

# Signature Selection

RM368\*\*/pax

## Amuse Bouche

\*

## 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 | Potato Galette |  
Grilled Brocolini | Baby Chinese Cabbage |  
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

# Summit Indulgence

RM458\*\*/pax

## Amuse Bouche

\*

## Symphony of Oysters

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

\*

## Crab

Souffle | Snow Crab | Gruyere |  
Onion Consommé

\*

## Foie Gras

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

\*

## Homemade Sherbet

\*

## Wagyu Striploin

Onion Garlic Confit | Potato Galette |  
Grilled Brocolini | Baby Chinese Cabbage |  
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)*

## Choice of Desserts

### Terrine & Pear

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

**OR**

### Hemingway Daiquiri

Rum Grapefruit Parfait Glace | Citrus Gel | Citrus Fruits

**OR**

### The Sangria

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

**OR**

### Chocolate Cherry Pralinosa

Cranberry Compote | Marinated Cherries | Pistachio Ice Cream

**CIELO**  
SKY DINING & LOUNGE

All prices are in Ringgit Malaysia, subject to 10% service charge and applicable taxes: 6% on food and non-alcoholic beverages, 8% on alcoholic beverages.

## 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 | potato galette |  
grilled brocolini | baby chinese cabbage | red wine shallot jus

#### Wagyu Striploin 338

onion garlic confit | potato galette |  
grilled brocolini | baby chinese cabbage | 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 glaze | citrus gel | citrus fruits

#### The Sangria 50

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

#### Chocolate Cherry Pralinosa 50

cranberry compote | marinated cherries |  
pistachio ice cream

#### 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  
Grapes, Crackers, Walnuts and Dried Apricots

\*(V) Vegetarian