



CHEF'S TABLE FUSION FLAVORS
- 5 COURSE DINNER MENU

MENU 1

AMUSE-BOUCHE

Oysters Rockefeller

- Baked oysters with a creamy spinach and herb topping.

SOUP

Lobster Bisque

- A rich and creamy lobster soup garnished with lobster meat and a drizzle of sherry.

SALAD

Citrus and Pomegranate Salad with Seared Scallops

- A refreshing salad featuring seared scallops, mixed greens, citrus segments, and pomegranate seeds with a citrus vinaigrette.

MAIN COURSE

Pan-Seared Sea Bass with Lemon Beurre Blanc

- A delicate sea bass fillet, perfectly seared and served with a luscious lemon Beurre Blanc sauce, accompanied by a side of asparagus and roasted baby potatoes.

DESSERT

Peppermint Chocolate Tart

- A decadent peppermint-infused chocolate tart served with a scoop of vanilla bean ice cream and a drizzle of chocolate sauce.





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MENU 2

AMUSE-BOUCHE

Beef Carpaccio with Truffle Aioli

- Thinly sliced, seasoned beef drizzled with truffle aioli, garnished with arugula and shaved Parmesan.

SOUP

Roasted Butternut Squash Soup with Duck Confit

- Creamy butternut squash soup topped with tender duck confit and a drizzle of spiced oil.

SALAD

Cranberry and Walnut Salad with Grilled Chicken

- A salad featuring mixed greens, grilled chicken, dried cranberries, walnuts, and a balsamic vinaigrette.

MAIN COURSE

Herb-Crusted Rack of Lamb with Rosemary Jus

- A succulent rack of lamb coated in a flavourful herb crust, served with a rosemary jus, accompanied by garlic mashed potatoes and roasted Brussels sprouts.

DESSERT

Chocolate Yule Log

- A classic Christmas dessert with a rich chocolate sponge cake filled with chocolate mousse and shaped like a yule log, decorated with meringue mushrooms and a dusting of powdered sugar.





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MENU 3

AMUSE-BOUCHE

Roasted Butternut Squash and Apple Soup

- A velvety soup with roasted butternut squash and sweet apples, garnished with a dollop of crème fraîche.

SALAD

Winter Greens Salad with Cranberry Vinaigrette

- A fresh salad featuring mixed winter greens, candied pecans, dried cranberries, and crumbled goat cheese, drizzled with a tangy cranberry vinaigrette.

APPETIZER

Stuffed Portobello Mushrooms

- Portobello mushroom caps filled with a savory mixture of spinach, ricotta cheese, garlic, and breadcrumbs, baked to perfection.

MAIN COURSE

Vegetarian Wellington

- A flaky puff pastry filled with a medley of roasted vegetables, spinach, and a rich mushroom duxelles, served with a vegetarian gravy.

DESSERT

Peppermint Bark Cheesecake

- Creamy cheesecake with a chocolate and peppermint swirl, topped with crushed peppermint candy and a drizzle of dark chocolate.

This vegetarian Christmas menu is designed to offer a variety of flavors and textures, creating a festive and satisfying dining experience for our vegetarian guests.





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RM 500 per adult / RM 250 per child

Additional of RM100, inclusive of 1 bottle of MOET Chandon Imperial NV, France

Call [+604 959 1033](tel:+6049591033) or visit www.tanjungrhu.com.my

Reservations Recommended.

