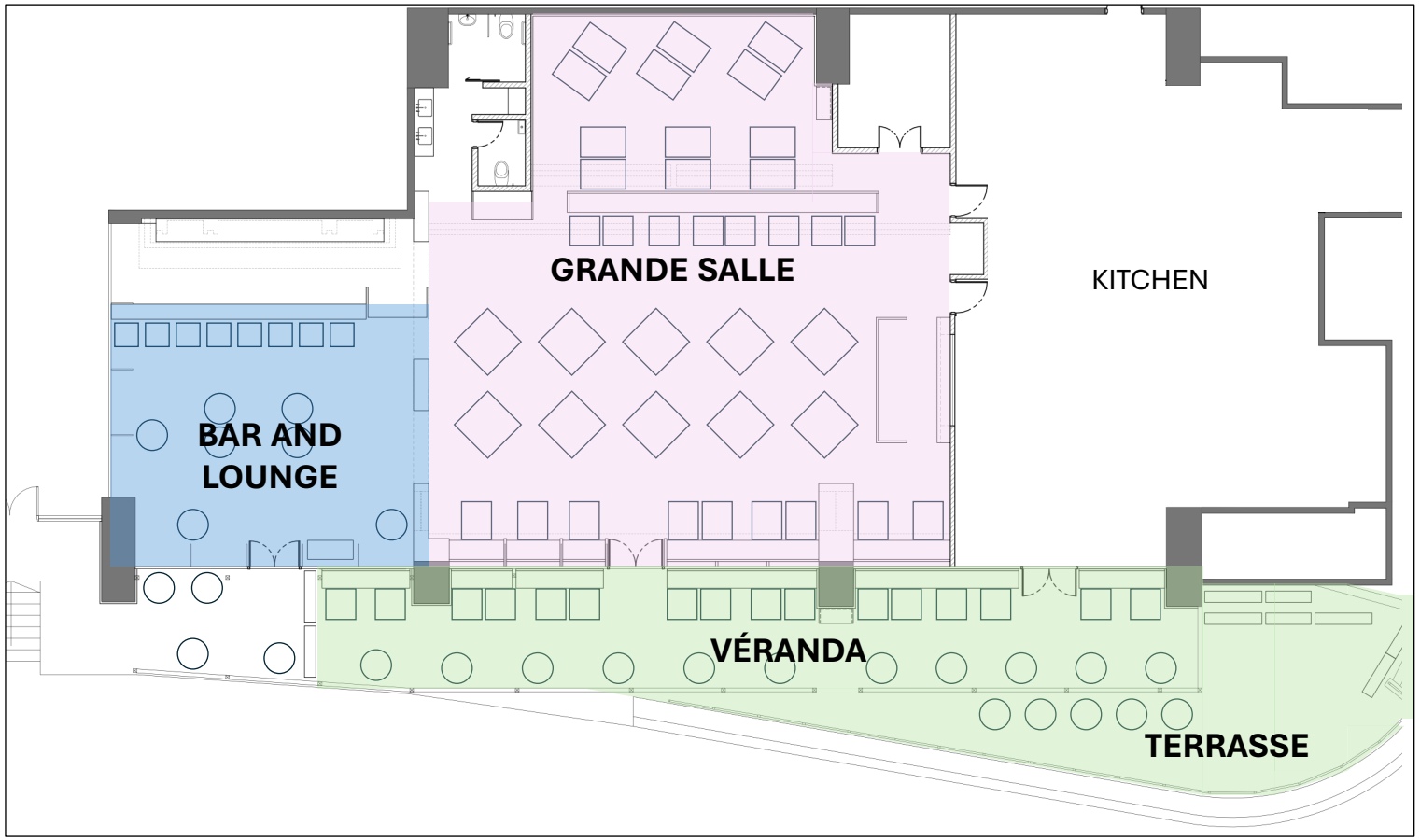
BRASSERIE LÉON

EVENTS AND FUNCTIONS

2026



EVENT SPACE CAPACITY

IN NUMBER OF GUESTS

PRIVATISATION OF
WHOLE RESTAURANT

180
SIT-DOWN DINING

280
COCKTAIL STYLE

PRIVATISATION OF
GRANDE SALLE

100
SIT-DOWN DINING

150
COCKTAIL STYLE

PRIVATISATION OF
VÉRANDA & TERRASSE

40
SIT-DOWN DINING

70
COCKTAIL STYLE

PRIVATISATION OF
BAR & LOUNGE

30
SIT-DOWN DINING

40
COCKTAIL STYLE

THE CAPACITIES STATED ABOVE ARE INDICATIVE ONLY AND MAY DIFFER ACCORDING TO SEATING, TABLE AND EVENT ARRANGEMENTS.

MINIMUM SPEND POLICY

MONDAY TO THURSDAY

(NON-PUBLIC HOLIDAYS)

PRIVATISATION OF *WHOLE RESTAURANT*	PRIVATISATION OF *GRANDE SALLE*	PRIVATISATION OF *VÉRANDA & TERRASSE*	PRIVATISATION OF *BAR & LOUNGE*
25'000 MORNING	**20'000** MORNING	**8'000** MORNING	**3'000** MORNING
30'000 EVENING	**25'000** EVENING	**10'000** EVENING	**5'000** EVENING
50'000 WHOLE DAY	**40'000** WHOLE DAY	**15'000** WHOLE DAY	**7'000** WHOLE DAY

FRIDAY TO SUNDAY, AND PUBLIC HOLIDAYS

PRIVATISATION OF *WHOLE RESTAURANT*	PRIVATISATION OF *GRANDE SALLE*	PRIVATISATION OF *VÉRANDA & TERRASSE*	PRIVATISATION OF *BAR & LOUNGE*
30'000 MORNING	**25'000** MORNING	**10'000** MORNING	**5'000** MORNING
40'000 EVENING	**30'000** EVENING	**15'000** EVENING	**8'000** EVENING
60'000 WHOLE DAY	**50'000** WHOLE DAY	**20'000** WHOLE DAY	**10'000** WHOLE DAY

MORNING = 8AM to 4PM | EVENING = 5PM to 1AM | WHOLE DAY = 8AM to 1AM

