



# *Le Déjeuner*

## LUNCH MENU

*septembre*

SEPTEMBER

Thank you for dining with us

We value your feedback and appreciate if you could leave us a review at Google by scanning the QR Code



*Merci Beaucoup*

*Curated by*

*Chef Patron*  
ANDY CHOY

*Sous Chef*  
MAXC CHENG

*Pastry Chef*  
SHAN MIN

## À LA CARTE



### *Selection of the Finest*

#### CAVIAR

WITH

#### DELAMOTTE BRUT (NV) CHAMPAGNE 75CL

\*SUPPLEMENT OF MYR 598 / BOTTLE

#### CAVIAR

\*SERVED WITH BLINIS & CONDIMENTS



^KAVIARI OSCIÈTRE PRESTIGE CAVIAR  
30GM  
MYR 438

^KAVIARI KRISTAL CAVIAR 30GM  
MYR 538

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IRANIAN BAERII CAVIAR 50GM  
MYR 988

IRANIAN BELUGA CAVIAR 25GM  
MYR 838



### *Petit Four*

MINI CROISSANT (PER PCS)  
MYR 4.5

MINI CANELÉ (PER PCS)  
MYR 4.5

TRUFFLE BUTTER 75GM  
MYR 38

CHOCOLATE TRUFFLE 150GM  
MYR 38

^RECOMMENDED BY CHEF

\*PRICES ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES  
\*PLEASE CHECK WITH THE SERVICE ON AVAILABILITY

## À LA CARTE

### *Signature Add On*

MYR

#### HUÎTRES

^GILLARDEAU OYSTER (PER PC)

32

#### ESCARGOT

BURGUNDY SNAILS | GARLIC HERB BUTTER 6PCS

48

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#### MASABA

MACKEREL | TOMATO | KAVIARI KRISTAL CAVIAR

98

#### CHEVEUX D'ANGE

^COLD CAPELLINI | SCALLOP | UNI | CAVIAR |  
TRUFFLE PONZU

238

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#### FOIE GRAS

ROUGIÉ FOIE GRAS | MUSCAT | BALSAMIC

138

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#### BŒUF WELLINGTON

^BEEF TENDERLOIN | MUSHROOM DUXELLE |  
SPINACH | BEEF JUS  
(\*MIN 2PAX PRE-ORDER; 1 DAY IN ADVANCE)

198  
P/PAX

#### CD BOUILLABAISSE

KINMEDAI | BABY SQUID | ROUILLE |  
BOUILLABAISSE

238

#### HOMARD

^CANADIAN LOBSTER | OYSTER |  
ZUCCHINI FLOWER

298

#### A5 BŒUF WAGYU

100G JAPANESE A5 WAGYU | POTATO  
MOUSSELINE | SAUCE PERIGUEUX

368

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#### CRÊPES SUZETTE

FLAMBÉED CREPES | ORANGE CARAMEL | VANILLA  
ICE CREAM

40

#### SIGNATURE CD SOUFFLÉ

^GRAND MARNIER SOUFFLE | ORANGE | VANILLA  
ICE CREAM

48

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#### PLATEAU DE FROMAGE

ASSORTMENT FRENCH CHEESE | DRIED FRUITS |  
NUTS | SOURDOUGH

68

^RECOMMENDED BY CHEF

\*PRICES ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES  
\*PLEASE CHECK WITH THE SERVICE ON AVAILABILITY

## LUNCH SIGNATURE

2-COURSE MYR 248++ / WITH WINE PAIRING MYR 368++  
3-COURSE MYR 308++ / WITH WINE PAIRING MYR 488++  
4-COURSE MYR 368++ / WITH WINE PAIRING MYR 588++  
(PER PAX)

