

FINE DINING COURSE BY COURSE

3 COURSE MENU

STARTER

MAIN COURSE

DESSERT & BEVERAGES

4 COURSE MENU

STARTER

SOUP

MAIN COURSE

DESSERT & BEVERAGES

FINE DINING FUSION MENU

3 COURSE (RM130) / 4 COURSE (RM145)



STARTERS

Salmon Wonton Tostadas with Avocado Mayo

Crispy wonton tostadas topped with tender salmon and a creamy avocado mayo, finished with fresh arugula for a peppery bite. A perfect balance of textures and flavors in a refined appetizer.

SOUP

Cream of Mushroom Soup

Indulge in our velvety Cream of Mushroom Soup, made from a medley of earthy mushrooms and enriched with a touch of cream. Infused with aromatic herbs, this comforting classic delivers rich, savory depth in every spoonful.



MAIN COURSE

Crispy Skin Salmon with Celeriac & Almond Purée, Asparagus & Roasted Tomatoes

Crispy Skin Salmon features a beautifully seared, golden crust, elegantly complemented by a silky celeriac and almond purée. Accompanied by grilled asparagus and sweet roasted grape tomatoes.



DESSERT

Pavlova with Passionfruit Sauce

Indulge in our ethereal pavlova, featuring a delicate meringue base adorned with a vibrant medley of seasonal fruits. Drizzled with tangy passionfruit sauce,



BEVERAGE

Mango Mojito Mocktail

A refreshing blend of sweet mango puree, zesty lime, and fresh mint, topped with sparkling soda and served over crushed ice for a delightful tropical escape.

FINE DINING FUSION MENU

3 COURSE (RM130) / 4 COURSE (RM145)



STARTERS

Summer Prawn Salad with Nuoc Nam Cham Dressing

Succulent prawns and crisp seasonal greens come together in this vibrant salad, elevated by the bright, tangy flavors of Nuoc Nam Cham dressing.

SOUP

Roasted Garlic Cheddar Cauliflower Soup

Creamy roasted cauliflower soup packed with flavor from a whole head of roasted garlic. Blended cauliflower and savory melted cheddar cheese



MAIN COURSE

Grilled Salmon with Asparagus and Mashed Potatoes

Grilled salmon features a golden, crispy exterior with a succulent, melt-in-your-mouth center. It is elegantly paired with tender spears of fresh asparagus and creamy mashed potatoes.



DESSERT

Red Velvet Cake

Indulge in the luscious layers of our Red Velvet Cake, where rich cocoa and velvety texture unite in a stunning crimson hue, finished with a creamy, tangy cream cheese frosting,



BEVERAGE

Pineapple Orange Mocktail

A refreshing blend of sweet pineapple and zesty orange, this vibrant mocktail is perfectly balanced with a hint of citrusy brightness. Served over crushed ice and garnished with a sprig of mint.

FINE DINING FUSION MENU

3 COURSE (RM115) / 4 COURSE (RM135)



STARTERS

Rye Toasts with Cream Cheese, Salmon, Cucumber, Capers, Sesame Seeds and Black Pepper

Delight in our wholesome rye toasts, generously topped with creamy cheese, delicate salmon, and refreshing cucumber. Finished with a sprinkle of capers, sesame seeds, and pepper

SOUP

Cream of Broccoli

Indulge in a velvety cream of broccoli, vibrant green flavors meld with a rich, buttery essence and finished with crispy croutons



MAIN COURSE

Classic Steak au Poivre with Mashed Potatoes and Green Bean Bundles

Savor the elegance of our Classic Steak au Poivre, perfectly seared and crusted with cracked black peppercorns. Topped with a rich, creamy black peppercorn sauce, complemented by silky mashed potatoes and crisp green bean bundles wrapped in beef strip.



DESSERT

Vanilla Panna Cotta with Berries and Honey

Indulge in a silky vanilla panna cotta, exquisitely set to perfection and adorned with a medley of fresh berries.

