



LUNCH TASTING MENU

2-Course MYR 98++ p/pax | 3-Course MYR 128++ p/pax

*Freshly baked French Baguette with Truffle butter
Seasonal Canapés*

SELECTION OF STARTER

SAUMON

Salmon Mi Cuit | Avocado | Herb Sour Cream

SOUPE AU TRUFFE

Truffle Chicken Velouté | Vermicelli | Black Truffle

STEAK TARTARE

Beef Tartare | Crispy Potato | Mesclun Salad

SALADE PÉRIGOURDINE

Mesclun Salad | Foie Gras | Duck | Truffle Vinaigrette

SELECTION OF MAIN COURSE

COQ AU VIN

Rooster Cooked in Red Wine | Mashed Potato

POISSON DU JOUR

Daily Market Fish | Saffron Potato | Bouillabaisse

BŒUF

Australian Beef Tenderloin | Dauphinoise Potato | Green Pepper Sauce
**supplement of MYR 38 for Pan seared "Rougié" Foie Gras*

PÂTES

Linguine | Mushroom | Truffle | Parmesan Espuma

SELECTION OF DESSERT

MILLE-FEUILLE

Puff Pastry | Pastry Cream | Raspberry | Strawberry Ice Cream

SOUFFLE

Grand Marnier Soufflé | Orange | Vanilla Ice Cream

Petit Four

Lunch / le déjeuner
tasting menu