

# 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*

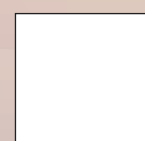
## DESSERT

### 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)



**RM280+** onward  
Weekday Overnight Stay  
with Breakfast  
*(available for Deluxe Room)*



**RM330+** onward  
Weekend Overnight Stay  
with Breakfast  
*(available for Deluxe Room)*