Any installation and dismantlement must be done within the time frame stated.

ALL AMOUNTS STATED ARE IN MALAYSIAN RINGGIT AND NOT INCLUSIVE OF SERVICE CHARGE AND SERVICE TAX.
THE MINIMUM SPENDS STATED ARE FOR FOOD AND BEVERAGE ONLY, WITH A 15% FESTIVE SEASON ADJUSTEMENT APPLIED FROM 1st DECEMBER TO 31st DECEMBER.

MENU PIGALLE

HOMEMADE LÉON'S BREAD AND SEASONED FRENCH BUTTER IS SERVED WITH ALL COURSE MENUS.
OPTIONAL : ADD CHEESE COURSE (PLEASE ENQUIRE FOR SELECTION AND PRICING)

3-COURSE

RM169 / PAX

STARTER

CRÈME DE CHAMPIGNON
herbs, poached egg, mushroom purée, truffle oil

***

MAIN COURSE

BEEF À LA MODE
Beef cheek stewed in homemade stock with carrots and onions, served with potato purée

or **DUCK LEG CONFIT**
Thyme flavoured jus, caramelised apple, warm watercress, served with confit potatoes

or **SAUMON À L'OSEILLE**
Lightly seared salmon fillet, creamy sorrel sauce, served with rice pilaf

***

DESSERT

FLAN AU CARAMEL
Classic vanilla custard

4-COURSE

RM199 / PAX

SOUP COURSE

POTAGE PARMENTIER
Classic creamy leek and potato velouté with croutons

***

STARTER

CRÈME DE CHAMPIGNON
herbs, poached egg, mushroom purée, truffle oil

***

MAIN COURSE

BEEF À LA MODE
Beef cheek stewed in homemade stock with carrots and onions, served with potato purée

or **DUCK LEG CONFIT**
Thyme flavoured jus, caramelised apple, warm watercress, served with confit potatoes

or **SAUMON À L'OSEILLE**
Lightly seared salmon fillet, creamy sorrel sauce, served with rice pilaf

