

bistro à Table

EXPRESS 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

Beef bresaola, pear and Earl Grey tea salad

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

Baked kataifi with Gorgonzola blue cheese & beetroot puree^V

Vegetarian scallop with coriander pesto^V

Australian Wagyu beef carpaccio, roasted artichokes, aged Parmesan & sour cream

Duku langsung & parmesan mesclun salad with pomegranate dressing^{V, GF}

additional Italian beef bresaola add surcharge of MYR12+

MAINS

Italian black truffle egg linguine^V

Handmade trout tortellini with smoked cream & ikura

Salted mackerel tuna with pomelo salad^{GF}

Antipasti platter with beef cold cuts & bread

Choice of 3 cheeses:

Edamer Antiche Latterie, Gouda Cepparo, Cantal, Caciotta Agricansiglio, Brie Plaisir De Roy, Tomme Savoie, Roquefort

Chicken, capsicum, chilly & cincalok spaghetti

Duck rilette linguine

Slow-cooked beef bourguignon pasta please add surcharge MYR15+

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

MYR80+

Australian Black Angus steak frites please add surcharge MYR100+

DESSERT

Coconut pandan cake (seasonal)

Pomelo pavlova with cassis coulis & candied lime leaves

Yuzu cheesecake with passionfruit curd

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