

S A P O R E

In-house Set Menu RM188++ 6-8 pax

Please select one (1) item from each course

Cold Appetizers

- **Warm Seafood Salad** with Basil Vinaigrette on Crispy Lettuce
- **Salad Caprese** - Layers of Mozzarella Cheese and Vine Ripened Tomatoes, drizzled with Basil-Pesto Dressing and Herb Croutons (v)
- **Assorted Salami** with cheese, olives and garden greens

Soup or Pasta

- **Cream of Wild Forest Mushrooms** with Chives
- **Pappardelle Pasta** with Roasted Meat and Forest Mushrooms
- **Ricotta and Spinach Cheese Ravioli** with Cream Truffle Sauce (v)

Main Course

- **Char-grill Salmon** with clams
- **Braised Leek and Dill Potatoes** served with a Light Saffron Sauce
- **Roasted Seabass Fillet** topped with olive crust on Red Pepper Coulis and Mediterranean Vegetables
- **Braised Lamb shank** with Mustard Jus, Olive Tapénade, Char-grill Vegetables and Soft Polenta
- **Braised Angus beef cheek** with mashed potato and vegetable
- **Roasted Iberico Ribs** with Spanish Barbeque Sauce
- **Spinach cake** and roasted vegetable (v)

Desserts

- **Tiramisu** with coffee and fresh radiant strawberry in balsamic
- **Tangy Lemon Tart** with Macadamia Nut Ice Cream
- **Mango Panna Cotta** with fresh Fruits and Almond Waffle

*Pre-booking/ pre-order with deposit is needed for set menu.

*All prices quoted in Malaysian Ringgit (MYR) are subject to 10% service charge, 6% GST

*For Outside Catering Services, Handling & Transport Charges at RM 200 nett, and service staff is RM100 nett per person