

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 Roulade**

Spinach-Walnut Stuffing |  
Apricot Sauce | Brussels Sprouts |  
Potato Pavé

OR

**Ora King Salmon**

King Salmon | 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

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

*Upgrade to Rossini-Style foie gras +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

**Brandy Alexander Parfait**

Brandy | Pailleté Feuilletine |  
Apricot Compote | Blueberries

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 & Poached Oyster 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

#### Ora 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 Roulade 128

spinach-walnut stuffing | apricot sauce |  
brussels sprouts | 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

*Upgrade to Rossini-Style foie gras +RM50*

## Desserts

#### Terrine & Pear 42

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

#### Brandy Alexander Parfait 52

brandy | pailleté feuilletine |  
apricot compote | blueberries

#### 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