***

DESSERT

FLAN AU CARAMEL
Classic vanilla custard

5-COURSE

RM219 / PAX

HORS-D'OEUVRE

CHICKEN LIVER TERRINE
Served with toasted bread and pickles

***

SOUP COURSE

POTAGE PARMENTIER
Classic creamy leek and potato velouté with croutons

***

STARTER

CRÈME DE CHAMPIGNON
herbs, poached egg, mushroom purée, truffle oil

***

MAIN COURSE

BEEF À LA MODE
Beef cheek stewed in homemade stock with carrots and onions, served with potato purée

or **DUCK LEG CONFIT**
Thyme flavoured jus, caramelised apple, warm watercress, served with confit potatoes

or **SAUMON À L'OSEILLE**
Lightly seared salmon fillet, creamy sorrel sauce, served with rice pilaf

***

DESSERT

FLAN AU CARAMEL
Classic vanilla custard

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All dishes are portioned specifically for the event menu, and may differ in size, taste and presentation from our à la carte menu. Please note that some ingredients may vary according to market availability and seasonality. In such cases, we will provide an alternative of equal quality and value.

ALL PRICES STATED ARE IN MALAYSIAN RINGGIT AND SUBJECT TO 10% SERVICE CHARGE AND 6% SERVICE TAX.

MENU LES HALLES

HOMEMADE LÉON'S BREAD AND SEASONED FRENCH BUTTER IS SERVED WITH ALL COURSE MENUS.
OPTIONAL : ADD CHEESE COURSE (PLEASE ENQUIRE FOR SELECTION AND PRICING)

3-COURSE

RM209 / PAX

STARTER

PÂTÉ EN CROÛTE
Traditional foie gras and meat pie

***

MAIN COURSE

STEAK PARISIEN
Sliced Australian Black Angus striploin served with Café de Paris Sauce and potato purée

or **CHICKEN CORDON BLEU**
Deep-fried breaded chicken, comté cheese and beef ham, served with truffle mornay sauce and frisée salad

or **PAN SEARED BARRAMUNDI**
Fillet served with crustacean velouté, Pommes vapeur and condiments

***

DESSERT

CHOCOLATE TART
Dark chocolate ganache, Biscoff crust, sea salt

4-COURSE

RM239 / PAX

SOUP COURSE

CRÈME DUBARRY
Classic cauliflower soup

***

STARTER

PÂTÉ EN CROÛTE
Traditional foie gras and meat pie

***

MAIN COURSE

STEAK PARISIEN
Sliced Australian Black Angus striploin served with Café de Paris Sauce and potato purée

or **CHICKEN CORDON BLEU**
Deep-fried breaded chicken, comté cheese and beef ham, served with truffle mornay sauce and frisée salad

or **PAN SEARED BARRAMUNDI**
Fillet served with crustacean velouté, Pommes vapeur and condiments

***

DESSERT

CHOCOLATE TART
Dark chocolate ganache, Biscoff crust, sea salt

5-COURSE

RM259 / PAX

HORS-D'OEUVRE

FLAMED CURED MACKEREL
Pickled white onions, cucumber, dill, raspberry vinaigrette

***

SOUP COURSE

CRÈME DUBARRY
Classic cauliflower soup

***

STARTER

PÂTÉ EN CROÛTE
Traditional foie gras and meat pie

***

MAIN COURSE

STEAK PARISIEN
Sliced Australian Black Angus striploin served with Café de Paris Sauce and potato purée

or **CHICKEN CORDON BLEU**
Deep-fried breaded chicken, comté cheese and beef ham, served with truffle mornay sauce and frisée salad

or **PAN SEARED BARRAMUNDI**
Fillet served with crustacean velouté, Pommes vapeur and condiments

