

4 COURSE DINNER MENU

DAILY 6PM - 10:30PM

Soup

FRENCH ONION SOUP

classic sweet onion soup from
topped with cheese croutons

Entree

ONSEN EGG WITH MUSHROOM

sous vide egg with wild mushrooms and truffle,
accompanied by julienne of spring onion

Main Course (CHOOSE 1)

CONFIT DE CANARD

Bidor duck leg confit served with
bean stew and beef bacon

or

BEEF STEW POT PIE

slow braised beef brisket in beef jus
topped with flaky pastry

or

SEAFOOD POT PIE

poached mix seafood in béchamel
sauce topped with flaky pastry

Dessert

CHAMOMILE PANNA COTTA

cooked cream custard infused with
chamomile accompanied by
passion fruit cremeux and macerated berries

Wine Pairing

1 GLASS OF SOMMELIER SELECTION WINE (RED WINE OR WHITE WINE)

	with wine	without wine
CONFIT DE CANARD	RM120 per pax	RM100 per pax
BEEF STEW POT PIE	RM120 per pax	RM100 per pax
SEAFOOD POT PIE	RM120 per pax	RM100 per pax