

Brunch & Lunch





Where Flavor Meets Elegance

Business Set Lunch Menu

2 Course Set Lunch

RM68

3 Course Set Lunch RM88 (Dessert)

Appetizer

Chef's Amuse-Bouche

*A signature teaser crafted by our chef, setting the stage for the flavors ahead.

Starter

(choose 1)

La Fleur House Salad with Smoked Salmon
Grilled Caesar Salad
Tuna Tataki
Smoked Salmon Beetroot Salad
Black Mussel with Lemon Butter Sauce

Main Course

(choose 1)

Chicken & Truffle Mushroom Roulade
Braised Beef Brisket
Sous Vide Iberico Pork Collar
Wild Hake Fillet
Sausage and Mashed Potato
Duck Leg Confit
Chorizo Spanish Pasta
Seafood Pomodoro Pasta

ADD ON

RM 88 upgrade to tenderloin MB1

Dessert

Petit Gâteaux

A selection of miniature desserts for a sweet finish.







Charred Gourmet Selections

Iberico Pork Jowl

RM36

Tenderloin MB1

RM58

Dessert



Charcoal Grilled MD2 Pineapple
Salted Caramel Sauce, Lime, Coconut Ice Cream

RM18

Passion Fruit Crème Brulee

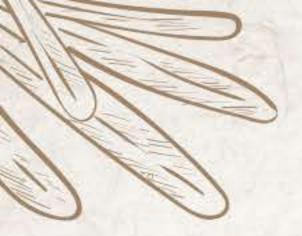
RM18

*All prices are subject to 10% service charge





^{*} Steak (price per 100g)







Starter

Trio of Tomato Salad RM28

Whipped Ricotta cheese, Yuzu Gel, Kalamata Olive

Smoked Salmon Beetroot Salad RM28

Yellow Fin Tuna Tataki RM36

Ikura, Edamame Salad, Yuzu Ponzu

Grilled Caesar Salad

Char-Grilled Romaine Lettuce, Crisp Romaine Lettuce, Classic Caesar Dressing, Pork Bacon, Shaved Parmesan

La Fleur House Salad RM20

Hydroponic Lettuce, Chiko Cherry Tomato, Pickles, Walnut, Mustard Vinaigrette

Seared Foie Gras RM68

Fruit Puree, Balsamic Reduction

*All prices are subject to 10% service charge





RM28







Snack

Marinated Olive Garlic, Chili, Lemon, Herb	RM18
Truffle & Parmesan Fries	RM15
Homemade Hummus	RM18
Tortilla Chips	
Cheese Platter	RM68
Four Assorted Cheese, Dried Fruits, Nuts, Cracker	
Cold Cut Platter	RM85
Three Assorted Iberico Cured Meats,	

Small Plate

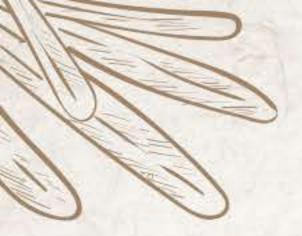
Crispy Chicken Karaage Togarashi, Mayo	RM20
Spanish Garlic Shrimps Chili, Parsley	RM36
Black Mussels, Lemon Butter Sauce Black Mussels, Lemon Butter Sauce	RM28
Pan seared Canada Scallop Butternut Squash Puree	RM78

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Olives, Cracker











RM38

A la Carte Menn

Pasta

Chorizo Spanish Pasta

Tossed in Garlic and Olive Oil Sauce, Cherry Tomato, Olives, Fresh Basil Leaves, Chorizo

Seafood Pomodoro Pasta RM38

Tossed in Tomato Pomodoro Sauce with Seafood, Parmesan

Pasta ai Funghi RM51

Creamy Wild Mushroom Sauce, Iberico Pork, Truffle

Pasta all'arrabbiata RM51

Spicy Tomato Sauce, Grilled White Sea Prawn, Parmesan

Wagyu Spanish Pasta RM89

Tossed in Garlic and Olive Oil Sauce, Cherry Tomato, Olives, Fresh Basil Leaves, Wagyu

Choice of Pasta

Homemade pasta / Pappardelle / Rigatoni

*All prices are subject to 10% service charge











Main Course

Chicken & Truffle Mushroom Roulade Pumpkin puree, and Green Vegetable	RM38
Braised Beef Brisket Roasted Potato and Root Vegetable	RM58
Sous vide Iberio Pork Collar Bean Cassoulet	RM58
Wild Hake Fillet Creamy Leek, Panfry Potato and Sauce Vierge	RM38
Duck leg Comfit Truffled Mashed Potato	RM40
Sausage and Mashed Potato	RM38

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