SUNDAY

SUNDAY, 25TH MAY 2025

TO START WITH

Pecan and cranberry sourdough bread, almond milk brioche Homemade salted butter and jam

A PLATE OF SEAFOOD

Fresh oysters, Norwegian salmon sashimi, blue mussels, abalone ceviche

A LITTLE SOUP

Poached yabbies, carrot wrapped prawn dumpling, chicken and saffron consommé, chive oil

THE STARTERS

Tuna carpaccio, pickled vegetables, foie gras torchon, croutons, chives Pan-seared scallop, crispy kataifi, Jerusalem artichokes, salted caramel hazelnut, calamansi beurre blanc Bitter leaf salad, green pear, blue cheese, fennel, orange wholegrain mustard dressing

THE MAINS

Roast dry-aged, brined corn-fed chicken with garlic herb butter, chicken glaze

or Roasted Angus Beef Sirloin with Yorkshire pudding

Béarnaise or red wine sauce

ON THE SIDE

Duck fat roast potatoes Cauliflower gratin

DESSERTS

Lemon berry trifle Apple bread and butter pudding, whiskey crème anglaise Rosé sparkling wine gelée, fresh berries, Chantilly cream

RM220++ per person

Freeflow Champagne Lombardi Axiome Brut for an additional RM450++ per person All prices are subject to a 10% service charge and the prevailing SST.