

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

Black Cod

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

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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

Ora King Salmon & King Prawn

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

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 & 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

Ora King Salmon 168

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

Black Cod 158

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-crusted 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