***

DESSERT

CHOCOLATE TART
Dark chocolate ganache, Biscoff crust, sea salt

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MENU MONTMARTRE

HOMEMADE LÉON'S BREAD AND SEASONED FRENCH BUTTER IS SERVED WITH ALL COURSE MENUS.
OPTIONAL : ADD CHEESE COURSE (PLEASE ENQUIRE FOR SELECTION AND PRICING)

3-COURSE

RM269 / PAX

STARTER

TWICE BAKED SALMON SOUFFLÉ
Served with dill and lemon cream sauce

***

MAIN COURSE

STEAK AU POIVRE
Black Angus tenderloin, served with French green peppercorn sauce and potato purée

or **CHICKEN "GASTON GÉRARD"**
Stewed chicken in paprika, Dijon mustard and comté cheese sauce, served with potato gnocchi

or **COD FILLET À LA GRENOBLOISE**
Browned butter, capers, lemon, parsley, croutons, served with pommes vapeur (steamed potato)

***

DESSERT

TARTE BOURDALOUE
Classic pear and almond tart, served with crème de chocolat

4-COURSE

RM309 / PAX

SOUP COURSE

VELOUTÉ D'ASPERGE
Creamy asparagus soup

***

STARTER

TWICE BAKED SALMON SOUFFLÉ
Served with dill and lemon cream sauce

***

MAIN COURSE

STEAK AU POIVRE
Black Angus tenderloin, served with French green peppercorn sauce and potato purée

or **CHICKEN "GASTON GÉRARD"**
Stewed chicken in paprika, Dijon mustard and comté cheese sauce, served with potato gnocchi

or **COD FILLET À LA GRENOBLOISE**
Browned butter, capers, lemon, parsley, croutons, served with pommes vapeur (steamed potato)

***

DESSERT

TARTE BOURDALOUE
Classic pear and almond tart, served with crème de chocolat

5-COURSE

RM339 / PAX

HORS-D'OEUVRE

SMOKED COD ROE TARAMA
Topped with bottarga and served on homemade brioche

***

SOUP COURSE

VELOUTÉ D'ASPERGE
Creamy asparagus soup

***

STARTER

TWICE BAKED SALMON SOUFFLÉ
Served with dill and lemon cream sauce

***

MAIN COURSE

STEAK AU POIVRE
Black Angus tenderloin, served with French green peppercorn sauce and potato purée

or **CHICKEN "GASTON GÉRARD"**
Stewed chicken in paprika, Dijon mustard and comté cheese sauce, served with potato gnocchi

or **COD FILLET À LA GRENOBLOISE**
Browned butter, capers, lemon, parsley, croutons, served with pommes vapeur (steamed potato)

***

DESSERT

TARTE BOURDALOUE
Classic pear and almond tart, served with crème de chocolat

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MENU CHAMPS-ÉLYSÉES

HOMEMADE LÉON'S BREAD AND SEASONED FRENCH BUTTER IS SERVED WITH ALL COURSE MENUS.
OPTIONAL : ADD CHEESE COURSE (PLEASE ENQUIRE FOR SELECTION AND PRICING)

3-COURSE

RM349 / PAX

STARTER

MI-CUIT DE SAUMON
Slow cooked brined salmon. Pickled cucumber, dill cream, herring roe

***

MAIN COURSE

TOURNEDOS ROSSINI
Black Angus tenderloin topped with pan seared foie gras and served with truffle sauce Périgueux and potato purée

or **VOL-AU-VENT**
Chicken and morel mushroom fricassée, grated truffle, mushroom forestière sauce

or **TURBOT FILLET**
Grilled turbot fillet served with salmon roe beurre blanc and pommes de terre fondantes

***

DESSERT

PROFITEROLE
Choux au craquelin, vanilla ice-cream Chantilly, chocolate sauce

4-COURSE

RM389 / PAX

SOUP COURSE

TRUFFLE MUSHROOM SOUP
Wild mushrooms velouté seasoned with truffle

***

STARTER

MI-CUIT DE SAUMON
Slow cooked brined salmon. Pickled cucumber, dill cream, herring roe

