

bistro à Table

EXPRESS NOVEMBER LUNCH SPECIALS

11.30am – 2pm

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

Leek & potato soup with buah kulim infusion^V

Grilled oyster Mornay (2 pcs) (seasonal)

Herb-crusted mushroom fritters^{VEG}

Seared scallop with parsnip puree & chilly crab roe^{GF}

House-smoked salmon trout with coriander coconut cream^{GF, DF}

Foie gras, cognac & black truffle terrine with pane carasau

Handmade egg pasta with blue cheese cream

MAINS

Handmade smoked salmon tortellini with ikura and smoked cream

Italian black truffle egg linguine^V

Truffled mac & cheese^V

Baked Russett potato with anchovy & blue cheese^{GF}

Classic ratatouille with charred capsicum rouille & béchamel^{VEG-OPT}

24-hr slow-cooked lamb shoulder with highland corn & harissa^{GF} 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

Find us on Instagram 



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