

Elegant Delight

RM188**/pax

Tomato (V)

Heirloom Harvest | Baby Beets Confit |
Labneh | Tomato Basil Sherbet |
Campari Balsamico

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Sorbet Transition

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Chicken Ballotine

spinach-walnut stuffing | apricot sauce |
brussels sprouts | red currants | potato pavé

OR

Salmon & King Prawn

Ora King Salmon | Sea King Prawn |
Smoked Bottarga Crust | Salsa Vierge |
Potato | Red Pepper Essence

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Lemon Crème Mille Feuille

Lemon Pastry Cream | Apple Compote |
Vanilla Ice Cream | Almond Brittle

Summit Selection

RM458**/pax

Symphony of Oysters

Gallagher | Fin de Claire | Irish Premium
Served With A Glass of Sparkling Wine

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Scallops

Edamame Purée | Apple Crispy Quinoa Salsa |
Miso Ciboulette

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Foie Gras

Pan-Seared | Choucroute au Champagne |
Tomato Jam | Duck Liver Tart |
Marsala Cherry Glaze

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Sorbet Transition

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Black Angus Tenderloin

Onion-Garlic Confit | Potato Galette |
Grilled Baby Bok Choy | Bordelaise Sauce

(+ additional Rossini RM50)

OR

Black Cod

Fennel | Crispy Kale | Pickled Mushroom |
Chad Potato Pearls | Sorrel-Chantilly Sauce

OR

Butter-Poached Lobster

Shrimp Quenelle | Capellini | Fennel Steak |
Vanilla-Saffron Sauce

(select upgrade RM155)

Choice of Desserts

Terrine & Pear

Croissant Terrine | Tarragon Poached Pear |
Caramelised Almonds | Crème Fraiche

OR

Eggnog Parfait

Brandy | Cocoa Crumble | Apricot Compote |
Cranberries | House-Made Marzipan

OR

The Sangria

Red Wine Panna Cotta | Tropical Fruits |
Cointreau | Orange Soup

OR

Chocolate Cherry Pralinosa

Cranberry Compote | Marinated Cherries |
Pistachio Ice Cream

Oyster & Caviar —

LIVE OYSTERS

Gallagher's Special Premium

3pcs 85 | 6pcs 168 | 12pcs 298
plump | crunchy | hint of peat

Fin de Claire

3pcs 68 | 6pcs 132 | 12pcs 258
juicy | earthy | lingering aftertaste

Irish Premium

3pcs 48 | 6pcs 96 | 12pcs 188
balanced sweet | salty | mineral

CAVIAR SELECTION [Market Price]

Kristal Gold (30gms)

rich | complex | almond notes

Sevruga (30gms)

unique flavour | notes of fresh walnut

Ossetra Prestige (30gms)

subtle | marine flavour | delicate hazelnut notes

Starters —

Tomato (V) 58

heirloom harvest | baby beets confit |
labneh | tomato basil sherbet |
campari balsamico

Salmon Carpaccio 68

pickled cucumber & dill sherbet |
aji amarillo | watermelon radish

Crab 78

souffle | snow crab | gruyere |
double boiled consommé

Foie Gras 82

pan-seared | choucroute au champagne | tomato jam |
duck liver tart | marsala cherry glaze

Scallops 68

edamame puree | apple crispy quinoa salsa |
miso ciboulette

Escargot & Abalone 78

baked | basil chicken skin butter | creamed spelt

Soups —

Consommé 68

chicken essence | poached Irish oyster |
root vegetables | dry sherry

Mains

PASTA

Orzo 98

mussel cream | baby octopus | sage bresaola butter

SEAFOOD

Butter-Poached Lobster 298

shrimp quenelle | capellini | fennel steak |
vanilla-saffron sauce

King Salmon 148

cured & grilled | smoked bottarga crust |
salsa vierge | potato | red pepper essence

Black Cod 178

fennel | crispy kale | pickled mushroom |
chad potato pearls | sorrel-chantilly sauce

NON SEAFOOD

Chicken Ballotine 128

spinach-walnut stuffing | apricot sauce | brussels sprouts |
red currants | potato pavé

Lamb 188

herb-crust rack | saffron courgette quiche |
mousseline potato | baby french beans | mustard reduction

Black Angus Tenderloin 198

onion-garlic confit | potato galette |
grilled baby bok choy | bordelaise sauce

+ additional Rossini 50

Desserts

Terrine & Pear 42

croissant terrine | tarragon poached pear |
caramelised almonds | crème fraiche

Eggnog Parfait 52

brandy | cocoa crumble | apricot compote |
cranberries | house-made marzipan

The Sangria 50

red wine panna cotta | tropical fruits |
cointreau | orange soup

Chocolate Cherry Pralinosa 50

cranberry compote | marinated cherries |
pistachio ice cream

Baked Camembert 55

olive oil | confit Garlic | tomato | walnut |
thyme and rosemary | bread and cracker

*(V) Vegetarian