

Christmas Vegetarian Set Menu

4-course: RM258 nett per person ⊕ 950

APPETIZERS

Winter Fig & Burrata Salad

Burrata served with winter figs, roasted chestnuts, and pickled beetroot, accented with pomegranate, aged balsamic, and crushed pistachio

[D][N][V]

—≉— SOUP

Black Truffle & Chestnut Velouté
Chestnut purée with shaved black truffle,
parmesan crisp, and micro sage

[D] [N] [V]

───* MAIN COURSE

Wild Mushroom & Spinach Wellington

Porcini and morel mushrooms with spinach and chestnuts wrapped in puff pastry, served with red wine jus

[G] [E] [D] [V]

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Cauliflower Gratin with Gruyère

Layers of roasted cauliflower baked in Gruyère cream, topped with black truffle shavings

[G] [D] [V]

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DESSERT

Eggnog Panna Cotta

Silky panna cotta infused with nutmeg, cinnamon, and Madagascar vanilla, crowned with festive cranberry compote

[D][V]

[D] Dairy [N] Nuts [E] Egg [G] Gluten [V] Vegetarian