

# 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

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Poached Lobster, Caviar, Potato Blini, Lobster Aspic

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

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

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### Optional Additional Course:

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

(add RM60++)

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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

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

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