

From the crate to your Plate!



Friday 10th & Saturday 11th July - From 7:00pm

STARTERS

Apple Tatin & Seared Foie Gras Tart
Crispy Duck Stock Tuile & Duck Juice (+RM 20)

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Hokkaido Scallop & Saffron Soup
Scallop Carpaccio and Crunchy Vegetables

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Roasted Vegetable Mille-Feuille
Parmesan Tuile & Black Olive Pesto (V)

MAINS

Nathalie's version of a Bouillabaisse
Seared Malabar, Slipper Lobster & Scallop, Crispy Croutons and Rouille (+RM 15)

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Veal Cheek Blanquette, Mushroom Potato Mousseline
Potato Dauphine, Espuma of a Blanquette (+RM 15)

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Seared Beef Tenderloin, Bourguignon Reduction
Sweet Potato Foam, Summer Vegetables

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Slow Cooked Chicken, Porcini Stuff
Porcini Crust, Celeriac Royale & Wild Mushrooms, Emulsion & Reduced Chicken Juice

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Celeriac in Three Ways, Wild Mushrooms & Porcini Emulsion (V)

DESSERT

Opera New Age

-

Red Fruits & Lychee Pavlova, Rose Crèmeux, Sweet Coulis

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Icy Crème Brulée, Dulce de Lece Crèmeux, Pop Corn



Nathalie Gourmet Studio

@ PUBLIKA



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PRICING

Starter + Main + Dessert = RM 180 ++

Starter + Main = RM 130 ++

Main + Dessert = RM 125 ++

Prices are in Malaysian Ringgit / Exclusive of 6% SST + 10% Service Charges