



TROIKA SKY DINING

Festive Menus 2021

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CANTALOUPE

Christmas Eve Menu

Friday 24th December 2021

Mise-en-Bouche

Smoked Eel Mousse, Lime Pearls, Cacao Mousse, Crisp Onion & Croutons
Foie Gras Croquemis, Cranberry Glaze

Hokkaido Scallop, Ohtoro Tartare, Fresh Winter Truffle, Roast Chicken Glaze

Baked Truffle & Foie Gras Pithivier, Truffle Sauce

Roast Organic Quail, Fresh Wild Mushrooms, Roast Root Vegetables

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

Cantaloupe Christmas Pudding

RM550++ per person

All prices are subject to 10% service charge and 6% SST

CANTALOUPE CHRISTMAS LUNCH

Saturday 25th December 2021

For the Festive Season, we are visiting the North of France, where all those wonderful rich winter dishes really come into their own.

BREAD & BUTTER

Beurre au Caramel – Caramel Butter
Beurre aux Fines Herbes – Fragrant Herb Butter
Crème de Beurre à l'Ail – Garlic Cream Butter
Brioche, Rye Baguette, Nut & Seed Loaf

LES ENTRÉES

Huitres Pochées à la Vinaigrette Chaude
Warm Vinaigrette Poached Oysters
Coquilles St. Jacques au Four
Baked Scallops, Puff Pastry, Béchamel Sauce
Torchon de Foie Gras Marbré
Mulled Wine Marbled Foie Gras Torchon, Port Wine Glaze, Melba Toasts

LA SOUPE

Marmite Dieppoise
Creamy mussel and fish soup

LES PLATS

Agneau aux Herbes "Pré Salé"
Lamb Fillets with "Salted Meadow" Herbs, Buttered Rice
Poulet au Cidre
Chicken in Apple Cider Sauce, Roast Apples and Potatoes
Maquereaux à la Normande
Seared Mackerel Fillets in Cider Court Bouillon

DESSERTS

Frangipane aux Pommes à la Crème de Calvados
Apple tart with Almond Calvados Cream
Trou Normand Façon Cantaloupe
Roast Apple Ice Cream, Calvados (or Apple Cinnamon Syrup)
La Grande Bûche de Noël
Traditional French Christmas Log

RM 240++ per person

Prices subject to 10% service charge and 6% government service tax

LEVEL 23A, TOWER B, THE TROIKA, 19 PERSIARAN KLCC, 50450 KUALA LUMPUR | +603 2162 0886 | WWW.TROIKASKYDINING.COM | FRONTDESK@TROIKASKYDINING.COM

CANTALOUPE

New Year's Eve Menu

Friday 31st December 2021

Mise-en-Bouche

Smoked Eel Mousse, Lime Pearls, Cacao Mousse, Crisp Onion & Croutons
Foie Gras Croquemis, Cranberry Glaze

Lobster Tartlet; Poached Lobster, Cauliflower Cream,
Confit Leeks, Aspic, Caviar

Fresh Winter Truffle, Broken Egg, Salmon Roe, Scallop Chips

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

Roast Organic Quail, Butter Tossed Wild Mushrooms, Foie Gras Toasts

Pan Seared Wagyu Tenderloin, Tonnato Sauce
Pan Seared Ohtoro Tuna, Roast Beef Sauce
Roast Vegetables

Cantaloupe Christmas Pudding

RM680++ per person

All prices are subject to 10% service charge and 6% SST

BRASSERIE F R I T Z

Christmas Eve Menu

Friday, 24th December 2021

Bisque Lyonnaise

Lobster bisque, poached prawn and lobster quenelle, preserved lemon oil

Gravlax Tartare Blini

Prepared salmon gravlax tartare, avruga caviar, potato blini,
homemade crème fraîche

Carré d'Agneau

Roast lamb rack, pine nut pesto crust, roast herb rice stuffed
ratatouille vegetables, fried onion, lamb jus

or

Loup de Mer en Croûte

Roast seabass, spinach, roast fish bone and tomato glaze,
herb vinaigrette, puff pastry shell

