



skillet

LATE SUMMER / AUTUMN 2021

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2 Or 3 COURSE LUNCH MENU

RM 88 / pax or RM108 / pax

AMUSE BOUCHE

LATE SUMMER PICNIC

SNACKS
PRETZEL
SOURDOUGH
DRIED LONGAN BREAD
TRUFFLES BUTTER

CHOICE OF 1ST COURSE

JAPANESE OYSTER RM40
Kedondong | Yuzu | Shallot

SOUP RM40
Check with our team for the flavour

FOIE GRAS RM70
*RM20 for course menu
Pan-seared Foie Gras | Black Nut | Ancho
Pepper (G)

HOKKAIDO SCALLOPS RM90
*RM30 for course menu
Cauliflower | Fava Foam | Ponzu | Ikura (G)

CHOICE OF MAINS

CHICKEN RM60
Pan-seared Chicken Roulade | Pomme de Terre |
"Truffles"

SEAFOOD FREGOLA PASTA RM60
Seafood | Fermented Tomato | Vizcaina (G)

DUCK RM60
Spiced Duck Leg | Cherry | Pomme de Terre

LAMB RUMP RM80
*RM30 for course menu
Caramelised Onion Pudding | Baby Cabbage | Garlic
(G)

WAGYU BEEF
Japanese Miyazaki A5 *RM350
*RM220 for course menu

Australian M6 *RM240
*RM150 for course menu

Pomme de Terre | Sweetbread | Garum

CHOICE OF DESSERTS

FLY ME TO THE MOON RM40 (G)
Come with selection of Tea

Hennessy VSOP with St. Domingue Single
Origin Chocolate

OR
Yam with Crispy White Pearl

OR
Corn with Flaxseed

LATE SUMMER CHERRY RM40 (G)
Warm Frangipane | Cherry | Dulce de Leche
Mascarpone

FROMAGE 4types RM 60
*RM20 for course menu
Selection Unpasteurised European Cheeses
(G)(N)

TEXTURE OF CHOCOLATE RM 99 (G)
LATE SUMMER EDITION 2021
*RM50 for course menu

Summer Berries | St. Domingue Single Origin
Chocolate | -196°C LN2 (G)

*Supplementary charges apply

(S) spicy (A) contains alcohol (G) contains gluten (N) contains nuts (V) vegetarian

All prices shown are subject to 6% SST & 10% of service charge

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2021