

CANTALOUPE

SCRUMPTIOUS SUNDAY LUNCH

23rd February 2020

BREADS & SPREADS

Sourdough Toast & Anchovy Butter
Tomato Focaccia & Black Olive Tapenade
Molasses Bread & Herb Garlic Cream

FIRST COURSE ON THE TABLE

Fresh Oysters & Miso Vinaigrette
Tamarind Fried Prawns & Mango Salad
Mackerel Escabèche & Confit Potatoes
Roast Beetroot, Marinated Feta
& Turmeric Pickled Onions
Escargots, Garlic Parsley
Butter & Spätzle
Green Leaves, Tomatoes
& Tonnato Dressing

SECOND COURSE ON THE TABLE

Pan Seared
Foie Gras,
Savoy Cabbage
Soup & Toasted
Hazelnuts

MAIN COURSE CARVING STATION

Roast Confit Lamb Shoulder
Chicken & Preserved Lemon Tagine with Green Olives
Cold Poached Scottish Salmon

SAUCES

Salsa Verde,
Mint Garlic Yoghurt Sauce, Béarnaise

SIDE DISHES ON THE TABLE

Mushroom & Almond Couscous,
Rice Pilaf, Pommes Dauphine

DESSERTS ON THE TOTEM

Cherry Clafoutis, Vanilla Crème Brûlée, Gâteau Opéra, Paris Deauville,
Chocolate Mousse & Vanilla Chantilly, Strawberry Mille Feuille

RM 150++ per person

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