

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

Italian raw prawns with miso mayonnaise & belinjo nut^{GF}

Vegetarian scallop with coriander pesto^V

Avocado & mesclun salad with ponzu dressing^{V, GF}

Additional 100g grilled prawns please add surcharge MYR15+

Enggawa cold pasta with soy, mirin & white truffle oil^{DF}

Baked kataifi stuff with Gorgonzola cheese & beetroot puree^V

MAINS

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

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

Beef bone marrow & Chitose cherry tomato risoni^{DF}

Japanese whole baked scallop, leek & artichoke pie

Chicken, capsicum, chilly & cincalok spaghetti

Chicken rillette linguine

Cheese platter

Choice of 3 cheeses:

Manchego, Cantal, Caciotta Agricantale, Gorgonzola

Mains upgrades:

Slow-cooked beef bourguignon pasta please add surcharge MYR15+

24-hr slow-cooked lamb shoulder avocado & mango^{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

Find us on Instagram



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