

ANGUS BEEF PROMOTION

Your choice of cut charcoal grilled to your preferred doneness:-

Tenderloin (250g)	rm140
Ribeye (250g)	rm128
Sirloin (200g)	rm 85

served with potato and thyme puree, bouquetiere of vegetables with a choice of

black pepper, perigeaux or mushroom sauce

* Additional rm20 if having it as a set dinner *

Pair you choice of Angus with Ayala Champagne at only rm280++

prices quoted above are subject to 10% service charge & relevant government tax

TO SHARE FOR TWO



- a. Prawn in kataifi pastry 'sarong', duck spring roll, tuna croquette, pickled lotus root salad with vanilla aioli & chilli jam 25

APPETIZER



- a. Pie tee (top hats) with house made chilli sauce (half dozen) 18
- b. Chicken liver pate with marinated olives and toasted corn bread 25
- c. Sweet potato and goats cheese tortellini, marinated beetroot, carrot, orange & saffron broth..... 28
- d. Pan seared scallops, caramelized onion and ebiko, baby coriander, citrus buerre blanc 32
- e. King prawn & blue swimmer crab salad with coconut and yoghurt, ruby grapefruit & orange dried tomato, vanilla dressing 36
- f. Seared duck foie-gras, confit fennel and caramelized apple, peach tomato & pistachios, tamarind reduction 54

SALAD



- a. Piquant salad with spicy lemongrass vinaigrette18
(House Specialty)
- b. Salad of slow roasted peach tomato, rocket, marinated feta,
green olive oil emulsion 24
- c. Marinated watermelon and crispy fish salad, green mango
and pistachio toasted coconut dressing 26
- d. Battered soft shell crab salad, purple radish & baby carrot
with sesame dressing..... 28

SOUP



- a. Soup of the day 10
- b. Blue swimmer crab bisque 16
- c. Oriental & Western mushroom soup with shaved
parmesan and basil 18

POULTRY



- a. 6-spice marinated bbq chicken served with
buttered rice timbale 38
(House Specialty)
- b. Grilled chicken with tarragon & hazelnut, warm quinoa, roasted
capsicum & rocket salad, sauce soubise 40
- c. Confit duck, potato & thyme puree, marinated beetroot, baby carrot
& watercress, cocoa & orange jus 48

SEAFOOD



- a. Seared seabass, carrot & gingerbud puree, pickled root vegetables,
kaffir lime sauce 48
- b. Vanilla roasted salmon, potato mousseline, braised peas, dried cherry
tomato, king oyster mushroom, shellfish & red wine broth 58
- c. Oven baked cod, roasted sweet potato, tomato & young mango,
yellow curry spices 62
- d. Butter poached lobster, celeriac puree, preserved zucchini & baby
capsicum, saffron broth, black truffle 25
per 100gram of uncooked weight

RED MEAT



- a. Slow cooked lamb shank, sweet potato & roasted garlic puree, braised portobello with goat feta cheese, preserved zucchini & torch ginger 58
- b. Pistachio crusted lamb rack, crushed sweet potato with rocket & horseradish, peach tomato & eggplant, toasted pine nut 64
- c. BBQ beef rib, slow cooked potato, carrot & gingerbud puree, braised pea & Vietnamese mint 56
- d. Rump steak, braised fennel & Belgium endive, potato fondant, white onion sauce, café de paris butter 58

PASTA



- a. Spaghetti with garlic, chilli flakes, basil, asparagus, mushroom & tiger prawn “ aglio olio ” 35
- b. Spaghetti with seared rump, spicy cream sauce, gingerbud & coriander 36
- c. Penne with salmon, mojo rojo & basil 36
- d. Linguine marinara in tomato concasse 38

VEGETARIAN



- a. Penne, mojo rojo, marinated eggplant, zucchini, capsicum & hazelnut..... 30
- b. Warm salad of quinoa, roasted vegetables, marinated goat’s feta & pine nuts 32
- c. Oven baked fritata with sweet potato, parmesan, cherry tomato & thyme served with rocket & cherry tomato salad, roasted shallot & chilli jam 34
- d. Roasted fennel & baby carrot tartlet, sweet potato & confit garlic puree, mixed leaf, shaved grana pardano 36

LOCAL



- a. Crab laksa lemak 24
(House Specialty)

FOR THE KIDS



- a. Spaghetti with chicken & cream “ alfredo ” 17
(adult 34)
- b. Spaghetti bolognese 17
(adult 34)
- c. Fish & chips 26
(adult 36)
- d. Crunchy chicken nuggets with fries 28

SET DINNER

Marinated watermelon & crispy fish salad, green mango
& pistachio, toasted coconut dressing

Soup of the day

Choice of main course

Spaghetti with chilli flakes, basil, asparagus, mushroom & tiger prawn 'aglio olio

62

Grilled chicken with tarragon & hazelnuts, warm quinoa, soubise sauce

70

Oven baked cod, roasted sweet potato, young mango, yellow curry spices

92

Vanilla roasted salmon, potato mousseline, braised pea, dried cherry tomato,
king oyster mushroom & red wine broth

88

Pistachio crusted lamb rack, crushed sweet potatoes with rocket
& horseradish, peach tomato, eggplant and toasted pine nut

92

Choice of cake on the trolley

Coffee / Tea

DESSERT



Cake trolley

pick a cake of your choice served with caramelized apple & guava,
marinated raspberry with sour cream ice cream

18

Banana & raspberry sundae with almond and Vietnamese mint

16

Crepe suzette with orange & cointreau sauce

served with vanilla bean ice cream

14

Sticky toffee pudding, macerated strawberries
served with vanilla bean ice cream

22

homemade ice cream & sorbet

gula melaka & coconut ice cream

sour cream ice cream

vanilla bean ice cream

raspberry sorbet

Single scoop 6

Double scoop 11