***

MAIN COURSE

TOURNEDOS ROSSINI
Black Angus tenderloin topped with pan seared foie gras and served with truffle sauce Périgueux and potato purée

or **VOL-AU-VENT**
Chicken and morel mushroom fricassée, grated truffle, mushroom forestière sauce

or **TURBOT FILLET**
Grilled turbot fillet served with salmon roe beurre blanc and pommes de terre fondantes

***

DESSERT

PROFITEROLE
Choux au craquelin, vanilla ice-cream Chantilly, chocolate sauce

5-COURSE

RM419 / PAX

HORS-D'OEUVRE

LANGUE LUCULLUS
Foie gras and smoked beef tongue layered pâté

***

SOUP COURSE

TRUFFLE MUSHROOM SOUP
Wild mushrooms velouté seasoned with truffle

***

STARTER

MI-CUIT DE SAUMON
Slow cooked brined salmon. Pickled cucumber, dill cream, herring roe

***

MAIN COURSE

TOURNEDOS ROSSINI
Black Angus tenderloin topped with pan seared foie gras and served with truffle sauce Périgueux and potato purée

or **VOL-AU-VENT**
Chicken and morel mushroom fricassée, grated truffle, mushroom forestière sauce

or **TURBOT FILLET**
Grilled turbot fillet served with salmon roe beurre blanc and pommes de terre fondantes

***

DESSERT

PROFITEROLE
Choux au craquelin, vanilla ice-cream Chantilly, chocolate sauce

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CANAPÉ PACKAGES

SELECTION OF 5 CANAPÉS
(CHOICE OF 3 HORS D'OEUVRES AND 2 MIGNARDISES)
RM59/guest *(total of 7 pieces per person)*

SELECTION OF 7 CANAPÉS
(CHOICE OF 4 HORS D'OEUVRES AND 3 MIGNARDISES)
RM83/guest *(total of 10 pieces per person)*

SELECTION OF 9 CANAPÉS
(CHOICE OF 5 HORS D'OEUVRES AND 4 MIGNARDISES)
RM108/guest *(total of 13 pieces per person)*

SELECTION OF 11 CANAPÉS
(CHOICE OF 6 HORS D'OEUVRES AND 5 MIGNARDISES)
RM124/guest *(total of 15 pieces per person)*

HORS D'OEUVRES

SELECTION OF SAVOURY CANAPÉS

ESCARGOT VOL-AU-VENT | *Garlic and parsley cream, flaky pastry cup*
SMOKED SALMON TERRINE | *Crackers, dill flavoured cream cheese*
ASPARAGUS MOUSSE | *Served in verrine with charcoal croutons*
CHICKEN LIVER PÂTÉ | *Toasted homemade bread*
CHEESE GOUGÈRE | *Choux dough mixed with Comté and Emmental cheese*
CERVELLE DE CANUT | *Seasoned cottage cheese with herbs, crispy baguette*
TARTARE DE POISSON | *Aged pomfret, shallots, grapefruit*
LANGUE LUCULLUS | *Slow cooked beef tongue, foie gras mousse (+rm3)*
TRUFFLE POTATO TERRINE | *Grana padano, truffle cream (+rm3)*
EGG MAYONNAISE | *Smoked mayonnaise, Mimolette cheese, yellow mustard seeds*
PÂTÉ EN CROÛTE | *Duck breast, chicken liver and pistachio meat pie*
POTATO PAVÉ | *Crispy layered potato, crème fraîche, herring roe*
MUSHROOM FEUILLETÉ | *Mushroom duxelles in puff pastry*
FOIE GRAS TERRINE | *Toasted brioche, caramelised onion purée (+rm5)*
FLAMED CURED MACKEREL | *Mackerel, cucumber and melon skewer*
SMOKED DUCK BREAST | *Cherry aspic*
TARAMA TARTELETTE | *cured smoked cod roe spread (+rm3)*
TOMATO FARCIE | *Sweet tomato stuffed with goat cheese*
CHICKEN TERRINE | *Compressed chicken seasoned with herbs and spices*
PRAWN COCKTAIL | *Smoked paprika mayonnaise, chives*

