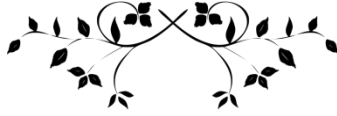




Chainé Des Rotisseurs Penang's Formal Dinner Menu



Amuse Bouche

Pickled Cucumber | Hokkaido Scallop Carpaccio | Caviar | Ikura
Breaded Mushroom | Bernaise Sauce | Cress | Ebiko | Parmesan Biscuit

To Start

Momotaro

Smoked Clam | Nitro Goat Cheese | Basil | Crouton | Confit Tomato | Yuzu Pearl
Sparkling Wine

&

Foie Gras Pearl

Duck Rillettes Filo | William Pear Puree | Cress | Maldon Sea Salt
Sauternes

&

Sous Vide Premium Lamb Loin

Morel | Shimeji | Black Garlic Aioli | Wasabi | Asparagus | Lamb Jus
Carbernet Sauvignon

or

Coq Au Vin

Truffle Potato Puree | Wild Mushroom | Port Wine Emulsion | Confit Tomato Ou Vine
Carbernet Sauvignon

or

Chilean Cod

Yellow Capsicum Coulis | Asparagus | Burnt Orange
Chardonnay

&

Pre-dessert

&

Chocolate Forest

Kirsch | Varlhona Chocolate | Yuzu
Tawny Port

