

bistro à Table

Valentine's Day 2025 4-course Tasting Menu

Friday 14th February 2025 – Sunday 16th February 2025

MYR230+ per pax

Entrees:

Lobster bisque with slipper lobster

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Truffle mushroom risotto with trompette de la mort mushrooms^v

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Supplementary course (please add MYR38+):

Baked Fine de Claire oyster Mornay (2 pcs)

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Choice of Mains:

Pan-seared seabass with tobiko beurre blanc

Or

Butter-roasted chicken with truffle mash & giblet jus

Or

Classic ratatouille with burnt capsicum^v

Or

Slow-cooked oxtail with organic polenta *(add surcharge MYR25+)*

Or

Australian Black Angus sirloin with green peppercorn & madeira *(add surcharge MYR55+)*

Or

24-hr NZ lamb shoulder with harissa *(add surcharge MYR55+)*

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Dessert:

Baked Emmental cheese with rose petal jam & pistachio praline

Optional Add-ons:

Veuve Cliquot champagne: MYR77+ per glass