



# MOTHER'S DAY LUNCH

SUNDAY, 14 MAY 2023

RM178 PER PERSON

featuring a glass of bubbly, canapés, plus a choice of starter, main and dessert

## CANAPÉS

### Grilled Chicken Skewers

with yuzu hoisin glaze, scallions and sesame seeds

### Salmon Tartare on Crispy Rice Cake

with sriracha mayo and chives

### Tofu & Kimchi

with cucumber, scallions and poppy seeds

## STARTER

### Burrata & Sweet Corn Soup

button mushrooms, pearl corn, truffle oil, chives

### Smoked Salmon & Nori Pancake

ikura, lumpfish caviar, hard boiled egg, chive cream, micro herbs

### Cilbir with Toasted Sourdough

garlic yoghurt, tomato-paprika butter, parsley, mint

### Quinoa "Fried Rice"

soft scrambled eggs, edamame, smoked duck, scallions

### Pan-Seared Tofu Salad

shredded cabbage, carrots, wakame, cucumber, spicy tahini

## MAIN COURSE

### Foie Gras Loco Moco

short grain rice, chicken patty, field mushrooms, sunny side up egg, guinness mushroom gravy

### Threadfin Fish Croque Madame

turkey ham, mozzarella, parmesan, dill béchamel

### Roasted Chicken Breast

french toast, feta, chitose tomatoes, mint, shaved onions, balsamic reduction

### Lamb "Birria" Tartine

toasted sourdough, chickpeas, pickled shallots, coriander, lamb broth

### Slow Cooked Black Angus Cheek

mango kumara purée, marinated grapes, walnuts, herbs

### Grilled Portobello Mushrooms

flatbread, tomato compote, masala, rocket, cashew nuts, basil oil

## DESSERTS

### Classic Tiramisu

### Ginger Creme Brûlée

with orange segments, strawberries and mint

### Mango & Coconut Tart

with vanilla ice cream

[BOOK NOW](#)

to enquire, call 04 2620006 or email  
[reservations@cheongfattzemansion.com](mailto:reservations@cheongfattzemansion.com)

prices exclude 10% service charge and 6% SST