

CANTALOUPE

# SCRUMPTIOUS SUNDAY LUNCH

27th May 2018

## BREADS

sourdough bread, brioche,  
focaccia

## JAMS

peach, mango, caramelized  
banana

## TO START OFF

hokkaido scallop,  
seaweed butter, scallop  
foam

prawns, dashi jelly,  
heirloom tomato

seared tuna, sesame,  
avocado, wasabi mayo

oyster & lime chilli  
vinaigrette

## NEXT IN LINE

grilled strawberry, tarragon salad,  
balsamic vinegar, ricotta

roasted beet, arugula salad,  
walnuts, orange vinaigrette, feta  
cheese

smoked salmon raviolo,  
asparagus, sage beurre noisette  
grilled capsicum salad, balsamic,  
salsa verde

braised mussel, olive toast, lemon  
zest, brown fish jus

## BEFORE THE MAINS

clam chowder, garlic  
bread, crème fraîche

## MAIN COURSE

thyme & garlic rubbed roasted wagyu sirloin

stewed lamb rump, carrots, daikon

grilled marinated whole fish, shaved fennel, baby tomato, capers

## 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

merveilleux, apricot clafoutis, key lime pie, tarte tatin, mixed berry panna  
cotta, vanilla bavarois

RM 150++ per person

Add RM 280++ per person for free flow of  
Bollinger NV Champagne from 12noon to 14:30pm  
Prices subject to 10% service charge and 6% GST