

Signature Selection

Amuse Bouche

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Tomato (V)

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

*

Consommé

Chicken Essence | Poached Irish Oyster |
Root vegetables | Dry Sherry

*

Escargot & Abalone

Baked | Basil Chicken Skin Butter |
Creamed Spelt

*

Homemade Sherbet

*

Angus Tenderloin

Liver Pate | Onion Garlic Confit | Chayote
Edamame Stir Fry | Gaufrette potato |
Red Wine Shallot Jus

(select upgrade RM50)

OR

Red Snapper

Grilled | Asian Tapenade | Fennel steak |
Pickled Mushrooms |
Watercress Spinach Sauce

OR

Chicken

Charred Roulade | Shrimp Filling |
Buttered Leek Cannellini Beans |
Apricot Sauce

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Hemingway Daiquiri

Rum Grapefruit Parfait Glace |
Citrus Gel | Citrus Fruits

RM368⁺⁺/pax

Summit Indulgence

Amuse Bouche

*

Symphony of Oysters

Gallagher | Fin de Claire | Irish Premium
Glass of Sparkling Wine

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Crab

Souffle | Snow Crab | Gruyere |
Onion Consommé

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Foie Gras

Pan Seared | Onion Compote | Tomato Jam |
Duck Liver Tart | Marsala Cherry Glaze

*

Homemade Sherbet

*

Wagyu Striploin

Onion Garlic Confit | Chayote Edamame
Stir Fry | Gaufrette potato |
Red Wine Shallot Jus

(select upgrade RM100)

OR

King Salmon

Cured & Grilled | Smoked Bottarga Crust |
Salsa Vierge | Potato | Red Pepper Essence

OR

Aged Duck

Seared Breast | Toasted Seeds | Potato Puree |
Pineapple | Red Wine Pomegranate Jus

OR

Lobster

Butter Poached | Shrimp Quenelle | Capellini |
Fennel Steak | Vanilla Saffron Sauce

(select upgrade RM155)

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Terrine & Pear

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

RM458⁺⁺/pax

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 —

Angus Tataki 80

ponzu | fried quinoa | crispy garlic |
daikon | aji amarillo

Tomato (V) 58

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

Crab 78

souffle | snow crab | gruyere | onion consommé

Foie Gras 82

pan seared | onion compote | 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

Mushroom (V) 58

espuma whipped mushroom |
chives | sauteed mushroom | pine nuts

Mains

PASTA

Orzo 98

mussel cream | baby octopus | sage bresaola butter

SEAFOOD

Lobster 298

butter poached | shrimp quenelle | capellini |
fennel steak | vanilla saffron sauce

King Salmon 148

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

Red Snapper 138

grilled | asian tapenade | fennel steak |
pickled mushrooms | watercress spinach sauce

NON SEAFOOD

Chicken 128

charred roulade | shrimp filling |
buttered leek cannellini beans | apricot sauce

Aged Duck 138

seared breast | toasted seeds | potato puree |
pineapple | red wine pomegranate jus

Angus Tenderloin 188

liver pate | onion garlic confit | chayote edamame stir fry |
gaufrette potato | red wine shallot jus

Wagyu Striploin 338

onion garlic confit | chayote edamame stir fry |
gaufrette potato | red wine shallot jus

Desserts

Terrine & Pear 42

croissant terrine | tarragon poached pear |
caramelised almonds | crème fraiche, chocolate drizzle

Hemingway Daiquiri 52

rum grapefruit parfait glace | citrus gel | citrus fruits

Tamarind & Chocolate 46

tamarind curd tart | dark chocolate | pineapple

The Sangria 50

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

Cheese Platter 68

manchego - firm consistency with buttery texture
camembert domaine d'antignac au lait cru
- soft, creamy ripen cow milk cheese

san simon - smoked, woody taste, buttery and
slightly acidic from the milk

gorgonzola - buttery, crumbly, salty with a bite
from it's blue vein

*Cheese Platters are accompanied with Pumpernickle,
Grapes, Crackers, Walnuts and Dried Apricots

*(V) Vegetarian