

THE
GLENALLACHIE
WHISKY PAIRING DINNER

Charcoal

RM180++ per person

PRE DINNER

2 TYPES OF CANAPES – CHEF'S CHOICE
GLENALLACHIE 8 YEAR OLD

APPETIZER

COLD SMOKED SALMON, CRISPY CRAB CAKE WITH CARROT PASTE
SMOKED CHICKEN BREAST AND INFUSED FRUIT COMPETE
****GLENALLACHIE 12 YEARS OLD****

SOUP

SILKY BLACK CHICKEN INFUSED WITH CHICK KUT TEH HERBS
SERVED WITH CHARCOAL CHAR KUEY
AND KOREAN PICKLED BLACK GARLIC
****GLENALLACHIE 10 YEARS OLD****

MAIN

MURRAY LANDS PRIME LAMB RACK
PUMPKIN PURÉE, SAUTÉED MUSHROOM, ROASTED BEETROOT
AND GLENALLACHIE 15 YEARS OLD BROWN SAUCE
****GLENALLACHIE 15 YEARS OLD****

OR

CHATEAUBRIAND AND DUCK COMFIT
SERVED WITH MASHED POTATOES, BABY BEANS
SAUTÉED MUSHROOMS
AND GLENALLACHIE 15 YEARS OLD BROWN SAUCE
****GLENALLACHIE 15 YEARS OLD****

DESSERT

PINEAPPLE CRÈME BRÛLÉE, ASSORTED FRUITS AND CHOCOLATE PRALINE
COFFEE OR TEA