



# WHAT'S FOR DINNER?

*Private Dinner By Chef Jean*

## SOUTH WEST OF FRANCE

Mushroom Velouté  
Cheese Gougère

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Gersoise Salad (with Dry  
Duck breast & Foie gras)

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Fresh Break

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Pan Seared Duck Breast ,  
Truffle Potato Gratin,  
Blueberry sauce

\*\*\*

Mini Dessert Assortment  
RM250/pax

## FRENCH CLASSIC

Quiche Lorraine  
Pumpkin Soup Verrine

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Mushroom & Truffle Vol'o  
Vent

\*\*\*

Fresh Break

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Beef chick Bourguignon

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Tatin tart  
RM250/pax

## REUNION ISLAND

Bonbon Piment  
Chicken Samoussa

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Seafood Chouchou gratin

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Fresh Break

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Kampung Chicken & Prawn  
Carry, Yellow rice, Grains &  
Rougail

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Banana flambée, Vanilla ice  
cream  
RM230/pax

## SPANISH MENU

Pan con Tomate & Anchovy  
Patatas Bravas

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Albóndigas

\*\*\*

Fresh Break

\*\*\*

Paella Valenciana

\*\*\*

Mini Dessert Assortment

RM230/pax

## SEAFOOD LOVER

Scallops & Leek Spoon  
Prawn on toast

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Slipper Lobster Parisienne

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Fresh Break

\*\*\*

Seafood Blanquette &  
Onions Rice

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Mini Dessert Assortment

RM240/pax

## GO GREEN MENU

Bruschetta  
Black Olive Tapenade

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Pumpkin Velouté

\*\*\*

Fresh Break

\*\*\*

Mushroom & Truffle Risotto

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Mini Dessert Assortment

RM200/pax

## GOLD MENU

RM350/pax

Foie Gras on Toast  
Hokkaido Scallops Tartare

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Mushroom Velouté, Perfect egg,  
Serrano chips

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Fresh Break

\*\*\*

Pan Seared Gold Duck Breast

OR

Gold Black Angus (+RM280/pax)  
Truffle Potato Gratin & Baby Vegetables

\*\*\*

Cheese Plate

\*\*\*

Mini Dessert Assortment

Book your private French chef

Chef Jean

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