Arthur's

Mother's Day
SET MENU

9 - 11 May **RM198 nett per person** ⊗ **7**30

Selection of Freshly Baked House-made Bread Rolls Truffle Butter, Tapenade, Olive Oil and Balsamic

AMUSE-BOUCHE

Truffle-infused Wagyu Tartare Crispy Sourdough, Chive Aioli [G] [E] [D]

STARTER

Honey-glazed Smoked Duck Breast Roasted Fig Purée, Aged Balsamic, Cabbage, Walnut [N]

SOUP

Creamy Roasted Garlic & Leek Velouté with Crispy Leek [G] [D] [V]

MAIN COURSE

Black Angus Beef Wellington
Baked in Puff Pastry, Foie Gras,
Mushroom Duxelles, Mashed Potato,
Asparagus, Natural Jus
[G] [E] [D] [M]

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Herb-crusted Atlantic Cod
Sautéed Australian Baby Spinach, Horseradish
Crumble, Edamame, Caviar Emulsion
[G] [F] [D]

DESSERT

Apple Tarte Tatin

Caramelized Upside-down Granny Smith Apple Tart, Rosemary, Vanilla Ice Cream [G] [E] [D]

SHANGRI-LA CIRCLE
POINTS REDEMPTION

[G] Gluten [D] Dairy [E] Egg [F] Fish [M] Mustard [N] Nuts [V] Vegetarian

Please advise your server if you have any allergies.