

SUNDAY, 20TH APRIL 2025

Happy Easter

Menu

TO START

Greek Easter bread and buttery rosemary soft roll
Home-made salted butter and jam

A PLATE OF SEAFOOD

Fine de Claire oyster, tiger prawns, blue mussels, Kingfish sashimi

A LITTLE SOUP

Lobster bisque, poached prawn and lobster quenelle,
preserved lemon oil, crème fraîche

THREE EGGS FOR EASTER

Egg mayonnaise, Egg Jeanette, Egg "en meurette"

THE STARTERS

Deep-fried feta cheese and pomegranate, salt-baked beetroot,
frisee leaves
Jellied beef carpaccio, pistachios, capers, onions,
dressed salad leaves

THE MAINS

Baked salmon Coulubiach, crème fraîche herb butter sauce
or
Herb-roasted saltbush lamb leg, lamb jus

ON THE SIDE

Ratatouille vegetable
Sherry-glazed carrot

THE DESSERTS

Kataifi nest and chocolate Easter egg
Easter Bunny

RM220++ per person
for freeflow Champagne Pol Roger
Réserve Brut, add RM450++

FRITZ

