CHEF'S GOURMET LUNCH

STARTERS

Crab and Prawn Remoulade G, D, E, SF, CR, SM
Pickles, Vegetable Cracker, Sesame Chili Ricotta

Konro-Smoked Red Watermelon G, D, V
Watermelon Rind Compote, Feta Cheese, Honey Soy Glaze

Potato and Corn Chowder G, D, E
Roasted Pepperoni, Buttered Crouton, Herb Oil

MAINS

Pan-Roasted Seabass G, D, F, SF, ST
White Bean Ragout, Tomato Confit, White Clam Sauce

Sous Vide Chicken Breast G, D, E
Mushroom Textures, Nutmeg Mousseline, Fricassée Sauce

Josper Grilled Black Angus Striploin G, D, E, SM
Carrot Fondant, Beef Tartlet, Thyme Jus
Upgrade to Grilled Wagyu Striploin – Additional of RM118

Parmesan Cheese Risotto G, D, E, V
Black Pepper, Pine Nuts, Garlic Aioli

SWEET ENDING

Cotton Cheesecake G, D, E, N
Whipped Cream Cheese, Berries Compote, Raspberry Sorbet

Deconstructed Sweet Potato Cobbler G, D, E, N
Cinnamon Granola, Pistachio Ice Cream

2 Course RM78
3 Course RM98

AN EXQUISITE ADDITION TO YOUR MAIN COURSE

Tamarind Glazed Lamb "Kebab" G, D, E
Additional of RM68

Tiger Prawn with Sweet Chili Vinaigrette G, D, CR
Additional of RM88

Foie Gras with Raisin Compote G, D, A
Additional of RM98

G – Gluten D – Dairy E – Eggs F – Fish N – Contains Nuts SM – Sesame SF – Shellfish
CR - Crustaceans V – Vegetarian A – Contains Alcohol ST – Sustainable Product

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.


MANDARIN
GRILL


MO BAR