FRESHLY BAKED ARTISANAL SOURDOUGH, FRENCH BAGUETTE AND  
MINI CROISSANT WITH TRUFFLE BUTTER

SELECTION OF CANAPÉS & AMUSE BOUCHE

### *Selection of Starter*

#### **MASABA**

MACKEREL | TOMATO | KAVIARI KRISTAL CAVIAR

(\*SUPPLEMENT OF MYR 98)

#### **CHEVEUX D'ANGE**

COLD CAPELLINI | SCALLOP | IKURA | TRUFFLE PONZU

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### *Selection of Hot Starter*

#### **FOIE GRAS**

"ROUGIÉ" FOIE GRAS | MUSCAT | BALSAMIC

#### **HOMARD**

LOBSTER VELOUTÉ | ZUCCHINI | HERB CREAM

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### *Selection of Main*

#### **CANARD**

CHERRY VALLEY DUCK BREAST | POTATO MOUSSELINE |  
BEETS | SOY DUCK JUS

#### **CD BOUILLABAISSE**

JAPANESE FISH | BABY SQUID | ROUILLE | BOUILLABAISSE

#### **BŒUF**

AUSTRALIAN WAGYU OYSTER BLADE | POTATO PAVE |  
BURNT ONION | JUS

(\*SUPPLEMENT OF MYR 168)

#### **\*A5 BŒUF WAGYU**

JAPANESE A5 WAGYU | POTATO PAVE | BURNT ONION | JUS

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### *Selection of Dessert*

#### **MANGUE ET ABRICOT**

MANGO | APRICOT | FROMAGE BLANC

#### **SIGNATURE CD SOUFFLÉ**

GRAND MARNIER SOUFFLE | ORANGE | VANILLA ICE CREAM

PETIT FOUR



## PRESTIGE DEGUSTATION

MYR 888++ PER PAX

- MYR 1,388++ PER PAX WITH WINE PAIRING -

*Let Chef Andy surprise you  
with the best ingredients  
available for the season*

FRESHLY BAKED ARTISANAL SOURDOUGH, FRENCH BAGUETTE  
AND MINI CROISSANT WITH TRUFFLE BUTTER

SELECTION OF CANAPÉS

#### **ŒUF**

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#### **MASABA**

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#### **CHEVEUX D'ANGE**

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#### **FOIE GRAS**

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#### **CD BOUILLABAISSE**

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#### **HOMARD**

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#### **A5 BŒUF WAGYU**

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#### **YUZU**

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#### **SIGNATURE CD SOUFFLÉ**

PETIT FOUR





CHAMPAGNE  
DELAMOTTE

*Le Mesnil sur Oger depuis 1760*

*Chateau Dionne collaborated with  
one of the five oldest Champagne  
Houses in the world*

*Founded in 1760 in Le Mesnil-  
sur-Oger, a grand cru village  
located in the Côte des Blancs,  
Delamotte works this enchanting  
terroir to make fine champagnes*

*Well-reputed among sommeliers and  
wine enthusiasts, its champagnes are  
known for their consistency, delicacy  
and exceptional character*

## HOUSE POUR

MYR

### CHAMPAGNE

GLASS

#### DELAMOTTE // CHAMPAGNE

NV BRUT

168

### VIN ROSE

#### MIRAVAL THE ART OF ROSE // MIRAVAL

2020 MIRAVAL PROVENCE ROSE

58

### VIN BLANC

#### DOMAINE ALBERT BICHOT // CHABLIS

2019 CHÂTEAU LONG-DEPAQUIT

58

### VIN ROUGE

#### CASTELLARE // TUSCANY

2019 CHIANTI CLASSICO RISERVA DOCG

78

#### OLIVIER GARD // NUITS-ST-GEORGE

2017 GEVREY CHAMBERTIN

118

#### BORDEAUX // SAINT-ÉMILION

2019 CHATEAU FOMBRAUGE

118

### VIN DE DESSERT

#### DOMAINE LES TAILHADES // LANGUEDOC-ROUSSILLON

2014 MUSCAT DE

SAINT-JEAN-DE-MINERVOIS

38