

# FRENCH WEEK

WITH CHEF DAVID GACHE

À La Carte | 19 to 24 August 2019

## STARTER

Carpaccio de Saint-Jacques Tartarte de Pommes scallops / herbed salad / green + red apples / lemon sorbet / vanilla dressing	85	Steamed Cabbage Parcel Shrimp Mousse and 'Foie Gras' (A) baby leeks / caviar / tarragon cream sauce	125
Apricot "Tarte Fine" with Pan Fried Foie Gras honey onion compote / Xeres reduction	105	Salad Niçoise seared tuna loin / butter head lettuce / green beans / boiled baby potatoes / tomatoes / black olives / red onions / capers lemon olive oil dressing	45
French Onion Soup croutons / Emmental cheese	35		

## MAIN COURSE

Cabillaud Rôti Croûte aux Herbes, Lemon Dill Butter Sauce cod fish / fricasee of snow peas / asparagus / green beans / roasted cherry tomatoes	145	Chicken Roulade de Normande Stuffed with Spinach (A) grilled asparagus / baby carrots / pearl onions	85
Seabass Fillet "En Papillote" Mediterranean vegetables / roasted garlic sauce "Vierge"	75	Traditional "Beef Bourguignon" (A) baby carrots / baby turnips / mushrooms / pearl onions	80
Grilled Duck Breast, Cherry sauce "Montmorency" fricasee of snow peas / asparagus and green beans / roasted cherry tomatoes	85	Apricot "Tarte Fine" with ratatouille (V) asparagus / cherry tomatoes / baby carrots with sauce "Vierge"	45
Filet d'agneau farci, Black Olive Tapenade, Sundried Tomatoes lamb loin / baby artichoke / baby carrots / green beans / cherry tomatoes / rosemary lamb jus	110		

## SELECTION OF SIDE DISHES

Truffle Mashed Potatoes (V)	22
Gratin Dauphinois (V)	22
Gaufrette Potatoes (V)	22
Vegetable Ratatouille (V)	22

## DESSERT

Raspberries Valrhona Chocolate Tarte vanilla ice cream	32	Paris – Brest (N) choux pastry / hazelnut praline butter cream	28
Citrus Vacherin lemon meringue	38		



**LILLET**  
Maison fondée en 1872

(A) Alcohol (V) Vegetarian (N) Contains Nuts



UPSTAIRS  
LOUNGE & GRILL

All prices are in (MYR) Ringgit Malaysia and are  
inclusive of 10% Service Charge and 6% SST.