

BUSINESS SET LUNCH MENU

From 15 till 19 September 2025

APPETIZER

Creamy Cauliflower Soup G, D, N, SM

Black Truffle, Parmesan Sphere, Multigrain Lavosh, Glazed Chestnut

Or

Smoked Salmon Tartare G, D, E, F

Capsicum Purée, Mango Relish, Avruga Caviar, Charcoal Brioche

MAIN COURSE

Cialzon G, D, SF, CR, ST

Potato & Ricotta Ravioli On Tiger Prawn Ragout, Lemon & Black Olive Dust

Or

Pan-Seared Red Snapper D, N, F, ST

Tomato Butter Sauce, Fava Beans, Portobello Mushroom, Potato Purée

Or

Braised Beef Flank D

Saffron Risotto, Shallot Jus, Roasted Baby Carrot & Asparagus

DESSERT

Herb & Rose Tea Cheesecake G, D, N

Caramelized Banana, Chantilly Cream, Vanilla Gelato, Pistachio Crumble

2 Course RM78, 3 Course RM98

G - Gluten D - Dairy E - Eggs F - Fish N - Contains Nuts SM - Sesame SF - Shellfish
CR - Crustaceans V - Vegetarian A - Contains Alcohol ST - Sustainable Product

All prices quoted are in Malaysian Ringgit and inclusive of prevailing taxes.
Please highlight any specific food allergies or intolerances to our colleagues before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.