MIGNARDISES

SELECTION OF SWEET CANAPÉS

CRÈME CARAMEL | *Vanilla flavoured custard, caramel sauce*
CHOCOLATE TART | *Dark chocolate ganache, Biscoff crust, sea salt*
MACARON | *Assorted flavours*
CANELÉ | *Traditional Bordeaux pastry*
LEMON TART | *Tangy lemon curd on pâte sucrée*
PROFITEROLE | *Choux pastry with vanilla flavoured Chantilly cream*
PAVLOVA | *Crispy meringue with vanilla cream and fresh berries*
BABA | *Syrup-soaked sponge cake with pastry cream*
PISTACHIO ÉCLAIR | *Choux pastry filled with smooth pistachio cream*
STRAWBERRY TART | *Vanilla cream, fresh strawberry, basil*

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LIVE STATIONS

PLEASE ENQUIRE WITH US FOR MORE DETAILS

ÉCAILLER - LIVE OYSTERS

Served chilled with lemon wedges, mignonette sauce, tabasco sauce

***

CHOICE OF OYSTERS

IRISH OYSTERS N4 | RM580 / five dozens

IRISH OYSTERS N3 | RM680 / five dozens

IRISH OYSTERS N2 | RM780 / five dozens

(MINIMUM ORDER OF 10 DOZENS)

RACLETTE CHEESE

Served with baked confit potatoes, gherkins, pickle onions and condiments

***

CHOICE OF CHEESE

RACLETTE AOP DE SAVOIE | RM1490 / ½ wheel

TOMME LE MONTAGNOU | RM1610 / ½ wheel

RACLETTE LE COL DES FOURCHES (SMOKED) | RM1780 / ½ wheel

MORBIER AOP | RM1810 / ½ wheel

ADD-ONS

BEEF PASTRAMI, TURKEY HAM, SMOKED DUCK BREAST (+rm18/pax)

CLASSIC BEEF TARTARE

RM38 / PAX

Prepared live with a choice of bread

***

TRUFFLE BEEF TARTARE

RM55 / PAX

Classic beef tartare with grated fresh truffle and truffle oil prepared live with a choice of bread

TARTINES

"JAMBON-BEURRE"

RM31 / PAX

The French's favourite sandwich tailored for your event: Homemade baguette, French Pamplie butter, Premium turkey ham, beef pastrami, gherkins Comté cheese

***

SAUMON ET FROMAGE BLANCH

RM33 / PAX

A crowd favourite: Homemade baguette, smoked salmon, capers, dill cream cheese,

MEAT CARVING

PLEASE ENQUIRE WITH US FOR PRICING MORE DETAILS

***

CHOICE OF MEAT

WHOLE ROASTED CHICKEN

ROAST BEEF

WHOLE ROASTED DUCK

LAMB LEG OR LAMB SHOULDER

BEEF PRIME RIB

Each meat comes with sauces/gravies and sides

CRÈPES SUZETTE

RM39 / PAX

A classic prepared live and flambéed with Grand Marnier on request

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MENU GOURMAND

RM198/PAX

APPETISERS

BREADS AND SPREADS

ASSORTED BREADS
Léon's bread, baguette, fougasse, brioche

SELECTION OF SPREADS
Pamplie butter, cervelle de canut, chicken liver pâté

***

SALAD AND CRUDITÉS

SALADS AND CRUDITÉS
Cucumber, carrot, bell pepper, celery, mesclun, iceberg, romaine, frisée, cherry tomato, onions

DRESSINGS AND DIPS
Garlic and lemongrass, olive oil and balsamic, sauce verte, homemade mayonnaise, French vinaigrette, orange dressing

TOPPINGS
Croutons, olives, mushrooms, grilled vegetables

***

COLD CUTS

SELECTION OF CHARCUTERIES
Premium turkey ham, beef salami, chicken liver terrine

CONDIMENTS
Pickled cauliflower, Dijon mustard, wholegrain mustard, confit tomato, pickled onions, ghkerins

