

From the crate to your Plate!



Friday 4th & Saturday 5th September - From 7:00pm

STARTERS

Ceviche Seabass, Avocado cream & Corn Brûlée, Tomato Salsa

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Blue Lobster Bisque Soup

Seared Slipper Lobster, Melba Bread and Rouille

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Seared Foie Gras, Mushroom Ragoût & Crispy Pillow, Porcini Soup
(+ RM 20)

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Original Eggplant Parmigiana, Parmesan Sablé
Tomato & Parmesan Condiments (V)

MAINS

Seared Beef Tenderloin, Snail Ragoût of Nathalie's Childhood, Crispy Chicken Tuile,
Roasted Vegetables and Tomato Cream

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Ginger Seared Hokkaido Scallops, Melted Leeks, Ginger & Leek Gnocchis, Emulsion
(+RM 20)

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French Duck Confit, Melted onions, Porcinis, Potatoes and Porcini Emulsion

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Basil Zucchini Tortellinis, Tomato Basil Sauce and Emulsion (V)

DESSERTS

Crispy Thin Apple Tart, Salted Caramel Ice Cream

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Signature Lemon 3D

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Unresistible Chocolate Tart, Vanilla Ice Cream

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Passion Fruit Soufflé, Vanilla Chantilly & Passion Coulis

Nathalie Gourmet Studio @ PUBLIKA



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PRICING

Starter + Main + Dessert = RM 199 ++

Starter + Main OR Main + Dessert = RM 160 ++

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