

Executive Set Lunch

2 Course RM 50
3 Course RM 65

Choice of Starters

Garden Salad 
Baby beetroot, feta cheese

Pomelo Salad
Marinated sea prawns

Beef Pho Noodle Soup
A starter version

Turkey Leg Confit Springroll
Lentil du Puy, Topinambour

Seared Hokkaido Scallops (additional RM 30)
Spaghetini, sea urchin, semi dried tomato

Choice of Mains

Charcoal Grilled Wagyu Beef Burger
Emmental cheese, Belgian fries

Grilled Chicken Breast
Creamy parmesan orzo, spinach, green pea

Slow Cooked Barramundi
Fennel confit, bouillabaisse broth

Orzo Pasta 
Neapolitan or carbonara

Choice of Desserts

Baby Belgian Waffle de Liege
Chocolate chip & cookie ice cream

New Zealand Pink Lady Apple Pie
Vanilla sauce, gingerbread ice cream

Express Set Lunch

RM 27.50

Soup or Salad

Choice of Mains

Slow Cooked Spring Chicken
Japanese fried rice, chicken jus

Macaroni Aglio Olio
Smoked duck breast

A'La Carte

Caeser Salad 35
Grilled chicken, garlic croutons, shaved parmesan

Avocado & Prawn Salad 41
Mixed greens, cherry tomato, citrus dressing

Phở 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  45
Aglio olio, Neapolitan or carbonara
Plant based sausage, vegetables

Desserts

New Zealand Pink Lady Apple Pie 20
Vanilla sauce, gingerbread ice cream

Baby Belgian Waffle de Liege 20
Chocolate chip & cookie ice cream

Fresh Juices

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

Lunch Wines by the Glass (150ml RM 20)

Red - Antica Vigna Valpolicella DOC 2015
White - Fattoria Fibianno Fonte della Donne 2014

Freshly Brewed Coffee

Espresso, Long Black 10
Flat White, Caffè Latte, Cappuccino 12

Dammann Freres Tea

English Breakfast, Earl Grey, Darjeeling, Peppermint 9
Camomile, Green Tea