



Elegant Delight

RM188⁺⁺/pax

Tomato (v)

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

❖

Sorbet Transition

❖

Chicken & Foie Gras

Stuffed Morel | Winged Bean Fricassee |
Morel Sauce | Gâteau Arouille

OR

Halibut

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

Choice of Desserts

Werner's Special

Forest Berry Sherbet | Strawberries with
Balsamic & Sarawak Pepper | Chocolate |
Mango Coulis

OR

Tropical Rhapsody

Mango & Pineapple Sherbet | Dragon Fruit
Jewels | Coconut | Exotic Fruit Mélange

OR

Sunday Memories

Homemade Apple Tart & German Cheesecake |
Vanilla ice cream | Berry Compote -
A sweet Echo of Afternoons Back Home

RM458⁺⁺/pax

Summit Selection

Symphony of Oysters

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

❖

Scallops

Edamame Purée | Apple & Crispy Quinoa Salsa |
Miso Ciboulette

❖

Foie Gras

pan-seared | caramelized onion |
tomato gel | duck liver ice cream |
cherry coulis | toasted brioche

❖

Sorbet Transition

❖

Black Angus Tenderloin

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

Upgrade to Rossini-Style foie gras +RM50

OR

Tasmanian Salmon & King Prawn

Smoked Bottarga Crust | Salsa Vierge |
Potato Pearls | Red Pepper Essence

OR

Butter-Poached Lobster

Shrimp Quenelle | Capellini | Fennel Steak |
Vanilla-Saffron Sauce
(select upgrade RM155)

Choice of Desserts

Werner's Special

Forest Berry Sherbet | Strawberries with
Balsamic & Sarawak Pepper | Chocolate |
Mango Coulis

OR

Tropical Rhapsody

Mango & Pineapple Sherbet | Dragon Fruit
Jewels | Coconut | Exotic Fruit Mélange

OR

Sunday Memories

Homemade Apple Tart & German Cheesecake |
Vanilla ice cream | Berry Compote -
A sweet Echo of Afternoons Back Home

OR

Chocolate Cherry Pralinosa

Cranberry Compote | Marinated Cherries |
Vanilla Ice Cream

Oysters & 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 | caramelized onion |
tomato gel | duck liver ice cream |
cherry coulis | toasted brioche

Scallops 68

edamame puree | apple | crispy quinoa |
miso ciboulette

Escargot & Abalone 78

baked | basil chicken skin butter | creamed spelt

Soup —

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

Tasmanian Salmon 168

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

Halibut 158

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

NON SEAFOOD

Chicken & Foie Gras 128

stuffed morel | winged bean fricassée |
morel sauce | gâteau arouille

Lamb 188

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

Black Angus Tenderloin 198

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

Upgrade to Rossini-Style foie gras +RM50

Desserts

Werner's Special 48

forest berry sherbet | strawberries with
balsamic & sarawak pepper | chocolate |
mango coulis

Tropical Rhapsody 48

mango & pineapple sherbet | dragon fruit
jewels | coconut | exotic fruit mélange

Sunday Memories 48

homemade apple tart & german cheesecake
| vanilla ice cream | berry compote -
a sweet echo of afternoons back home

Chocolate Cherry Pralinosa 48

Cranberry Compote | Marinated Cherries |
Vanilla Ice Cream

Baked Camembert 55

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

*(V) Vegetarian