



## Chef Don's Lunch Menu

15<sup>th</sup> August – 18<sup>th</sup> August 2022

### 1st Course

Cold Japanese Corn Velouté with Sea Urchin and Avruga

### 2nd Course

Confit Foie Gras with Condiments and Monaka

### Mains

Grilled Angus Tenderloin with Mushroom Bordelaise

(upgrade Wagyu Sirloin RM98)

or

Pan Seared Turkish Seabass with Scallop and Fresh Water Prawn

### Dessert

Opera Cake with Kahlua Ice Cream

or

Chef's Selection of Artisan Les Fromages

Coffee or Tea