

With Love, From the Table

RM449 FOR 2 PAX



Appetizers

CHOOSE 2 OPTIONS

SCALLOP TARTARE TARTLET

CAULIFLOWER AND LEEK ASH ESPUMA, HOKKAIDO SCALLOP, GREEN TOMATO SALSA, FLYING FISH ROE, AND FIG BALSAMIC GLAZE

COLD CUT DUCK PLATTER

DUCK RILLETTE, HOUSE CURED DUCK BREAST PROSCIUTTO, SHREDDED DUCK CONFIT, ONION CHUTNEY AND RUSTIC TOAST

WILD TRUFFLE MUSHROOM SOUP

EARTHY BLEND OF WILD MUSHROOMS, TRUFFLE SALSA AND FRIED OYSTER MUSHROOMS SERVED WITH TOAST

Main Course

CHOOSE 2 OPTIONS OR BEEF WELLINGTON FOR 2 PAX

BUTTER POACHED HALIBUT FILLET

NORWEGIAN HALIBUT FILLET POACHED IN BUTTER AND AROMATS, LEEK FONDUE AND TOPPED WITH SAUCE VIERGE

40 GARLIC ROASTED CHICKEN LEG

BRINED FOR 24HRS, ROASTED GARLIC AND HERBS, SERVED WITH A TRUFFLE POMME PUREE, SPICED BABY CARROTS AND MUSHROOM VELOUTÉ SAUCE

FULL BLOOD WAGYU SIRLOIN 200GM MB 4/5

GRILLED AUSTRALIAN WAGYU SIRLOIN, SERVED WITH CAFÉ DE PARIS COMPOUND BUTTER, CONFIT CHERRY TOMATO AND GARLIC AND HOUSE SALAD

BEEF WELLINGTON FOR 2

BEEF TENDERLOIN, WRAPPED IN MUSHROOM DUXELLES, SPINACH CREPE AND PUFF PASTRY. SERVED WITH BORDELAISE SAUCE AND VEG

Desserts

CHOOSE 2 OPTIONS

FLOATING ISLAND

POACHED MERINGUE WITH CRÈME ANGLAISE, MERINGUE COOKIES, SALTED CARAMEL AND WHIPPED MASCARPONE

CHOCOLATE CREMEUX

RICH CHOCOLATE CUSTARD, FRESH BERRIES, VANILLA CRUMBLE, MERINGUE LOG, AND CANDIES WALNUTS

DAME BLANCHE

VANILLA ICE CREAM, HOT CHOCOLATE, CHOCOLATE CRUMBLE, CHANTILLY CREAM, WHIPPED MASCARPONE AND ALMOND FLAKES