

CANTALOUPE

SEASONAL MENU

By Chef Christian Bauer

6 courses RM 520++ per person

Mise-en-Bouche

Mushroom mousse, coffee cream, porcini soy glaze
Foie gras croquemis, cranberry glaze

Lobster Tartlet

Poached Lobster, Rosemary Scented Cauliflower Espuma, Confit Onion,
Soy Aspic, Crème Fraîche, Caviar

Burnt Leek

Charred Australian Leek, Seared Hokkaido Scallop, Lemon Caper Butter,
Toasted Hazelnuts, Melba Crisps

Smoked Salmon

Tea Smoked Salmon, Clam Jus Beurre Blanc, Salmon Roe, Sorrel Foam,
Confit Lemon, Wakame

Roast Quail

Seared and Roasted Organic Quail Breast, Confit Quail Leg, Pan Seared Foie Gras,
Butter Tossed Wild Mushrooms, Roast and Pickled Root Vegetables,
Quail Glaze, Garlic Cream



Roast Turbot

Espelette Dusted Turbot, Braised Savoy Cabbage,
Coleslaw, Curry Mousseline

or

Wagyu Beef Dressed Like a Salad

Pan Seared Wagyu Pavé, Roast Tomatoes, Garlic and Onions,
Tonnato Sauce, Rocket Leaves



Pear Charlotte

Charlotte, Apricot Ginger Glaze, Dark Chocolate Sauce, Candied Hazelnuts

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

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