

# RAMADAN MENU



Ramadan Communal Table Menu (5pm to 10pm)  
RM 300++ per pax ( minimum 2 pax)

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kurma brioche & mini croissant with truffle & sambal butter

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**starters** *(to share)*

**saumon fume** - ikura - ginger torch

**steak tartare** - tempeh - curry

**foie gras terrine** - unagi - ginger - onion - dates

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**stuffed chicken wings** - lemongrass - peanut

**escargots** - tumeric - bamboo - chilli

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**mains** - with pilaf rice *(choose either one)*

**dorade** - lady finger - tomato - chilli

**carré d'agneau** - lamb rack - pickle - pecan

**bœuf** - wagyu oysterblade - black pepper

**bœuf wagyu** - A5 wagyu sirloin - black pepper *(Supplementary of RM 150 for upgrade)*

**homard** - braised onion - curry - jus *(Supplementary of RM 150 for upgrade)*

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**desserts** *(choose either one)*

**riz au lait** - pandan - coconut

**mille feuille** - peanut - corn

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mignardise

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## Ecailler

<b>gillardeau oyster (3's / 6's)</b>	served with lemon and shallot mimolette	99 / 190
<b>Kaviari kristal caviar 30gm</b>	served with blinis and condiments	500
<b>Iranian imperial beluga 25gm</b>	served with blinis and condiments	688

## Bread

<b>pain ( for 2 pax)</b>	kurma brioche   croissant   truffle butter   sambal butter	30
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## Cold Starters

<b>cheveux d'ange</b>	cold capellini   ikura   ponzu	98
<b>foie gras terrine</b>	unagi   onion   brioche	88
<b>saumon fume</b>	salmon   ginger torch   beetroot	68
<b>salade du jardin</b>	assorted legumes   strawberry   vinaigrette	58
<b>steak tartare</b>	wagyu steak   egg yolk   potato	75

## Hot Starters

<b>escargots 6pcs</b>	burgundy snails   garlic herb butter   melba toast	48
<b>foie gras poêlé</b>	rougié foie gras   figs   pecan	98
<b>creme au champignon</b>	truffle   mixed forest mushroom	78
<b>st jacques</b>	pan seared scallop   creme fraiche   herb	138

## Mains

<b>boullaibaisse</b>	seasonal fish   potato   rouille	228
<b>dorade</b>	tomato   beurre blanc   herb	198
<b>carabineros</b>	tomato   pappardelle pasta   parmesan	198
<b>homard</b>	canadian lobster   curry   onion	298
<b>confit de canard</b>	confit duck leg   jerusalem artichoke	88
<b>magret de canard</b>	duck breast   jerusalem artichoke	168
<b>bœuf rossini</b>	wagyu oysterblade   foie gras   truffle   jus	268
<b>wagyu bœuf rossini</b>	A5 Miyazaki sirloin   foie gras   truffle   jus	398

## En Croute

<b>bœuf wellington</b>	tenderloin   duxelles   spinach   jus	368
<b>artichoke</b>	artichoke   parmesan   mushroom   vegan jus	128

## Dessert

<b>grand marnier soufflé</b>	orange   vanilla   chocolate	50
<b>mille feuilles</b>	sweetcorn   pecan	45
<b>paris brest</b>	hazelnut praline   pistachio	45
<b>cheese platter</b>	brie   gruyere   bleu   goat	70