



A TASTE OF PRIME

TO START

Classic Caesar Salad

Homemade Caesar Dressing, Urban-Farmed Romaine
Smoked Beef, Parmesan, Brioche Croutons

or

Smoked House Fishery Salmon

Fennel Salad, Red Onions, Caper Berries, Soft-Boiled Egg,
Rolled Blinis with Dill Cream Cheese

or

Australian Flower Crab Cake

Panko, Heirloom Tomatoes, Tobiko, Fresh Horseradish Cream

IN BETWEEN

Wagyu and Truffle Homemade Ravioli

Mushroom Fricassée

or

Baked Lobster Bisque

Creamy Lobster Soup covered with Golden Puff Pastry

MAIN

Grilled Argentinian Sirloin 180 days Grain Fed

Truffle Mashed Potatoes, Sautéed Spinach and Green Asparagus
Béarnaise Sauce, Truffle Sauce and Chimichurri Dressing

or

Plant Based Lasagna Al Forno

Parmesan and Mozzarella Cheese,
Rich Tomato Sauce and Truffle Oil

or

Atlantic Black Cod

Miso Paste, Copper Onion, Kumara Purée

DESSERT

Le Scoop by Le Méridien

Chef's Crafted Signature Homemade Gelato

or

Fresh Berries Tartlet

Sweet Dough, Crème Patissiere, Fresh Berries, Chantilly Cream

or

Thin and Crispy Apple Tart

Honey, Lemon and Vanilla Mascarpone Ice Cream

Freshly brewed illy coffee or selections of Harney and Son's Tea

3-course menu – RM350 nett

4-course menu – RM420 nett

Kindly notify one of our associates if you have any allergic intolerances
Price is inclusive of 10% service fee and 6% government tax
Discount is not applicable for this menu