

# NEW YEAR'S *lunch*

31 DECEMBER & 1 JANUARY

## FIRST

### White Prawn

*pomelo, kaffir lime leaves, pickled daikon, coconut curry sauce, coriander*

## SECOND

### Pumpkin Ginger Soup

*crispy skin chicken thigh, feta, apple, almonds, lime zest, chilli oil*

## THIRD

### Seared Snapper Fillet

squid tortellini, broccolini, burnt eggplant purée,  
white wine and tarragon cream sauce

*or*

### Australian Wagyu Beef Cheek

*kumara purée, baby spinach, crispy shallots,  
chinese celery, bordelaise sauce*

## FOURTH

### Chestnut Mascarpone Gâteau

*chocolate ice cream, fresh strawberries*



RM198++ PER PERSON

**BOOK NOW**

# NEW YEAR'S *dinner*

31 DECEMBER & 1 JANUARY

## FIRST

### Hokkaido Scallops

*pan-seared hokkaido scallops, pomelo, kaffir lime leaves,  
pickled daikon, coconut curry sauce, coriander*

## SECOND

### Seared Foie Gras

*fresh mango marinade with fish sauce,  
passionfruit vinaigrette, salted plum, mint leaves*

## THIRD

### Seared Snapper Fillet

*prawn tortellini, broccolini, burnt eggplant purée,  
white wine and tarragon cream sauce*

## FOURTH

### Australian Wagyu Beef Cheek

*kumara purée, baby spinach, crispy shallots, chinese celery, bordelaise sauce*



### Chicken Roulade

*mushroom and lotus root stuffing, gnocchi, porcini mushrooms,  
rocket leaves, hazelnuts, poultry jus*

## FIFTH

### Chestnut Mascarpone Gâteau

*chocolate ice cream, fresh strawberries*



RM388++ PER PERSON

BOOK NOW

# NEW YEAR'S *vegetarian lunch*

31 DECEMBER & 1 JANUARY

## FIRST

### **Chitose Tomatoes**

*sumac onions, pickled cucumber, salted plum powder, basil leaves, balsamico, basil oil*

## SECOND

### **Braised Cauliflower**

*polenta "risotto", red wine tomato coulis, carrot marmite sauce*

## THIRD

### **Roasted Squash**

*porcini mushrooms, gnocchi, hazelnut, parmesan, chives, chive oil*

## FOURTH

### **Chestnut Mascarpone Gâteau**

*chocolate ice cream, fresh strawberries*



RM150++ PER PERSON

**BOOK NOW**

# NEW YEAR'S *vegetarian dinner*

31 DECEMBER & 1 JANUARY

## FIRST

### **Chitose Tomatoes**

*sumac onions, pickled cucumber, salted plum powder, basil leaves, balsamico, basil oil*

## SECOND

### **Celeriac Soup**

*shimeiji mushroom tempura, tarragon, compressed apples, hazelnuts*

## THIRD

### **Braised Cauliflower**

*polenta "risotto", red wine tomato coulis, carrot marmite sauce*

## FOURTH

### **Roasted Squash**

*porcini mushrooms, gnocchi, walnuts, parmesan, chives, chive oil*

## FIFTH

### **Chestnut Mascarpone Gâteau**

*chocolate ice cream, fresh strawberries*



RM180++ PER PERSON

**BOOK NOW**