

Executive Set Lunch

2 Course RM 50

3 Course RM 65

Choice of Starters

Turkey Chorizo Croquettes
Black Olive Aioli

Garden Salad
Quinoa, Bulgur, Pumpkin, Cherry Tomato

White Coco Bean Soup
Crispy Air Dried Beef

Spaghettini
Hokkaido Scallop, Saffron Emulsion

Choice of Mains

Slow Cooked Duck Breast
Celeriac, Artichoke, Cranberry, Almond

Charcoal Grilled Wagyu Beef Burger
Emmental Cheese, Belgian Fries

Seared Fjord Trout
Ricotta Tzatziki, Marinated Cucumber, Lemongrass Emulsion

Vegetarian Angelhair Pasta
Aglio Olio or Carbonara

Choice of Desserts

Lemon Meringue Pie

Speculoos Parfait
Caramelised Pear, Vanilla Cream

Express Set Lunch

RM 27.50

Soup or Salad

Choice of Mains

Slow Cooked Spring Chicken
Sauteed Carrot & Fine Peas, Potato Mash

Lamb Moussaka

Vegetarian Lasagna

A'La Carte

Caeser Salad 35
Grilled Chicken, Garlic Croutons, Shaved Parmesan

Avocado & Prawn Salad 41
Mixed Greens, Cherry Tomato, Citrus Dressing

Pho 35
Vietnamese Beef Noodle Soup

Signature Black Angus Beef Burger 36
Emmental Cheese, Homemade Barbecue Sauce,
Caramelised Onion, Portobello Mushroom, Belgian Fries

Salt Beef Sandwich 41
Sweet Mustard, Sourdough, Belgian Fries

Black Angus Beef Lasagna 36
Marinara Sauce

Fish & Chips 41
Sea Bass, Belgian Fries, Malt Vinegar

Vegetarian Pasta 35
Angel Hair, Aglio Olio or Carbonara

Banh Mi (Vietnamese Baguette)

Chicken Paté & Grilled Chicken 20
Plant Based Sausage (Vegan) 45

Pickled Daikon, & Carrot, Coriander, Spring onion, Cucumber,
Pineapple-Tomato sauce, Red Chili

Desserts

New Zealand Pink Lady Apple Pie 20
Organic Vanilla Ice Cream

Lemon Meringue Pie 20

Speculoos Parfait 20
Caramelised Pear, Vanilla Cream

Fresh Juices

Orange, Pineapple, Watermelon, Green Apple 10
Lime, Lemon

Mineral Water

	Small	Large
Acqua Panna	13	22
San Pelegrino	15	25

Lunch Wines by the Glass (150ml RM 18)

Antica Vigna Valpolicella DOC 2015
Fattoria Fibbiano Fonte della Donne 2014