



PAN-EUROPEAN BRASSERIE WINE • DESSERTS

Prix Fixe Set Menu

**4 COURSES & TEA OR COFFEE
FROM RM150+ PER GUEST**

great for groups of 6-20 guests (pre-order required)

ENTRÉE

**SEARED
SCALLOPS**
with puréed & charred
sweetcorn, crispy kale

OR

**TRUFFLE MUSHROOM
& LENTIL FRICASSÉE**
forest mushrooms with truffle
cream, Puy lentils, poached egg *v*

STARTER

**DUCK &
PISTACHIO TERRINE**
duck breast & liver pâté with
cherry sauce & melba toast *g, n*

OR

PESTO GENOVESE
homemade handkerchief pasta,
with basil & pine nut pesto,
green beans & potato *v, g, n*

MAIN COURSE

**ORANGE & MINT
ROAST CHICKEN**
with Spanish orange sauce
& pomegranate, lemon rice

OR

**SALMON
A LA PLANCHA**
with bell-pepper, salsa verde
& Lyonnaise potatoes

OR

**TUSCAN BEAN &
VEGETABLE RAGOUT**
with lemon rice & toasted
almonds *v, n*

PEACHES AND CREAM STEAK FRITES (+RM68)
grilled Black Angus sirloin 250g, seaweed salt, onion pan jus,
béarnaise sauce & skin-on fries *g*

DESSERTS

DESSERT TROLLEY EXPERIENCE
individual choice from a daily selection of desserts, cakes, & bakes

TEA OR COFFEE
choice of any Teapigs tea or barista-style coffee