

WEEKEND BRUNCH MENU

MYR 238++ p/pax for 3 course (choose one per selection category below)

MYR 288++p/pax for 4 course (choose two starters, one main and one dessert)

(*supplement of MYR 268++ p/pax for free flow of selected Champagne between 12pm till 3pm)

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

OEUF - 63°C Free Range Egg | Leek & Potato Espuma | Tobiko | Parmesan

SELECTION OF STARTER

Cold selection

SAUMON

Norwegian Salmon Tartare | Avocado | Almond Milk | Kaffir Lime

FOIE GRAS

"Rougié" Foie Gras Au Torchon | Figs Chutney | Sweet Wine Jelly | Brioche

NIÇOISE SALADE

Tuna Tataki | Mixed Salad | Niçoise Vegetables | Balsamic Vinaigrette

Warm selection

ASPERGES

Duo of Asparagus | Hokkaido Scallops | Yuzu Hollandaise

FOIE GRAS *supplement of MYR 28

"Rougié" Foie Gras | Shallot Port Wine | Grapes

SOUPE D'ARTICHAUTS

Artichoke Velouté | Herb Cream | Summer Black Truffle

SELECTION OF MAIN COURSE

BŒUF WELLINGTON

Australian Beef Wellington | Asparagus | Red Wine Sauce

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

MILLE-FEUILLES DE CANARD ROSSINI

Duck Breast Mille-Feuille | Foie Gras | Spring Peas | Truffle Sauce

BOUILLABaisse

5 Assorted Fish | Turned Vegetables | Rouille

BOURGUIGNON

Braised Wagyu Beef Cheek Bourguignon | Mirepoix | Potato Mousseline

PÂTES

Seafood Linguine Pasta | Squid | Tiger Prawn | Parmesan

SELECTION OF DESSERT

SOUFFLE

Grand Marnier Soufflé | Orange | Vanilla Ice Cream

BABA AU RHUM

Baba Sponge | Spiced Syrup | Vanilla Cream

TARTE AU CITRON

Lemon Tart | Citrus Jelly | Yuzu Sorbet | Meringue

PLATEAU DE FROMAGE

Assortment Cheese | Grapes | Pecan | Sourdough

Petit Four | Coffee or Tea

Weekend Brunch MENU



All prices are in MYR & subject to 10% Service Charge & 6% Govt SST.
Please highlight 'Any Specific Food Allergies or Intolerances'
to our service team before ordering. Thank You.