Drizzled with golden honey, this dessert offers a delightful harmony of creamy richness and vibrant fruitiness



BEVERAGE

Mimosa Mocktail

Experience a refreshing twist on a classic favorite with our Mimosa Mocktail, blending zesty citrus and sparkling non-alcoholic bubbles.

FINE DINING FUSION MENU

3 COURSE (RM120) / 4 COURSE (RM140)



STARTERS

Spicy Grilled Shrimp with Tangy Peach Salad

Succulent, spicy grilled shrimp are perfectly complemented by a refreshing peach salad, bursting with vibrant flavors and a hint of zesty tang.

SOUP

Roasted Garlic Cheddar Cauliflower Soup

Creamy roasted cauliflower soup packed with flavor from a whole head of roasted garlic. Blended cauliflower and savory melted cheddar cheese



MAIN COURSE

Glazed Rack of Lamb with Spiced Red Onions & Potatoes

Indulge in a succulent rack of lamb, beautifully glazed for a rich, caramelized finish, complemented by aromatic spiced red onions and tender potatoes.



DESSERT

Pavlova with Passionfruit Sauce

Indulge in our ethereal pavlova, featuring a delicate meringue base adorned with a vibrant medley of seasonal fruits. Drizzled with tangy passionfruit sauce,



BEVERAGE

Pineapple Orange Mocktail

A refreshing blend of sweet pineapple and zesty orange, this vibrant mocktail is perfectly balanced with a hint of citrusy brightness. Served over crushed ice and garnished with a sprig of mint.

FINE DINING FUSION MENU

3 COURSE (RM110) / 4 COURSE (RM130)



STARTERS

Seared Scallops with Quinoa and Apple Salad with Butternut Squash Puree

Succulent seared scallops, beautifully caramelized, are paired with a refreshing quinoa and apple salad that adds a delightful crunch and sweetness. Complemented by a velvety butternut squash purée.

SOUP

Cream of Broccoli

Indulge in a velvety cream of broccoli, vibrant green flavors meld with a rich, buttery essence and finished with crispy croutons



MAIN COURSE

Chicken with Mushroom Purée and Spinach

The chicken breasts feature a crispy, golden skin and are elegantly presented atop a silky mushroom purée enriched with truffle oil for an added touch of umami. Accompanied by a delightful sautéed spinach and grilled red pepper

DESSERT

Red Velvet Cake

Indulge in the luscious layers of our Red Velvet Cake, where rich cocoa and velvety texture unite in a stunning crimson hue, finished with a creamy, tangy cream cheese frosting,



BEVERAGE

Mango Mojito Mocktail

A refreshing blend of sweet mango puree, zesty lime, and fresh mint, topped with sparkling soda and served over crushed ice for a delightful tropical escape.

FINE DINING FUSION MENU

3 COURSE (RM110) / 4 COURSE (RM130)



STARTERS

Crab and Tomato Salad with Jalapeño Avocado Dressing

Succulent crab meat and juicy heirloom tomatoes are artfully combined, drizzled with a zesty jalapeño avocado dressing that adds a refreshing kick.

SOUP

Cream of Mushroom Soup

Indulge in our velvety Cream of Mushroom Soup, made from a medley of earthy mushrooms and enriched with a touch of cream. Infused with aromatic herbs, this comforting classic delivers rich, savory depth in every spoonful.



MAIN COURSE

Roasted Chicken Leg with Shallot Agrodolce

Succulent roasted chicken leg, perfectly tender and infused with aromatic herbs, is complemented by a luscious shallot agrodolce sauce. The sweet and tangy glaze enhances the dish's richness.



DESSERT

Vanilla Panna Cotta with Berries and Honey

Indulge in a silky vanilla panna cotta, exquisitely set to perfection and adorned with a medley of fresh berries.

Drizzled with golden honey, this dessert offers a delightful harmony of creamy richness and vibrant fruitiness



BEVERAGE

Earl Grey Mocktail

This refreshing mocktail beautifully marries the aromatic notes of Earl Grey tea with a hint of citrus and floral undertones. Served over ice and garnished with a twist of lemon.