# bistro à lable Express december lunch specials

#### 11.30am – 2þm

Choose one entrée + one mains Or one mains + one dessert Or one entrée + one dessert for MYR77 nett Or one entrée + one mains + one dessert for MYR99 nett

## ENTRÉES

Fig carpaccio with fennel salad & blue cheese<sup>V, GF</sup> Leek & potato soup with buah kulim infusion<sup>V</sup> Grilled oyster Mornay (2 pcs) *(seasonal)* Herb-crusted mushroom fritters<sup>VEG</sup> House-smoked salmon trout with coriander coconut cream<sup>GF, DF</sup> Foie gras, cognac & black truffle terrine with pane carasau

## MAINS

Slow-cooked beef ribs with creamy polenta<sup>GF</sup> Handmade smoked salmon tortellini with ikura and smoked cream Italian black truffle egg linguine<sup>V</sup> Roasted pumpkin with organic quinoa & pinenuts Baked Russett potato with anchovy & blue cheese<sup>GF</sup> Classic ratatouille with charred capsicum rouille & béchamel<sup>VEG-OPT</sup> 24-hr slow-cooked lamb shoulder with highland corn & harissa<sup>GF</sup> please add surcharge MYR80+ Black Angus steak frites please add surcharge MYR100+

## DESSERT

Baked fig with Gula Apong Sarawak butterscotch Kaffir lemon & lime curd tart Pomelo pavlova with cassis coulis & candied lime leaves Yuzu cheesecake with passionfruit curd



Please note that express lunch courses are not full a la carte portions