

lunch menu

Appetizer

angel prawn
watercress | sundried tomato pesto

salmon gravlax
smoked salmon roe | dill oil

salade de printemps
peas | beetroots | feta cheese

Soup

soupe a l'oignon
crouton | emmental

chicken consommé
daikon | lemongrass oil

Main courses

poisson
beurre blanc au citron

cherry valley duck
kampot pepper jus

lamb shank
sauce vin rouge

braised beef cheek (supplement upgrade RM48)
sauce vin jaune

Dessert

fleur de sel sakura
white chocolate phyllo | joconde sponge | ichigo strawberry

3 course RM 128+
4 course RM 148+
5 course RM 168+

