



Private Dinner Menu

EGG MOLLET

Mushroom Sandwich – Parmigiano Reggiano – Capers Hollandaise



PORCINI VELOUTE

Seared Foie Gras – Garlic Cream – Parsley Coulis



SALMON CONFIT

Textures of Zucchini – Tomato Marmalade – Bisque

or

BEEF

Fillet Mignon – Pomme Puree – Onion Grelot – Peppercorn Reduction



STRAWBERRY FRAISIER

Pistachio – Almond Sponge – White Chocolate



Coffee or Tea

RM250 + per person
Price is exclusive of 10% service charge