



NEW YEAR LUNCH

31 DEC 23 & 1 JAN 24
RM188 PER PERSON

first

HOT SMOKED SALMON
hokkaido salmon roe, confit ratte potato, creme
fraîche, potato bits, fine herbs

second

PARSNIP "CAPPUCCINO"
white prawn, compressed apple and chives

third

SLOW BRAISED WAGYU BEEF CHEEK
pommes purée, white corn, avocado purée, red chili
and sauce bordelaise

or

SEARED ATLANTIC HALIBUT
kombu capellini, zucchini ribbons, brussels sprouts,
clams emulsion, micro greens

fourth

STICKY TOFFEE PUDDING
70% dark chocolate, dates, butterscotch and
raspberry sorbet

[BOOK NOW](#)

prices subject to 6% SST & 10% service tax



NEW YEAR LUNCH

31 DEC 23 & 1 JAN 24

RM168 PER PERSON
VEGETARIAN

first

CONFIT RATTE POTATO

shio konbu, pickled lemons, nori, potato bits,
fine herbs, sesame seeds

second

PARSNIP "CAPPUCCINO"

compressed apple, walnut, chives

third

CHARCOAL GRILLED SPICED CAULIFLOWER

pommes purée, white corn, avocado purée, red chili,
sauce bordelaise

fourth

STICKY TOFFEE PUDDING

70% dark chocolate, dates, raspberry sorbet

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NEW YEAR'S EVE DINNER

WITH LIVE BAND

RM358 PER PERSON

first

OSCIETRE CAVIAR

hot smoked salmon, confit ratte potato, creme
fraîche, potato bits, fine herbs

second

PARSNIP "CAPPUCCINO"

hokkaido scallops, compressed apple and chives

third

SEARED QUAIL BREAST

confit quail legs, glazed beets, cherry gel, candied chitose
tomato, poultry jus

fourth

SLOW BRAISED WAGYU BEEF CHEEK

pommes purée, white corn, avocado purée, red chili and
sauce bordelaise

or

ATLANTIC COD FISH

kombu capellini, zucchini ribbons, brussels sprouts, clams
emulsion, micro greens

fifth

STICKY TOFFEE PUDDING

70% dark chocolate, dates, butterscotch and raspberry sorbet

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NEW YEAR'S EVE DINNER

WITH LIVE BAND
RM188 PER PERSON
VEGETARIAN

first

CONFIT RATTE POTATO

shio konbu, pickled lemons, nori, potato bits,
fine herbs, sesame seeds

second

PARSNIP "CAPPUCCINO"

compressed apple, walnut, chives

third

MASALA PORTOBELLO

tomato marmalade, coconut milk, crispy shallots, micro coriander

fourth

CHARCOAL GRILLED SPICED CAULIFLOWER

charcoal grilled, pommes purée, white corn, avocado purée, red chili,
sauce bordelaise

fifth

STICKY TOFFEE PUDDING

70% dark chocolate, dates, butterscotch and raspberry sorbet

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NEW YEAR DINNER

RM298 PER PERSON

first

OSCIETRE CAVIAR

hot smoked salmon, confit ratte potato, creme
fraîche, potato bits, fine herbs

second

PARSNIP "CAPPUCCINO"

hokkaido scallops, compressed apple and chives

third

SEARED QUAIL BREAST

confit quail legs, glazed beets, cherry gel, candied chitose
tomato, poultry jus

fourth

SLOW BRAISED WAGYU BEEF CHEEK

pommes purée, white corn, avocado purée, red chili and
sauce bordelaise

or

ATLANTIC COD FISH

kombu capellini, zucchini ribbons, brussels sprouts, clams
emulsion, micro greens

fifth

STICKY TOFFEE PUDDING

70% dark chocolate, dates, butterscotch and raspberry sorbet

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NEW YEAR DINNER

RM188 PER PERSON
VEGETARIAN

first

CONFIT RATTE POTATO

shio konbu, pickled lemons, nori, potato bits,
fine herbs, sesame seeds

second

PARSNIP "CAPPUCCINO"

compressed apple, walnut, chives

third

MASALA PORTOBELLO

tomato marmalade, coconut milk, crispy shallots, micro coriander

fourth

CHARCOAL GRILLED SPICED CAULIFLOWER

charcoal grilled, pommes purée, white corn, avocado purée, red chili,
sauce bordelaise

fifth

STICKY TOFFEE PUDDING

70% dark chocolate, dates, butterscotch and raspberry sorbet

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