Ganache au Chocolat

Guanaja chocolate ganache, crunchy meringue,
fresh Chantilly cream, candied nuts

RM 260++ per person

All prices are subject to 10% service charge and 6% SST

BRASSERIE FRITZ

New Year's Eve Menu

Friday, 31st December 2021

Carpaccio de St. Jacques

Hokkaido scallop carpaccio, hot garlic butter, lemon, leek,
capers, pickled shimeji mushroom

Betterave Fumée

Smoked beetroot, trout roe, smoked eel mousse, churros, honey emulsion

Truite au Beurre

Pan seared rainbow trout, burnt cauliflower,
brioche brown butter, parsley

or

Tournedos Rossini

Pan seared fillet, foie gras, wilted spinach, brioche, winter truffle sauce

Poire Pochée

Poached pear, vanilla ice cream, chocolate sauce,
orange candied almonds

RM 350++ per person

All prices are subject to 10% service charge and 6% SST



STRATO

Christmas Eve Menu

Friday 24th December 2021

Marinated Beef, Arugula Pesto, Pickle Shallot, Bread Chips

Spinach Ravioli, Lemon Butter Sauce, Herb Crumbs

Free Range Chicken Breast, Tomato Cream Sauce,
Almond Ancho Chilli Oil

or

Pan Seared Barramundi, Roasted Cherry Tomato, Artichoke, Gremolata

Ricotta Cherry Torte

RM220++ per person

All prices are subject to 10% service charge and 6% SST



STRATO

New Year's Eve Menu

Friday 31st December 2021

Scallop

Scallop Crudo, Potato Chips, Fried Capers

Pasta

Black Linguini, Clam, Herbs Crumbs

Seabass

Crispy Skin Seabass, Stuffed Zucchini Flower, Tomato Ceviche

Angus beef

Pan Seared Tenderloin, Red Wine Glaze, Soft Polenta

Dessert

Sbriciolata, Cherry Filling, Fior De Latte Gelato

**RM320++ per person,
inclusive Cichetti @ Claret**

All prices are subject to 10% service charge and 6% SST



CLARET

Cicchetti @ Claret

Friday 31st December 2021

Aperitivo

Welcome cocktail

New Year Venetian Snack Bar

Herbs Grissini

Mini Margherita Pizza

Smoked Salmon and Baccalà Crostini

Bocconcini, Roasted Roman Peppers, Fresh Basil

Beef Prosciutto, Rock Melon, Balsamic Glazed

Prawn Arancini, Calabrese Aioli

Eggplant Caponata Stuffed Zucchini Blossom Fritter

RM120++ per person

All prices are subject to 10% service charge and 6% SST



Christmas Eve Menu

Friday 24th December 2021

Selection from Mr Chew's pickle board

Snapper ceviche, Nikkei tiger's milk, ginger infused rock melon
Prawn stewed in garlic chilli oil, smoked oyster, timut pepper

Nori taco with torched scallop, black bean mayo, bottarga
Steamed bun stuffed with soft shell crab, ulam raja, gochujang mayo
Duck, coriander & ginseng sauce, orange, beetroot

Argentinian flank steak, chirapita chilli, yuzu black pepper sauce
Roasted chicken, lemon and lime, spicy cilantro sauce

Cos romaine, dandelion, orange & Szechuan dressing
Roasted gem potatoes, kumquat confit ruby lou

Mr Chew's dessert box
Christmas churros, chocolate orange bonbon, raspberry mint mochi

RM250++ per person

All prices are subject to 10% service charge and 6% SST



Vegetarian Christmas Eve Menu

Friday 24th December 2021

Selection from Mr Chew's pickle board

Zucchini ceviche, Nikkei tiger's milk, ginger infused rock melon
Cauliflower stewed in garlic chilli oil, timut pepper

Nori taco with mango brulee, pickled ginger
Steamed bun stuffed with portobello, ulam raja, gochujang mayo
Grilled eggplant, coriander and ginseng sauce, orange, beetroot

Broccoli steak, chirapita chilli, yuzu black pepper sauce
Roasted squash, lemon & lime, spicy cilantro sauce

Cos romaine, dandelion, orange and Szechuan dressing
Roasted gem potatoes, kumquat confit ruby lou

