

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

Brined anchovies with baby apricot, cheese & buah keluak tapenade^{GF}

Baked kataifi-wrapped Roquefort with beetroot puree^V

Roti Jala with Ranch dressing & coconut kerabu^V

Vegetarian scallop with coriander pesto^V

Chitose white corn mesclun salad with ponzu dressing^{V, GF}

Additional 100g grilled prawns please add surcharge MYR15+

MAINS

Truffled egg linguine with aged Parmigiana Reggiano & Italian black truffles^V

Orecchiette pasta with chickpea & buah kulim^{VEG-Opt}

Handmade trout tortellini with smoked cream & ikura

Japanese whole baked scallop, leek & artichoke pie

Chicken, capsicum, chilly & cincalok spaghetti

Chicken rillette linguine

Cheese platter

Choice of 3 cheeses:

Gouda Cepparo, Cantal, Caciotta Agricansiglio, Tomme Savoie, Roquefort

Mains upgrades:

Slow-cooked beef bourguignon pasta please add surcharge MYR15+

24-hr slow-cooked lamb shoulder with highland corn & harissa^{GF} please add surcharge MYR80+

Uruguayan grass-fed Black Angus steak frites please add surcharge MYR90+

DESSERT

Chef's cake of the day

Pomelo pavlova with cassis coulis & candied lime leaves

Yuzu cheesecake with passionfruit

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