

till 31 December 2024

Epicurean Fusion Feast

RM
2,588 nett

per table of 10 persons

- Complimentary bottle of House Wine for each confirmed table
- Complimentary usage of 4 LED Screens
- Minimum booking applies
- Other T&Cs apply

Menu 1

APPETIZER

De-Constructed Sea Treasure Platter

(Salmon Gravlax Ikura, Squid Ink Croquette Bonito Flakes, Hokkaido Scallop with Truffle Fungi)

SOUP

Abalone With Supreme Fish Maw

(Double Boiled Supreme Chicken Soup, 12 Head Abalone, Fish Maw, Peruvian Maca)

MAIN COURSE

Chicken Roulade

(Organic Chicken Roulade, Ricotta spinach, Lemongrass "Percik" Gravy, Kerabu Winged Bean)

Alaska Cod

(Chargrilled Teriyaki Cod Fillet, King Asparagus, Chinese Crispy Garlic Sauce, Organic Wild Herbs)

Gamberi Alla Busara

(Grilled Wild Tiger Prawn, Tomato Salsa, Peppermint Arugula Mesclun Mix)

Chinese Supreme Vegetable

(Slow Braised Chinese King Mushroom, Premium White Pea, Beancurd Skin, Sea Moss, Broccoli)

Hong Kong Mini Lotus Rice with Salted Egg

(Mini Lotus Rice, Marinated Chicken, Chinese Shiitake Mushroom, Salted Egg)

DESSERT

Thai Mango Pomelo Sago

(Thai Mango Puree, Signature Housemade Gelato, Mint Leaf, Fresh Mango)

Avante Duet Hot Pastry

(Green Smith Apple Strudel, Red Bean Chinese Pancake)

Menu 2

APPETIZER

Norwegian Smoked Salmon Salad

(Norwegian Smoked Salmon Rose with Kerabu Pelam)

SOUP

Classic Chinese Seafood Treasure

(Chinese Seafood Three Treasure with Slow Braised Chicken Soup)

MAIN COURSE

Sous-vide Chicken Roulade

(Stuffed Mushroom and Spinach Filling Chicken Roulade with Pajeri Sauce and Melon Potato, Asparagus and Baby Carrot)

New Zealand Lamb Cutlet "Percik" Style

(Percik Lamb Cutlet with Pomme Puree, French Beans and Baby Carrot)

Butter Prawn with Curry Leaf

(Deep Fried Crispy Butter Prawn with Curry Leaf)

Indian Fish Masala

(Masala Fried Fish with Lemon Raita and Aloo Methi)

Truffle Mushroom Risotto

(Classic Truffle Mushroom Risotto with Aged Parmesan Parmigiano)

DESSERT

Coconut Panna Cotta

(Creamy Coconut Milk Pudding Served with Cookie Crumble & Mixed Berries Compote)

Assorted Duet of Mini Petit Four

(Chef's Signature Duet of Mini French Pastries)