



CANTALOUPE
**SCRUMPTIOUS
SUNDAY LUNCH**

26th July 2020

BREADS & SPREADS

Sourdough Bread, Ciabatta, Brioche
Garlic Cream Spread, Strawberry Jam, Maple Butter

FIRST COURSE ON THE TABLE

Pacific Oysters & Yoghurt Milk Curd
Poached Tiger Prawns & Asparagus,
Caviar Cream Sauce
Crab Salad, Roast Tomato, Orange
Tobiko, Dill, Toast
Spring Salad, Roast Beet Root,
Anchovy Vinaigrette
Chicken Terrine, Salsa Verde, Leek

**SECOND
COURSE ON
THE TABLE**

Herb Broth,
Scallop, Barley,
Zucchini,
Shallot, Carrot

MAIN COURSE CARVING STATION

Roast Black Angus Tenderloin, Béarnaise
Stuffed Chicken à la Basquaise, Roast Chilli
Poached Seabass, Fennel Bulb, Curry

SIDE DISHES ON THE TABLE

Stewed Vegetable in Lemon Sauce,
Pommes Dauphine, Spinach Spätzle

DESSERTS ON THE TOTEM

Les Merveilleux, Passion Fruit Mousse, Mix Berries Panna Cotta,
Citrus Crème Cheese Tart, Hazelnut Dacquoise

RM 150++ per person

Free Flow Wine - RM150++
2018 Donnafugata Anthilia Bianco, Sicily, Italy - 2017 Cusumano Nero d'Avola, Sicily, Italy
NV Romeo and Juliette Prosecco, Brut, Italy - NV Mercat Cava, Catalunya, Spain

Free Flow Champagne - RM300++
NV Champagne Philippe Gamet, Blanc de Noirs, Champagne, France

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