



AUTUMN SET MENU

Available for lunch & dinner

Maple syrup roast pumpkin salad, confit tomato,
pine nuts, arugula leaves (V)

or

Warm smoked duck breast, shaved pickled pumpkin,
orange mayonnaise dressing

or

Soup of the day

Poached rainbow trout,
sauté Swiss chard & piquillo peppers, pesto gnocchi, beurre blanc

or

Grilled lamb T-bone, pumpkin ratatouille,
crispy potatoes, rosemary jus

or

Organic butternut squash ragout & pappardelle,
green peas, crispy sage, toasted pine nuts (V)

Warm berries cobbler, homemade vanilla ice cream

or

Sweet pumpkin & meringue pie, raspberry & thyme coulis

Add on gourmet cheese platter

3 Cheeses RM 47

5 Cheeses RM 73


Complimented with homemade fruit & nut bread,
Scottish oatcakes & water crackers, truffle honey,
Homemade chutney & pâté de fruit

RM99 nett per person for 2 courses

RM129 nett per person for 3 courses

*Goods and Services are inclusive of Service Charge 10% and GST 6%.
Flat discount 20% on food is applicable for CIMB & Hilton Premium
Card members.*


APPETIZERS

Boston Bay Scallops, 'a la meunier', shallots, spring onions, tomatoes, capers, gremolata	56
Yellow & red roasted beetroot salad, feta cheese, pine nuts, arugula leaves, balsamic glaze (V)	42
 Escargot Bourguignon, garlic butter, French baguette (A)	49
Confit Portobello mushroom & smoked chicken, garlic & soy brush, 63°C egg, radicchio leaves	48
Italian Burrata, cherry tomatoes, basil leaves, cold pressed extra virgin olive oil (V)	48
Black Angus beef steak tartar, cornichon, pickled silver onions, crostinis, quail egg yolk	58
Pan seared duck foie gras, homemade fruit chutney, pickled pumpkin, toasted brioche	58
Caesar salad, crispy anchovies, soft centred hens egg, parmesan shavings	45


SOUP

Creamy mushroom soup, ricotta truffle crostini (V)	38
Boston Clam chowder, herbal crème fraîche	38
French onion soup & Gruyere crouton (A)	36

PASTA & RISOTTO

Fish ravioli, vegetable shavings, crispy capers, king crab nage	64
 Sepia tagliolini, grilled tiger prawns, lobster butter sauce (A)	68
Green pea & tomato pappardelle, pulled Black Angus beef, flaked parmesan	66
Saffron risotto, Pacific blue swimmer crab meat & fennel	58
Pumpkin & ricotta tortellini, sage butter, baby spinach & squash, toasted pine nuts (V)	48

MAIN COURSES

Pan fried Alaskan halibut, Provençal vegetables, pumpkin gnocchi, pesto broth	88
Gratinated seafood medley, fennel & artichoke, lemon dill crushed potatoes (A)	94
Grilled red snapper, creamy Yukon Gold potatoes, French beans, capers butter sauce	96
Pan fried Atlantic sea bass, celeriac puree, sauté baby spinach, dill beurre blanc (A)	98
Court Bouillon poached Norwegian salmon, root vegetable medley, conchiglie pasta, lemon dill nage	92
Rosemary butter seared spring chicken, white wine sauté Savoy cabbage, onion marmalade, château potatoes (A)	76
Mushroom stuffed French pigeon, cauliflower puree, buttered baby carrots & romanesco	92
Crispy seared French duck breast, sauté Savoy cabbage, Lyonnaise potatoes, orange infused jus	84
 Braised lamb shoulder, Bourguignon style, button mushrooms, roast vegetables, château potatoes, crispy bacon (A)	135
Herb crusted Australian grass fed lamb rack, mixed bean cassoulet, pomme dauphinoise, thyme jus	130
Barolo braised Wagyu beef cheek, honey glazed root vegetables, creamy potato mash (A)	125
Lava stone grilled Australian grain fed Black Angus sirloin, sauté spring onion & capsicum, pomme dauphinoise, Café de Paris butter	130
Grilled Australian Black Angus tenderloin, sauté sweet corn, spring onions & tomatoes, Yukon Gold mashed potatoes, peppercorn sauce	140
Side dishes are available at RM18 upon your request.	

(A) - Alcohol


(V) - Vegetarian




- Chef's signature

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ENGLAND

Blue Stilton	Semi-soft	12
<i>Spicy & Strong</i>		
 Montgomery Cheddar	Hard	18
<i>Fruity, Nutty, Smokey & Spicy</i>		

SWITZERLAND

 L'etivaz	Semi hard	13
<i>Fruity & Nutty</i>		
Appenzeller	Hard	13
<i>Fruity, Nutty & Tangy</i>		

ADDITIONAL CONDIMENTS

Pâte de Fruit	4
Homemade Fruit & Nut Bread	4
Water Crackers	4
Truffle Honey	6
Homemade Chutney	6
Scottish Oatcakes	18

CHEESE COURSES


A SET OF 3 TYPES

Blue Cheese Plate	47
Soft Cheese Plate	47
Hard Cheese Plate	47
Goat Cheese Plate	47

DÉGUSTATION PLATEAU DE FROMAGES

3 Cheeses	47
5 Cheeses	73
9 Cheeses	117
12 Cheeses	144

DESSERT

Graze tiramisu (A)	35
Warm chocolate moelleux, homemade vanilla ice cream	32
Cherry cheese cake, Amarena cherry compote	34
Spiced red wine poached pear, roast nut crumble, Bourbon vanilla ice cream (A)	34
 Bombe Alaska	36

All cheeses are served approximately 35g each

Complimented with:

Homemade Fruit & Nut Bread,
Scottish Oatcakes & Water Crackers

Truffle Honey, Homemade Chutney & Pâte de Fruit

(A) - Alcohol

 Chef's Recommendation

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 Buffalo Milk

 Goat Milk

 Ewe Milk

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