



CHEF'S GOURMET LUNCH

STARTERS

TUNA CARPACCIO G, E, F

Ambarella fruit, fish floss, ginger flower vinaigrette

HEIRLOOM TOMATO G, E, V

Pickled radish, fried cracker, pineapple lime dressing

WHITE CLAM AND POTATO CHOWDER G, E, D, SF

Corn kernels, crouton, herb oil

MAINS

KONRO-GRILLED RED SNAPPER G, D, F, SF, ST

Barley crab stew, fennel guava slaw, red curry bisque
Upgrade to Black Cod – RM68

SPICED CHERMOULA ROAST CHICKEN G, E, D

Red cabbage tartlet, carrot purée, cucumber yoghurt

CHARCOAL SMOKED FLANK STEAK G, E, D, A

Oxtail ragu, polenta cake, shallot jus
Upgrade to wagyu striploin – RM118

PUMPKIN RAVIOLI G, E, D, V

White cheese, pine nuts, sage butter glaze

SWEET ENDINGS

DRIED LONGAN AND PECAN TART G, E, D, N

Red date jam, white fungus, honey osmanthus sorbet

TEXTURES OF STRAWBERRIES E, D, N

Strawberry chocolate mousse, coconut rice cake,
berries consommé

2 COURSE | RM 78, 3 COURSE | RM 98

G - GLUTEN | D - DAIRY | E - EGGS | F - FISH | N - NUTS | SM - SESAME | SF - SHELLFISH
CR - CRUSTACEANS | V - VEGETARIAN | A - ALCOHOL | ST - SUSTAINABLE PRODUCT