

WESTERN FINE DINING

RM120+
Per Guest for Minimum 10 Guests

BREAD BASKET

APPETIZER | SALAD

Vine Ripened Tomato Caprese
Aged Balsamic Reduction, Sweet Basil, Black Olive Powder, Buffalo Mozzarella

SOUP

Forest Mushroom Soup
Toasted Crouton, Chopped Chives, Fresh Cream

MAIN COURSE

Choice of

Roulade of Spring Chicken with Button Mushroom

Wholegrain Mustard Mash Potatoes, Melange of Root Vegetables, Scallions, Spiced Chicken Jus

Or

Pan Seared Herb Crusted Norwegian Salmon with Citrus Beurre Blanc

Wholegrain Mustard Mash Potatoes, Melange of Root Vegetables, Scallions

Or

Braised Dukkah Spiced Lamb Shoulder

Wholegrain Mustard Mash Potatoes, Melange of Root Vegetables, Scallions, Lamb Sauce

DESSERT

Italian Tiramisu Slice with Espresso
Served with Summer Berries and Dark Chocolate Sauce

CHILLED BEVERAGES

(Choice of 2 for Above 100 Guests)
Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

HOT BEVERAGES

Special Brewed Coffee
Fine Tea

Package includes:
- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges
- Uniformed butler staff in attendance – RM100 - 4 Hours
- Chef on Site – RM150 - 4 Hours



WESTERN FINE DINING

RM140+
Per Guest for Minimum 10 Guests

BREAD BASKET

APPETIZER | SALAD

Applewood Smoked Duck with Compressed Rockmelon
Avocado Puree, Barley and Sweet Corn Salsa, Micro Herbs

SOUP

Pure Butternut Pumpkin and Tiger Prawn Velouté
Pumpkin Seeds, Homemade Breadstick, Vanilla Oil

MAIN COURSE

Choice of

Pan Roasted Norwegian Salmon

Pure Cauliflower Puree, Charred US Asparagus, Confit of Vine Cherry Tomatoes,
Salmon Roe Buerre Blanc

Or

Slow Cooked Angus Beef Cheek in Aromatics

Served Medium

Pure Cauliflower Puree, Charred US Asparagus, Confit of Vine Cherry Tomatoes,
Macerated Cranberry Beef Jus

DESSERT

New York Cheesecake

Served with Summer Berries Compote and Homemade Chocolate Chip Cookies

CHILLED BEVERAGES

Choice of 2 for Above 100 Guests)

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hours
- Chef on Site – RM150 - 4 Hours



WESTERN FINE DINING

RM160+
Per Guest for Minimum 10 Guests

BREAD AND BUTTER

APPETIZER | SALAD

Duo Timbale of Atlantic Crab and Crawfish with Caviar
Shaved Fennel, Thai Mango Textures, Sesame Lavosh, Micro Herbs

SOUP

French Angus Beef and Onion Soup
Parmesan Cheese Cracker, Melted Cheese, Toasted Garlic Bread, Fresh Herbs

MAIN COURSE

Choice of

Oven Baked Herb Crusted Black Cod

Orange Carrot Puree, Gratin of Purple Potatoes, Sweet Corn Green Pea Ragout,
Reduction of Shellfish Stock

Or

72 Hours Sous Vide Beef Short Ribs

Served Medium

Roasted Mustard Garlic Puree, Gratin of Purple Potatoes, Sweet Corn Green Pea
Ragout, Portobello Beef Jus

DESSERT

Dark Chocolate Tart

Served with Morello Cherry Compote and Vanilla Custard Sauce

CHILLED BEVERAGES

Choice of 2 for Above 100 Guests

Cranberry Juice | Pink Guava | Orange Squash | Chilled or Hot Ocha

HOT BEVERAGES

Special Brewed Coffee

Fine Tea

Package includes:

- Complete fine dining setup
- Full set cutlery and glasses

Extra Charges

- Uniformed butler staff in attendance – RM100 - 4 Hours
- Chef on Site – RM150 - 4 Hours

