



# *CHEF'S TABLE ENCHANTED*

## *SET 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 or visit [www.tanjungrhu.com.my](http://www.tanjungrhu.com.my)

**Reservations Recommended.**

