




WEEKDAY LUNCH SET MENU

2-COURSE MENU - 58

3-COURSE MENU - 80

Select any combination for your meal.
Please note that a maximum of 1 item from Main category is allowed.

STARTER

TOMATO 
Cameron Highlands tomato, house-made stracciatella cheese,
basil sorbet

ORGANIC GARDEN 
Oven-roasted beetroot, salad, pickled Highlands vegetables,
vinaigrette, sour cream

CAULIFLOWER
Roasted cauliflower soup, Spanish cecina beef ham, crouton

SEAFOOD
Seafood soup, cured salmon, cuttlefish, kohlrabi, potato

DESSERT

CREPE
Coconut, banana, jack fruit

BLACKFOREST
70% single-origin Pahang chocolate, chocolate oat crumble,
dark cherry, strawberry

DARK CHOCOLATE
Souffle, 70% single-origin Pahang chocolate

CHEESE
Chef's selection of French & Malaysian artisanal cheese, grape,
dried fruit

MAIN

CLAM
Hand-made semolina pasta, white clam, beef chorizo,
semi-dried tomato

BASIL & TOMATO 
Hand-made semolina pasta, semi-dried cherry tomato,
basil & tomato sauce


OX
Ox tail risotto, ox cheek, crispy honeycomb tripe, egg yolk confit

BEEF
Hand-made semolina pasta, bavette beef ragout, mushroom

CHICKEN
Roast spring chicken, sweet corn, Sarawak black pepper sauce

FISH
Pan-seared Spanish mackerel, spinach, brandade, whole grain mustard

LAMB
Herb crusted braised lamb belly, grilled baby gem lettuce,
watercress jus

Please note:  meat-free
Our meat-free options may contain animal by-products such as egg and dairy. Please speak to our
restaurant manager if you would like the animal by-product to be excluded from this dish.

All prices are quoted in Malaysian Ringgit (MYR),
inclusive of 6% service tax (SST) and subject to
10% service charge.