



CHEF'S GOURMET LUNCH

STARTERS

Shrimp Remoulade **CR**
Pomelo slaw, spiced floss, ginger coconut foam

Composed Fruits and Vegetables **V**
House vinaigrette

Vegetable Soup **G,V**
Medley of vegetables, crouton, herb oil

ENTRÉES

Konro Smoked Seabass **D, E, F, CR, ST**
Fish rillette, succotash, tomato crab bisque

Osmanthus Honey Glazed Chicken **D, E, G**
Carrot mousseline, herb couscous, supreme sauce

Beef Ragu Tagliatelle **D, E, G**
Parmesan cheese, tomato confit, olive oil

Potato and Onion Tart **D, E, G, V**
Garden vegetable, house pickles, mustard sauce

SWEET ENDINGS

Mango-Passion Fruit Baba **D, E, G**
Passion fruit syrup, Chantilly cream, mango sorbet

Mixed Fruit Tart **D, E, G**
Fresh fruits, diplomat cream, coconut gelato

2 COURSE | RM 78

3 COURSE | RM 98