



DINNER

For 7/8 ~ 13/8 only

APPETIZERS

Foie Gras and Fig Terrine

A luxurious foie gras terrine served with fig compote, toasted brioche, and a drizzle of aged balsamic glaze.

Scallop Carpaccio

Thinly sliced raw scallops marinated in lemon-infused olive oil, garnished with watercress, pomegranate seeds, and a sprinkling of sea salt.

SOUPS

Lobster Bisque with Cognac Cream

A classic French lobster bisque enriched with cognac and served with a dollop of whipped cream.

Tomato and Basil Consommé

A refined consommé made from ripe tomatoes and fresh basil, accompanied by a delicate mozzarella and herb-stuffed arancini.

MAIN COURSES

Chateaubriand with Bearnaise Sauce

Grilled Chateaubriand steak served with a classic tarragon-infused béarnaise sauce, buttered green beans, and pommes Anna.

Pan-Seared Halibut with Saffron Velouté

Pan-seared halibut fillet served atop a saffron-infused velouté sauce with a medley of seasonal vegetables.

Rack of Lamb with Rosemary Jus

Herb-crusted rack of lamb cooked to perfection and served with a rosemary jus, potato gratin, and sautéed asparagus.

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S A L A D S

Caprese Salad with Burrata

Heirloom tomatoes and fresh burrata cheese served with basil pesto, arugula, and a drizzle of aged balsamic reduction.

Niçoise Salad with Ahi Tuna

A classic Niçoise salad featuring seared Ahi tuna, haricots verts, cherry tomatoes, olives, boiled eggs, and a Dijon vinaigrette.

D E S S E R T S

Tiramisu with Espresso Mascarpone

A decadent tiramisu made with layers of espresso-soaked ladyfingers and mascarpone cream, topped with cocoa powder.

Almond and Orange Blossom Financier

A delicate almond financier cake infused with the floral notes of orange blossom. Served with a citrus salad of segmented oranges, grapefruit, and blood oranges, lightly sweetened with honey and garnished with candied orange peel.

P E T I T F O U R S

Assorted Macarons and Chocolates

A selection of delicate macarons and handcrafted chocolates for a sweet finale to the meal.

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Dinner~RM124

