

SUMMER 2019



SEAFOOD DEGUSTATION MENU

RM80 with One Glass Wine of The Month (White or Red)

RM120 with Two Glasses Wine of The Month (White or Red)

MACKEREL TARTAR

Sea Lettuce Puree / Pickled Onions / Sourdough / Salmon Roe

GRILLED OCTOPUS

Slow Cooked / Japanese Black Garlic / Corn Cream Mousseline / Lime Segment

LOBSTER BISQUE

Seared Maine Lobster / Lobster Tempura / Green Pea

WILD CAUGHT FRENCH SEABASS

"Ratte du Touquet" Confit Potato / Pickleweed / Slow Cooked Fennel /
Cauliflower Cream / Citrus Beurre Blanc

CHOCOLATE

Mousse / Hazelnut / Banana Lime Ice Cream

5-Course: RM290



GOLDEN CIRCLE
POINTS REDEMPTION

APPETISER

RM

98	239	SQUAB PIGEON [D] [G] [S] [C] Roasted / Toasted Grains / Smoked Eggplant / Girolles
98	239	RED MULLET [F] [G] [S] [C] Escabeche / Red Pepper and Sardine Dressing / Crab Beignet
82	200	ATLANTIC SALMON [F] [D] Cured / Heirloom Beets / Lemon Dressing / Kaluga Caviar
78	190	TOMATO [F] [G] [C] [E] [D] Consommé / Poached Langoustine / Black Olive / Basil Oil
92	224	FOIE GRAS [G] [E] [S] [D] Terrine / Strawberries / Balsamic / Brioche
72	175	TRUFFLE [V] [D] [G] [E] Custard / Girolles Salad / Grains and Seeds

#RootedinNature **F** Fish **D** Dairy **N** Nut **V** Vegetarian **G** Gluten **C** Celery **E** Egg **S** Sulphites **M** Molluscs

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 at point of bill settlement, adjust payment type after bill has been settled are not allowed.