Arthur's



15 JUNE RM198 nett per person ⊗ 730

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



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 Granny Smith Apple Tart, Rosemary, Vanilla Ice Cream [G] [E] [D]