



LUNCH

For 7/8 ~ 13/8 only

APPETIZERS

Salmon Tataki

Lightly seared and thinly sliced salmon served with a yuzu-soy dressing, pickled daikon, and microgreens. Garnished with toasted sesame seeds and edible flowers.

Peking Duck Spring Rolls

Crispy spring rolls filled with tender Peking duck, julienned cucumbers, scallions, and hoisin sauce. Served with a tangy plum dipping sauce.

MAIN COURSES

Stuffed Bell Pepper with Quinoa and Ratatouille

A vibrant roasted bell pepper filled with quinoa, ratatouille, and herbed goat cheese. Served with a basil pesto drizzle and baby arugula salad.

Pan-Seared Halibut with Saffron Risotto

Pan-seared halibut fillet served atop a creamy saffron-infused risotto, accompanied by grilled artichoke hearts and a lemon-butter sauce.

DESSERT

Lemon Lavender Crème Brûlée

A creamy lemon and lavender-infused custard with a caramelized sugar crust. Garnished with candied lemon peel and lavender flowers.

Matcha Opera Cake

A multi-layered matcha-infused almond sponge cake, filled with layers of delicate matcha buttercream and dark chocolate ganache. Finished with a glossy matcha glaze and garnished with edible gold leaf.

Yume

Lunch~RM92

