



Chef Don's Lunch Menu

3rd till 7th October 2022

1st Course

Ocean Trout Carpaccio with Ikura and Edamame

(Additional Kaluga Caviar 3g/RM98)

2nd Course

Penne Rigate with Hokkaido Scallops, Abalone and Seaweed Butter

Main Course

Grilled Angus Sirloin with Sweetbread and Périgueux Sauce

(Upgrade to Wagyu Sirloin RM98)

or

Roasted Turkish Seabass with Grilled Squid and Ink Sauce

Dessert

Matcha Bavarois with Azuki Bean Ice Cream

or

Chef's Selection of Artisan Les Fromages

Coffee or Tea