



CHÂTEAU
DIONNE

5TH
Anniversary
— menu —



24G, Jalan Medan Setia 2, Bukit Damansara, 50490 Kuala Lumpur



CHEF'S SELECTION
Anniversary
— DEGUSTATION MENU —

3 cold entrées

1 hot entrée

main (choose one)

1 plat principal

poulet

poisson

bœuf

lobster (supplement 120)

bœuf a5 (supplement 150)

1 dessert

RM 300++ Per Pax

**Price is subjected to 10% Service Charges and 6% Government Tax*

CHÂTEAU
DIONNE

Anniversary

CHEF SELECTION
— A LA CARTE MENU —

caviar

Aristocrat Royal Amur Caviar 50gm

588

Iranian Imperial Beluga 25gm

688

**all caviar served with blinis and condiments*

starter

pain(for 2 pax)

30

baguette - croissant -truffle butter

foie gras terrine

88

figs – pecan

saumon fume

68

salmon-pear -beetroot

steak tartare

80

wagyu steak - baguette – gherkins

escargot 6pcs

48

burgundy snail -garlic herb butter

foie gras poêlé

98

rougie foie gras - unagi - figs

veal sweet bread

pan seared sweet bread – jus – green pea

soupe du jour

78

ask our maître for more information

st jacques

138

pan seared scallop - truffle – petit pois

**Prices stated are subjected to 10% Service Charges and 6% Government Tax*

mains

boulliabaise	198
catch of the day – potato – roullie	
homard	298
lobster – artichoke – crustacean	
canard	
confit de canard- – capsicum – orange	88
magret de canard – capsicum - orange	168
bœuf rossini - foie gras – truffle	
oysterblade (80g)	258
bavette (80g)	268
a5 miyazaki sirloin (100g)	368
pasta	198
lobster - tomato- parpadelle	
surf & turf	598
a5 miyazaki sirloin – lobster - jus	
beef wellington 200g(2 pax)	368

dessert

bomb alaska	48
mix berries – coconut - vanilla	
crème brulee	48
vanilla – cream	
chocolat	58
chocolate – orange – black pepper	
cheese platter	60
ask our maître for more information	
ice cream and sorbet (per scoop)	10
ask our maître for more information	
mini caneles (per pcs)	5
rum – egg – vanilla	
chocolate truffle (3 pcs)	12
chocolate – sea salt - egg	