

ALL DAY DINING

STARTERS

House-Smoked Duck with Melon mesclun salad, basil, vanilla yoghurt, lime oil	RM24
Signature Tiger Prawn & Crab Cakes peanuts, chilli tamarind vinaigrette, petit asian salad	RM36
Cold Laksa Capellini with Blue Fin Tuna condiments of penang assam laksa	RM48
Soup of the Day please check with your server for the day's special	RM28



whipped boursin & caramelised onion sandwiches, miso eggplant & mushroom bruschetta, egg tarts, pandan kaya & coconut swiss rolls, lemon drizzle cake



RICE & PASTA

Torched Mentaiko Rice steamed shortgrain rice topped with Japanese omelette, edamame beans, sweet corn, red radish, smoked pollack roe and mayonnaise, torched until caramelised add eel: +RM16	RM22
Curried Chicken Florentine button mushrooms, penne, mustard seeds, cashew nuts, raisins, curry leaves	RM28
Chicken Meatballs in Red Sauce buttered garlic rice, parmesan cream, balsamic, sweet basil	RM28
Truffle Mix Mushroom Spaghetti (v) field mushrooms, pine nuts, rocket leaves, truffle oil, parmesan cheese	RM30



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MAINS

Duck Leg Confit with Spiced Duck Jus medjool dates, baby spinach, house sausage, white beans	RM38
Pan-Roasted Lemon Masala Sea Bass creamy mashed potato, sugar snap peas, turmeric sauce	RM38
Braised Spiced Soy Lamb Shank leeks, carrots, broccoli, mashed sweet potato	RM78
Chargrilled Boneless Poussin citrus yoghurt marinade, pepper compote, pickled onions, red chilli, caramel soy glaze	RM33
DESSERT	
Chocolate & Banana duo of chocolate, almond praline, banana panna cotta	RM28
Mango Bavarois coconut meringue, peach & jasmine sorbet, basil gel, ginger cookie crumble	RM28
served with vanilla ice cream:	
Signature Burnt Cheesecake	RM18
Signature Brookie with Chantilly Cream	RM18
Lemongrass Créme Brûlée	RM18