



## Private Dinner Menu

### BEETROOT CURED SALMON

Avocado – Citrus Gel – Crème Fraiche

*or*

### KABOCHA SQUASH VELOUTE

Flavored Hazelnut – Scallop – Parmesan Espuma



### RED SNAPPER

Fregola Sarda – Bouchot Mussel – Enoki Tempura – Armoricaine Sauce

*or*

### BEEF

Fillet Mignon – Pomme Puree – Onion Grelot – Peppercorn Reduction



### HAZELNUT

Banana Tart – Dark Chocolate Ice Cream

RM120 + per person

*Price is exclusive of 10% service charge*