

WEEKEND BRUNCH MENU

MYR 178++ p/pax for 3 course (choose one per selection category below)

MYR 208++ p/pax for 4 course (choose two starters, one main and one dessert)

(supplement of MYR 298++ p/pax for free flow of selected Champagne between 12pm till 3pm)

Freshly baked French Baguette and Croissant served with French Butter and Jam, Seasonal Canapés.

OEUF - 63°C Free Range Egg | Hollandaise Espuma | Spinach | Winter Black Truffle

SELECTION OF STARTER

SAUMON

Norwegian Salmon Mi Cuit | Avocado | Herb Sour Cream

SOUPE AUX TRUFFE

Truffle Chicken Velouté | Vermicelli | Black Truffle

FOIE GRAS (supplement of MYR 28)

"Rougié" Foie Gras | Shallot Port Wine | Grapes

STEAK TARTARE

Beef Tartare | Capers | Gherkin | Crispy Potato

SALADE DE ROQUETTE

Arugula Salad | Hokkaido Scallop | Shrimp | Strawberry | Balsamic Vinaigrette

SELECTION OF MAIN COURSE

BŒUF WELLINGTON

Beef Wellington | Seasonal Vegetables | Truffle Sauce

*supplement of MYR 38 for Pan seared "Rougié" Foie Gras

HALIBUT

Halibut | Brandade | Yuzu Butter Sauce

BOUILLABAISSÉ

Market Fish | Tiger Prawn | Squid | Mussels | Rouille

COQ AU VIN

Rooster Cooked in Red Wine | Potato Mouseline

SELECTION OF DESSERT

SOUFFLE

Grand Marnier Soufflé | Orange | Vanilla Ice Cream

MILLE-FEUILLE

Puff Pastry | Pastry Cream | Raspberry | Strawberry Ice Cream

CARPACIO D'ORANGE

Orange Carpaccio | Spiced Syrup | Sorbet

PLATEAU DE FROMAGE

Assortment Cheese | Grapes | Pecan | Sour Dough

Petit Four

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