



**STAY IN AND INDULGE**  
3-COURSE DINNER

**APPETISER**

**CAESAR SALAD WITH  
SMOKED DUCK BREAST**  
Smoked Duck Breast, Romaine Lettuce,  
Croutons, Anchovies, Parmesan

OR

**WILD MUSHROOM VELOUTÉ  
WITH TRUFFLE OIL**  
Roasted Mushrooms, Cream, Croutons

**MAIN COURSE**

**SALMON AGLIO E OLIO**  
Salmon, Spaghetti, Garlic, Chilli Flakes,  
Basil, Parmesan

OR

**SOUS VIDE AND PAN SEARED  
CHICKEN BREAST**  
Sautéed Asparagus, Mushroom Risotto

OR

**TAGLIATELLE AI FUNGHI (V)**  
Roasted Wild Mushrooms, Parsley,  
Truffle Oil, Parmesan

**DESSERT**

**BAKED STRAWBERRY CHEESECAKE**

OR

**SLICED TROPICAL FRUITS**

Upgrade your dinner with selections from the  
in-room dining menu for RM50 per person

Wine Suggestion  
Ochagavia Medialuna, Sauvignon Blanc-Semillon  
Central Valley, Chile  
RM133 per bottle / RM30 per glass