

4 COURSE SET DINNER MENU

APPETIZER

Smoked Salmon & Poached Prawn

Combination of smoked salmon & poached prawn with green peas puree, ebiko, sour cream, roasted honey-garlic and lemon

SOUP

Truffle-Cauliflower Soup

Creamy cauliflower soup with toasted walnut, truffle oil and cheesy toast

MAIN COURSE

Glazed Miso Barramundi

Miso glazed Barramundi with pomme puree, snow peas, carrot chips and lime-chili sauce

- or -

Oven-Roasted Stuffed Chicken

Marinated rolled chicken leg with turkey ham & cheese, balsamic reduction, pomme puree and caramelized carrots

- or -

Beef Sirloin with Pasta alla Pizzaiola

Grilled Australian sirloin, spaghetti with marinara sauce, capers, anchovies, cherry tomatoes, oregano, rocket salad and chimichurri

DESSERT

Rustic Apple Tart

A bed of baked apple tart, vanilla ice cream and cinnamon sugar



RM89 per bottle
House Red / House White



RM199 per bottle
Sparkling Wine (Voga Prosecco)



RM250
Overnight Stay with Breakfast (available for Deluxe Room)