THE ULTIMATE WEEKEND CARVERY LUNCH SET MENU

SATURDAY & SUNDAY

AVAILABLE ON WEEKENDS AND PUBLIC HOLIDAY

RM258 nett per person \otimes 1030

A delightful combination of served dishes and premium carvery selection including our Signature Arthur's Beef Wellington, Slow-roasted Diamantina Beef Rump, and Roasted Leg of Lamb with Black Garlic.

All items are served with unlimited portions for a truly indulgent experience.



APPETISER DECONSTRUCTED PRAWN COCKTAIL

Crisp lettuce, tiger prawns with spiced cocktail sauce and avocado [S] [D] [E]

SMOKED SALMON

Cold oak-smoked salmon with horseradish crème fraîche, pink peppercorns, salmon mousse with caviar, and lemon dill dressing [F] [D]

SOUP

CHEF'S WEEKEND SOUP

A rich porcini mushroom soup drizzled with truffle oil [G] [D]



CARVERY SELECTION

All meats are served with your choice of sides.



SIGNATURE DIAMANTINA ANGUS BEEF WELLINGTON

Tenderloin, wild forest mushrooms incased and baked in puff pastry. Served with mashed potato, gravy and vegetables [G] [E] [D] [M]



SLOW-ROASTED DIAMANTINA BEEF RUMP

A flavourful cut, slowly roasted for 3 hours

ROASTED LEG OF LAMB WITH BLACK GARLIC

Boneless leg of lamb infused with garlic, rosemary, and smoked paprika

ELEVATE YOUR BRUNCH EXPERIENCE

Indulge in exclusive gourmet add-ons:

— Add on —

SEARED DUCK FOIE GRAS

Served on toasted brioche with caramelized onion and aged balsamic glaze [G] [E] [D] RM35 ⊗ 130

COLD-SMOKED SALMON & POACHED EGG

Topped with a 6-minute egg and velvety béarnaise sauce [G] [E] [D] [F] RM15 ⊗ 60

DESSERT

SIGNATURE STICKY TOFFEE PUDDING

Moist date sponge cake with treacle, complemented by warm salted caramel sauce and vanilla bean ice cream [G] [D]

[G] Gluten [S] Shellfish [E] Egg [F] Fish [D] Dairy [M] Mustard

