



Chef Don's Lunch Menu

26th till 30th September 2022

1st Course

Cold Kabocha with Sea Urchin and Avruga

(additional Kaluga Caviar 3g/RM98)

2nd Course

Glazed Crispy Anago with Foie Gras and Braised Lentils

Main

Grilled Angus Tenderloin with Parmesan Risotto and Truffle

(upgrade to Wagyu Sirloin RM98)

or

Pan Seared Seabream with Steamed Clams and Chili Broth

Dessert

Baked Fuji Apple with Salted Caramel Ice Cream

or

Chef's Selection of Artisan Les Fromages

Coffee or Tea