

## WINTER 2019

### MAIN COURSE

- RM  GOLDEN CIRCLE POINTS REDEMPTION
- 150 375 **ATLANTIC CABILLAUD**  
Haricots Coco "Ragout" & Piperade / Baby Squid / Pickleweed /  
Provencal Condiments / Smoked Beef Bacon Emulsion
- 260 650 **SEARED LIVE LOBSTER**  
Seared / Kohlrabi Purée / Juniper Crumble / Malaysian Kumquat Gel /  
Armoricaïne Jus
- 165 413 **HOKKAIDO SCALLOP**  
Seared / Heirloom Baby Carrots / Citrus Sabayon Espuma /  
Crispy Rice & Vadouvan
- 170 425 **ATLANTIC SEA BASS**  
"Butternut" Pumpkin Purée / Slow Cooked Fennel / Rutabaga /  
Brussel Sprout / Chestnut Espuma / Noilly Prat Wine Sauce & "Java"  
Long Pepper Corn
- 225 563 **AUSTRALIAN WAGYU BEEF TENDERLOIN**  
Wood-grilled & Cohiba Smoked / Oyster & Seaweed Emulsion / Cauliflower /  
Lemon Gel / Pickleweed / Crispy Caper / Tarragon Powder
- 170 425 **SLOW COOKED SPICY LAMB SHOULDER**  
Slow Cooked for 48hours / Braised Endives / Tangerin Gel / Wild Mushrooms  
Cream / Lamb Jus / Mélanosporum "Black truffle" Emulsion
- 185 463 **VEAL LOIN**  
Seared / Kohlrabi Purée / Cherry Gel & pickles / Young Beetroot /  
Gremolata Parmesan / Thyme & Orange / Sarawak Pepper "Poivrade" Sauce
- 175 438 **FRENCH DUCK BREAST & FOIE GRAS**  
Pan Seared Foie-Gras & Duck Breast / Blackberry Gel / Cabbage "Pointu"  
Quince Cream / Bresaola Powder / Duck Jus

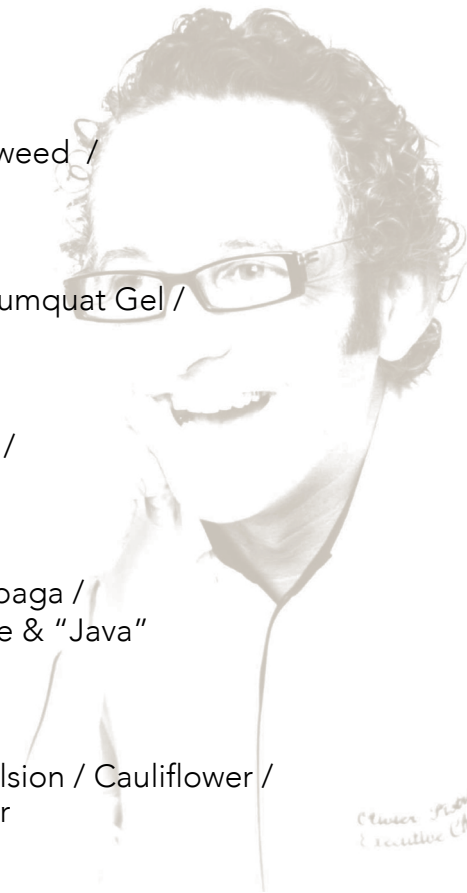
Menu elaborated by Chef Olivier PISTRE & His Team

Our cuisine is seasonal and most of our products are from sustainable and organic sources.  
If you are allergic to certain food ingredients, please advise our service associate.

Prices are inclusive of 10% service charge and 6% government tax.

Golden Circle Points suggested above are estimated and may fluctuate according to the day's rate.

Golden Circle Points redemption must be made during bill settlement, adjusting payment type after bill has been settled is not allowed.



*Olivier Pistre  
Executive Chef*