

CANTALOUPE

SEASONAL MENU

RM 420++ per person

Mise-en-Bouche

Smoked Eel Mousse, Lime Pearls, Cacao Mousse,
Crisp Onion, Croutons

Salt Cod and Unagi Brandade Croquemis,
Sweet Ancho Chilli Mayonnaise

Poached Lobster, Caviar, Potato Blini, Lobster Aspic

Artisanal Gorgonzola Ravioli, Roast Beetroot, Lime Onion Ceviche,
Orange Candied Almonds, Olive Oil Honey Emulsion

Pavé of Warm Tea Smoked Salmon, Sorrell Lemon Butter Sauce,
Confit Potatoes, Fresh Salmon Roe

Optional Additional Course:

Pan Seared Foie Gras, Fresh Endive, Braised Fennel,
Ras El Hanout, Date Honey, Quinoa

(add RM60++)

Seared Beef Pavé, Oyster Sauce, Deep Fried Oyster Mushrooms,
Agave Nectar and Mezcal Candied Starfruit

or

Poached Truffled Chicken, Pot-au-Feu Vegetables,
Chicken Truffle Velouté Sauce

Chitose Strawberry, White Chocolate Cream,
Strawberry Sorbet Tea, Citrus Soup

PRICE SUBJECT TO 10% SERVICE CHARGE AND 6% GOVERNMENT TAX