Mr Chew's dessert box
Christmas churros, chocolate orange bonbon, raspberry mint mochi

RM250++ per person

All prices are subject to 10% service charge and 6% SST



New Year's Eve Menu

Friday 31st December 2021

Selection from Mr Chew's pickle board

Scallop ceviche, aji amarillo, lime, achiote
Poached oyster with salsa criolla & finger lime

Nori taco with soft shell crab, peach, ginger pickle
Smoke duck crispy dumpling, fig and sawtooth coriander salsa
Grilled octopus, bonito, quinoa, sweetcorn cream

Black angus striploin, sansho pepper, pommery mustard, pistachio gremolata
Chilean seabass poached, kale, Jerusalem artichoke

Plantain rice dough, pecorino cheese, almond crumble
Fresh leaves, passion fruit vinaigrette, radish pickles, fava bean

Roasted coffee & vanilla ice cream with hazelnut crumble,
kumquat caramel tart, orange crisp

RM380++ per person

All prices are subject to 10% service charge and 6% SST

fuego

Christmas Eve Menu

Friday, 24th December 2021

Guacamole

Bottarga & salmon roe guacamole

Little Plates

Snapper ceviche, aji amarillo, Nikkei tiger's milk, rock melon

Gambas de ajillo, prawn, smoked oyster, timut pepper

Duck, mole verde, orange gremolata, pickled beetroot

Big Plates

Emperor snapper sopa, burnt tomato soup, fish crackling

Argentinian flank steak, chirapita chilli, yuzu black pepper sauce

Pollo navideño, lemon & lime, spicy cilantro sauce

Sides

Parris cos romaine, dandelion, orange and cumin dressing

Roasted gem potatoes, confit ruby lou, guajillo

Desserts

Christmas churros, dark chocolate crumble, cherry

RM 250++ per person

All prices are subject to 10% service charge and 6% SST

fuego

Vegetarian Christmas Eve Menu

Friday, 24th December 2021

Guacamole

Pickled jalapeno & mountain caviar guacamole

Little Plates

Zucchini, aji amarillo, Nikkei tiger's milk, rock melon

Cauliflower de ajillo, kirsch chilli, timut pepper

Grilled eggplant, mole verde, orange gremolata, pickled beetroot

Big Plates

Tomato sopa, kale, seaweed crackling

Broccoli steak, chirapita chilli, yuzu black pepper sauce

Roasted squash, lemon & lime, spicy cilantro sauce

Sides

Parris cos romaine, dandelion, orange and cumin dressing

Roasted gem potatoes, confit ruby lou, guajillo

Desserts

Christmas churros, dark chocolate crumble, cherry

RM 250++ per person

All prices are subject to 10% service charge and 6% SST

fuego

Christmas Day Menu

Saturday, 25th December 2021

Guacamole

Bottarga & salmon roe guacamole

Little Plates

Snapper ceviche, aji amarillo, Nikkei tiger's milk, rock melon
Cauliflower steak, shiso gremolata, pistachio

Big Plates

Argentinian flank steak, chirapita chilli, yuzu black pepper sauce
Pollo navideño, lemon & lime, spicy cilantro sauce

Sides

Fresh leaves, charcoal roasted onions, lime ginger dressing
Potato & leek hashbrown, spicy coriander cream

Desserts

Fuego Churros

RM 180++ per person

All prices are subject to 10% service charge and 6% SST

fuego

New Year's Eve Menu

Friday, 31st December 2021

To Start

Peach chutney guacamole

Scallop tiradito, aji amarillo, finger lime, achiote

Little Plates

Smoke duck croquettes, fig salsa, green mole

Beef anticuchos, chipotle, aji verde, scallions

Grilled octopus, anticuchera, quinoa, maize cream

Big Plates

Black angus striploin, sansho pepper, pommery mustard,
pistachio chimichurri

Chilean seabass sudado , kale, Jerusalem artichoke

Sides

Plantain, pecorino cheese, almond crumble

Fresh leaves, passion fruit vinaigrette, radish pickles, fava bean

Desserts

Roasted coffee ice cream with hazelnut crumble,
dulcey de leche tart, orange tuille

RM 480++ per person

All prices are subject to 10% service charge and 6% SST