



Balliagè de Putrajaya
Diner Amical November 2018

Join us as we celebrate
the Culture of the table, and the Art of cuisining.
Only this time, it comes with a view to titillate your senses.

An Evening of Fine Food & Friends

Friday, 23rd November 2018 at 7.30 pm sharp.
Gobo Upstairs Grill, Trader's Hotel ,
Downtown Kuala Lumpur

Dress & Attendance:

Gentlemen in Black-tie and
Ladies in Formal Evening Wear
Chainè members are requested
to attend in Chainè regalia.

Members & Guests: RM550 net per person
RSVP: Violet at La Chainè HQ, KL



Dinner Amical November 2018. Balliège de Putrajaya.

Pre-Dinner Canapés

Air dried beef with melon and ginger / Olive, grilled capsicum and anchovy brochette / Chicken liver parfait gazau

Du vin: Laurent Perrier La Cuvée Brut

Amuse-Bouche

Lobster and prawn terrine with blueberry and apple cider vinaigrette

Starter

Tempura oysters with Asian dipping sauce

Du Vin: Corte Giara Pinot Grigio delle Venezie IGT

Entrée

Beef cured Salmon with dill, tarragon and fresh horseradish

Du Vin: Allegrini Valpolicella

Soup

Butternut squash soup with chili and cream fraiche

Sherbèt

Triple citrus sherbet

From the Ocean

Togarashi szsamé spiced ahi tuna, with avocado, mango, and a saké hibiscus infusion

Du Vin: Fontanafredda Gavi D'el Comune di Gavi DOCG 2017

Beef

Centre cut Black Angus filet mignon with Amish butter potato, mission fig chutney and cabernet franc sauce

Poultry

Cream cheese spinach stuffed chicken ballotine au jus, sautéed mushrooms and baby carrot confit

Du Vin: Fontanafredda Barolo Serralunga 2013

Dessert

White chocolate macadamia cream brulee

Moscato & A selection of fine cheeses

Coffee, Tea & Petit Four



To avoid disappointment do contact Violet at 03 2078 8499 for immediate bookings.