

WINTER 2019

LUNCH SET

2-COURSE RM98

3-COURSE RM148

245

370



GOLDEN CIRCLE
POINTS REDEMPTION



APPETISER

NICOISE SALAD

Grilled Marinated Tuna / Lettuce /
Long Beans / Quail Eggs "Mollet" /
Tomato / Confit Potato / Balsamic Dressing

SLOW COOKED ENDIVES

Mushroom Cream / Tangerine Gel /
Hazelnut Emulsion

CELERIAC VELOUTE

63°C Eggs / Crouton

MAIN COURSE

SLOW COOKED LEG-DUCK CONFIT

"Butternut" Pumpkin Purée / Young Beetroot /
Chicken Jus

CHILLED GRAIN FED BEEF CHEEK

Parsnip Purée / Baby Romaine Lettuce / Baby
Carrot / Spring Onion / Smoked Béarnaise

SLOW-COOKED RED SNAPPER

Cauliflower Purée / Confit Fennel / Baby
Leek / Confit Tomatoes / Shellfish Sauce

DESSERT

PEAR'S SURPRISE

"Conference" Pear Mousse / Marmalade &
Compote / Pear Sorbet

CHOCOLATE LIEGEOIS REVISED

"CARAIBE VALRHONA 66 % GRAND CRU"
Vanilla Ice Cream / Hot Chocolate Sauce /
Chocolate Syphon / Sablé Breton Crumble

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.