

"WINTER FEAST FROM PROVENCE"

With Master Chef Florent Passard

From Iconic Muse Hotel in St Tropez France

5 Course Tasting Menu
RM 138++ Per Person
RM 239++ Per Person with Wine Pairing

Amuse Bouche

Petite Soupe de Poisson

Rich Marseillaise Styled Fish Soup flavoured with Fresh Chives

Chandon Sparkling Brut Australia

Hallmark balance and elegance delivering complex apple and pear characteristics



Tartare de Saumon aux Agrumes

Citrus and Olive Oil Macerated Salmon Tartar with Orange and Grapefruit Segments

Casa Lapostolle Sauvignon Blanc Rapel Chile 2009

Light bodied with fresh acidity at the beginning followed by a round concentrated mid palate



Crevettes du Marché Selayang à la Provençale

Provençale Styled Pan-fried White Crystal Prawns of Selayang



Bar Grillé, Sauce Vierge, et Purée de Pommes de Terre aux Herbes

Char-grilled Fillet of Sea Bass with Herbs Mashed Potato and Olive Oil Sauce

Terrazas Chardonnay Reserva Mendoza Argentina 2008

An intense and lively nose reminiscing tropical fruits with delicate floral and herbal notes



Tiramisu à la Mangue

Mango Tiramisu

Espresso Pur Arabica ou Thé

Espresso Arabica, or Tea



**Fisherman's
Cove
at Starhill Gallery**

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Ala Carte Signature Dishes

Entrées/Appetizers:

Tartare de Saumon aux Agrumes

Citrus and Olive Oil Macerated Salmon Tartare with Orange and Grapefruit Segments
RM 26++

Tartare de St Jacques et Herbes Fraîches

Plump Pacific Scallops Tartare scented with Olive Oil and Fresh Fine Herbs
RM 36++

Duo de Tartare

Duos of Pacific Scallops and Salmon Tartare with Dressings of Citrus, Olive Oil and Garden Fine Herbs
RM 32++

Carpaccio de Saumon, Huile d'Olive et Citron

Freshly Sliced Salmon Carpaccio with Olive Oil and Citrus Dressing
RM 30++

Carpaccio de St Jacques à l'Huile de Noisette et Noisettes Torréfiées

Pacific Fresh Scallop Carpaccio seasoned with Hazelnut Dressing
RM 42++

Duo de Carpaccio

Duos of Salmon and Scallop Carpaccio with dressing of Lemon Citrus and Hazelnut
RM 36++

Crevettes du Marché Selayang à la Provençale

Provençale Styled Pan-fried White Crystal Prawns of Selayang
RM 28++

Mille-feuille de Crabe et Croustillant de Crabe

Mille-feuille of Blue Swimmer Crab Meat, Tomato Jelly, Avocado Mousse and Crispy Soft Shell Crab
RM 48++

Les Huîtres du Pacifique, Vinaigre d'échalote

Freshly Shucked Pacific Oysters with Ginger and Rice Vinegar Dressing
RM 58++

Plateau de Fruits de Mer

A Grand Fisherman's Cove Seafood Platter of Crabs, Prawns,
Clams, Squids and Pacific Oysters with Trio Dressing
RM 188++



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Les Soupes/Soups:

La Soupe de Poisson à la Manière Marseillaise
Rich Marseillaise Styled Fish Soup flavoured with Fresh Chives
RM 36++

Bisque de Homard
Creamy Rock Lobster Soup scented with Crustacean Oil
RM 46++

Les Plats/Main Courses:

Tarte de Homard, Jus de Cuisson, Petits Légumes de Saison
Canadian Blue Lobster Meat Tart with Highland Seasonal Vegetables and Natural Jus
Half RM 168++
Whole RM 328++

Bar Grillé, Sauce Vierge et Purée de Pommes de Terre aux Herbes
Char-grilled Fillet of Sea Bass with Herbs Mashed Potato and Olive Oil Sauce
RM 56++

Saumon Grillé au Beurre Blanc
Char-grilled Fillet of Salmon with Sautéed Vegetables Brunnoise and Citrus Butter Sauce
RM 58++

St Jacques Poêlées, Risotto à l'Encre de Seiche
Seared Pacific Scallops with Squid Ink Risotto and Parmigiano
RM 48++

Loup en Croûte de Sel
Whole Sea Bass Cooked in Salt Crust with Lemon, Fresh Herbs, Capers and Olive Oil
RM 128++



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Desserts/Desserts:

La Tarte au Citron
Lemon Curd Tart with Baked French Meringue
RM 26++

Tiramisu à la Mangue
Alfonso Mango Tiramisu
RM 32++

Mousse au Chocolat
Dark Chocolate Mousse served with Shaved Ivory Chocolate
RM 28++

Tarte aux Fruits Frais
Assorted Fresh Fruit Tart
RM 28++

Fondant au Chocolat et Sorbet à l'Orange
Lava Chocolate Pudding served with Orange Gelato
RM 32++



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