

# Chef's Latest Creations

## Hors d'oeuvre

### **Baby Octopus and Water Chesnut Stir Fry**

Subtly seasoned with herbs, garlic, spices and white wine.

RM14.90

*Wine pairing: Bodega Lurton Pinot Gris 2007 add rm17*

### **Salmon Dumpling**

Lightly wrapped fresh salmon marinated in dill, served with small salad and strawberry preserve

RM16.90

*Wine pairing: Allandale Verdelho 2006 add rm18*

### **Roast Duck and Rock Melon**

A remarkable combination which comes accompanied by Peggy's secret recipe wine gravy and mango chutney

RM18.90

*Wine pairing: Hacienda Araucano Pinot Noir 2005 add rm19*

### **Beer Prawn Fritter**

Served atop mesclun salad and complemented by guacamole

RM24.90

*Wine pairing: Garofoli Podium Verdicchio 2003/2004 add rm25*

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## Soup

### **Chicken Consommé**

Finished with fresh scallop, diced celery and carrot

RM12

Wine pairing: **Hacienda Araucano** Sauvignon Blanc Reserva 2006 add rm19

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## Desserts

### **Home Made Cheese Cake**

With Topsy Blueberry coulis

RM9.90

Wine pairing: **Michele Chiaro** Nivole **Moscato d'Asti** *Muscat* 2006 add rm17

### **Chocolate Cosmos**

Served with mango riesling sebayon sauce, indulge your dark side with this devilishly delicious dessert !

RM14.90

Wine pairing: **Chambers** Rutherglen *Muscat* non vintage add rm15