE

SCRUMPTIOUS SUNDAY LUNCH

29th Septembre 2019

BREADS

Sourdough bread, grilled gluten free bread, cinnamon roll

JAMS

Lemon honey butter, strawberry jam, Jivara chocolate & hazelnut

TRADITIONAL FRENCH SEAFOOD PLATTER

Fresh oysters,
garlic & parsley
steamed mussels,
court bouillon
poached whole
prawns,
crab stuffed tomatoes
and more

SECOND COURSE ON THE TABLE

Celeriac blinis with egg mimosa,
caviar & chives
Crispy prosciutto, roasted
tomatoes, avocado & rocket
leaves
Smoked fish, roast beetroot,
pickled mustard seeds &
mousseline sauce
Prawn toast, yuzu mayonnaise,
coriander, mint
Venus clams, tapenade toast,
lemon zest, brown fish jus

THIRD COURSE ON THE TABLE

Tomato soup,
basil and parmesan
foam,
rosemary crouton

MAIN COURSE CARVING STATION

Sichuan and cumin rubbed grilled wagyu striploin
Truffle studded roast chicken with truffle butter sauce
Salmon with spinach and rice, baked "en Croûte"

SAUCES

Béarnaise sauce, truffle butter sauce,
rocket mustard sauce

SIDE DISHES ON THE TABLE

Pommes Dauphine potato puffs, sweet
peas with sweet potato leaves and smoked
chicken, grilled baby corn, leafy lemon and

DESSERTS ON THE TOTEM

Sugared choux buns, Saint Honoré, Crème caramel, Tarte Normande,
Floating Island, Paris Brest, Crepe Suzette & vanilla ice cream (Live Station)

RM 150++ per person

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