



### 3 - Course Lunch Menu

RM55+ 2 Course

RM70+ 3 Course

RM28+ a glass of house white or red wine

RM55+ a glass of Veuve Clicquot champagne

#### Tiger Prawn

Green curry espuma, curry leaf, watercress, shallot (s) 30

#### Mushroom

Eryngii, truffles soil, soft boil egg, garlic aioli, pickled leek (g)(n)(v) 30

#### Scallop

Bell pepper, ikura, cauliflower 35

#### Cabbage

Kai Lan, crispy shrimp, pineapple & lime puree, curry leaf, 30

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#### Chicken

Couscous, grilled vegetables, spice (g) 33

#### Seafood

Green turmeric, kaffir lime 35

#### Pasta

Tiger prawn, crispy shrimp, curry leaf (s)(g) 35

#### Lamb loin

Yoghurt honey dressing, couscous (g) 40

#### Salmon

Saffron risotto, chili & kaffir lime emulsion 58 (s)  
(+20)

#### Duck Breast

Duck rillettes and foie gras croquette, parsnip puree (g) 90  
(+40)

#### Wagyu Cheeks

36 hours slow-cooked Bourguignon inspired Wagyu beef cheek, red wine jus,  
celeriac puree (w)(g) 90  
(+40)

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Peach & jasmine granité, white chocolate mousse, yoghurt sponge

Peanut butter mousse, caramelized banana, black sesame, lotus crisps

Unpasteurised French cheeses with condiments (+20)

(S) Spicy (w) contains wine (g) contains gluten (n) contain nuts (v) vegetarian

Menu is subject to change. Revised menu will contain items of similar quality

All prices shown are in RM | Inclusive of 6% of GST and subject to 10% of service charge