***

HORS D'OEUVRES

EGGS MAYONNAISE

FLAMED CURED MACKEREL

PISSALADIÈRE

MAINS

SOUP

POTAGE PARMENTIER
With toppings: Grated cheese, croutons, crème fraiche, herbs

***

MEAT

CHICKEN BLANQUETTE
Classic and comforting stew in creamy white sauce

BEEF HACHIS PARMENTIER
Minced beef topped with buttery mashed potatoes

***

CARVING STATION

WHOLE ROASTED DUCK
Served with thyme flavoured jus

***

SEAFOOD

SALMON À L'OSEILLE
Lightly seared salmon fillet, creamy sorrel sauce

***

ACCOMPANIMENTS

RICE PILAF
Thyme and garlic flavoured rice

POMMES RISSOLÉES
Golden-brown diced potatoes sautéed in butter

CAULIFLOWER GRATIN
Tender cauliflower baked in a rich and creamy béchamel sauce

***

PASTA

GNOCCHI À LA PARISIENNE
Topped and gratinated with Gruyère AOP Mornay sauce

DESSERTS

TART

LEMON TART
Lemon custard cream

***

MIGNARDISES

CRÈME CARAMEL
Classic vanilla custard

PROFITEROLE
Choux pastry filled with Chantilly cream

PAVLOVA
Crispy meringue topped with whipped cream and berries

***

SPECIALTIES

CHOCOLATE MOUSSE
Served with Chantilly cream, almonds flakes, grated chocolate

FROMAGE FRAIS
Served in verrine with selection of toppings: honey, nuts, raspberry coulis

***

FRESH FRUITS

SELECTION OF FRUITS
Served with vanilla crème montée and dark chocolate sauce

***

CHEESES

SELECTION OF CHEESES
Brie, Ossau Iraty, Fourme d'Ambert

CONDIMENTS
Crackers, grapes, nuts, confit d'oignons

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MENU ÉPICURIEN

RM298/PAX

APPETISERS

BREADS AND SPREADS

ASSORTED BREADS
Léon's bread, baguette, fougasse, brioche

SELECTION OF SPREADS
Pamplie butter, tapenade, chicken liver pâté

***

SALAD AND CRUDITÉS

SALADS AND CRUDITÉS
Cucumber, carrot, bell pepper, celery, mesclun, iceberg, romaine, frisée, cherry tomato, onions

DRESSINGS AND DIPS
Garlic and lemongrass, olive oil and balsamic, sauce verte, homemade mayonnaise, French vinaigrette, orange dressing

TOPPINGS
Croutons, olives, mushrooms, grilled vegetables

***

COLD CUTS

SELECTION OF CHARCUTERIES
Beef speck, smoked duck breast, smoked salmon

CONDIMENTS
Pickled cauliflower, Dijon mustard, wholegrain mustard, confit tomato, pickled onions, ghkerins

***

HORS D'OEUVRES

EGGS MAYONNAISE WITH CONFIT EGG YOLK

PICHADE

TARTARE DE POISSON

MAINS

SOUP

MUSSELS SOUP
With toppings: Grated cheese, croutons, crème fraiche, herbs

***

MEAT

POULET GASTON GÉRARD
Tender chicken in a creamy sauce of mustard, Comté cheese, paprika and cream

DUCK LEG CONFIT
Served with a thyme flavoured just

***

CARVING STATION

WHOLE LAMB LEG
Served with classic lamb jus

***

SEAFOOD

COD À LA GRENOBLOISE
Seared cod fillet served with browned butter, capers, lemon, parsley, croutons

***

ACCOMPANIMENTS

RICE PILAF
Thyme and garlic flavoured rice

POMMES PURÉE
Classic buttery mash potatoes

RATATOUILLE
Traditional Provence-style vegetable stew

***

PASTA

TRUFFLE AND CHEESE COQUILLETTES
Elbow shaped pasta, truffle, meat jus.

