3-Course Set Menu

Appetizer

Seared Tuna Nicoise
fingerling potatoes, green beans, roasted peppers, quail egg

Main Course

Lamb Rack
Vegetable ragout, mustard spaetzle, thyme reduction
or
Pan-Seared Coral Grouper
Coconut Broth, lemongrass scented, Daun Kesom herb oil

Dessert

PJ’s Mud Cake
Double chocolate fudge cake with walnut butterscotch ice cream
Petit Fours

Freshly Brewed Coffee or Fine Tea

★ RM300 nett per person ★
4-Course Set Menu

Appetizer
Salmon Tataki
Avocado, pomelo ponzo, hazelnut, chives infused oil

Soup
Chicken Consommé
Thyme oil, roulade, shimeji mushroom

Main Course
Angus Striploin
Potato puree, baby spinach, glazed eschalots
or
Grouper with Tomato Crust
Asian ratatouille, white bean sauce

Dessert
Hazelnut
Hazelnut praline, feuillete, vanilla ice cream, almond crispy

Petit Fours

Freshly Brewed Coffee or Fine Tea

* RM350 nett per person *
5-Course Set Menu

Appetizer
Grilled Octopus Salad
Marinated mussels, sundried tomato, mesclun leaves, balsamic

Soup
Shellfish Bisque
Prawn dumplings, cognac and double cream

Entree
Pearl Barley Risotto
Clams, broccoli florets, Thai fish sauce

Main Course
Wagyu Sirloin
Glazed baby carrots, sweet purple potato Dauphinoise, thyme jus
or
Cod Fish Fillet
Scallion-potato cake, asparagus, light laksa broth
or
Magret Duck Breast
Baby carrots, potato rosti, blood orange jus

Dessert
Strawberry Cream Quark Torte
Chilled Crème Auglaize

Petit Fours

Freshly Brewed Coffee or Fine Tea

* RM400 nett per person *

All prices in RM and inclusive of applicable service tax.

updated on 10 February 2020