DESSERTS

TART

APPLE TART
Classic rustic apple tart

***

MIGNARDISES

CRÈME CARAMEL
Classic vanilla custard

CANELÉ
Traditional Bordeaux-style pastry

CHOCOLATE TART
Dark chocolate ganache, Biscoff crust, sea salt

***

SPECIALTIES

CHOCOLATE MOUSSE
Served with Chantilly cream, almonds flakes, grated chocolate

FROMAGE FRAIS
Served in verrine with selection of toppings: honey, nuts, raspberry coulis

***

FRESH FRUITS

SELECTION OF FRUITS
Served with vanilla crème montée and dark chocolate sauce

***

CHEESES

SELECTION OF CHEESES
Mimolette, St-Nectaire, Fourme d'Ambert

CONDIMENTS
Crackers, grapes, nuts, confit d'oignons

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MENU ÉLÉGANCE

RM398/PAX

APPETISERS

BREADS AND SPREADS

ASSORTED BREADS
Léon's bread, baguette, fougasse, brioche

SELECTION OF SPREADS
Pamplie butter, tapenade, smoked cod roe tarama

***

SALAD AND CRUDITÉS

SALADS AND CRUDITÉS
Cucumber, carrot, bell pepper, celery, mesclun, iceberg, romaine, frisée, cherry tomato, onions

DRESSINGS AND DIPS
Garlic and lemongrass, olive oil and balsamic, sauce verte, homemade mayonnaise, French vinaigrette, orange dressing

TOPPINGS
Croutons, olives, mushrooms, grilled vegetables

***

COLD CUTS

SELECTION OF CHARCUTERIES
Beef pastrami, foie gras terrine, anchovies in oil

CONDIMENTS
Pickled cauliflower, Dijon mustard, wholegrain mustard, confit tomato, pickled onions, ghkerins

***

HORS D'OEUVRES

EGGS MAYONNAISE WITH POUTARGUE

PRAWN COCKTAIL

PÂTÉ EN CROÛTE

MAINS

SOUP

MUSHROOM AND TRUFFLE
With toppings: Grated cheese, croutons, crème fraiche, herbs

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MEAT

CHICKEN FRICASSÉE WITH MORELS
Chicken stewed in cream, herbs and morel mushrooms

7-HOUR LAMB SHOULDER
Slow-cooked lamb shoulder until meltingly tender

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CARVING STATION

BEEF PRIME RIBS
Served with Café de Paris butter sauce and French peppercorn sauce

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SEAFOOD

SEAFOOD BOUILLABAISSE
Traditional Marseille-style seafood stew seasoned with saffron

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ACCOMPANIMENTS

RICE PILAF
Thyme and garlic flavoured rice

POTATO GRATIN DAUPHINOIS
Thinly sliced potatoes gently baked with cream and garlic

ROASTED BRUSSELS SPROUTS
Served with hazelnuts and balsamic vinegar reduction

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PASTA

FLEISCHNACKA
Alsatian specialty of rolled pasta dough stuffed with minced beef

DESSERTS

TART

TARTE BOURDALOUE
Poached pear and almond cream tart

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MIGNARDISES

CRÈME CARAMEL
Classic vanilla custard

MACARON
Assorted flavours

MINI-BABA
Syrup-soaked sponge cake

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SPECIALTIES

CHOCOLATE MOUSSE
Served with Chantilly cream, almonds flakes, grated chocolate

FROMAGE FRAIS
Served in verrine with selection of toppings: honey, nuts, raspberry coulis

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FRESH FRUITS

SELECTION OF FRUITS
Served with vanilla crème montée and dark chocolate sauce

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CHEESES

SELECTION OF CHEESES
Comté AOP, Reblochon, Fourme d'Ambert

CONDIMENTS
Crackers, grapes, nuts, confit d'oignons

Please note that some ingredients may vary according to market availability and seasonality. In such cases, we will provide an alternative of equal quality and value.

ALL PRICES STATED ARE IN MALAYSIAN RINGGIT AND SUBJECT TO 10% SERVICE CHARGE AND 6% SERVICE TAX.