

Advanced Cuisine and Restaurant Operations

Samplings on the Fourteenth

presents

Lunch Menu

brought to you by students
of

BERJAYA University College

for lunch reservation, please call:

Ms Wallis Chong 03-2687 7101

Ms Inthumathi 03-2687 7068

*one day prior reservation is required.

À La Carte Menu 3

2 March 2021, 23 March 2021

Appetiser

Carpaccio alla Cipriani

Beef Carpaccio with Cipriani sauce, Parmesan and Arugula
(RM12.00)

Main Course

Roast Beef

Served medium with center core 58
served with a choice 2 vegetables and 2 sauces:

Vegetable and starch

With glazed carrots, potato croquette, onion glazed, Mushrooms sauté

Sauce

Demi-glace, béarnaise, espagnole, sauce a proivre

Cold butter and sauce

chimichurri, aioli, gorgonzola butter

(RM23.00)

Mushrooms inspired by J.Assanti

King oyster mushrooms served over a bed of Beetroot hummus,
pickles, arugula, feta and topped with eggs

(RM 23.00)

Dessert

Pavlova a la mode of Pina Colada

Coconut, lime pavlova served with pineapple and thickened cream
(RM12.00)

À La Carte Menu 4

9 March 2021, 30 March 2021

Appetiser

Beef Tartare

With condiments to be served on the table with melba toast
with all condiments
(RM12.00)

Main Course

Eggs Benedict of the day

Poached eggs with vegetables, and Hollandaise
(RM18.00)

Composition of duck

Duck rilette, pan seared duck breast, roasted root vegetables
served with a gastrique
(RM 25.00)

Chef special inspired by sustainability (vegetarian)
Ask our service staff for daily recommendation

Dessert

Textures of Chocolate

Fondant, micro sponge, chocolate mousse, served with chocolate gelato
(RM12.00)

À La Carte Menu 5

16 March 2021, 6 April 2021

Appetiser

Peruvian style Ceviche

Marinated fish with Leche de tigre, sweet potatoes and tomatoes
(RM18.00)

Main Course

Poached Seabass

with pave potatoes, glazed spring vegetables, pea puree,
lemon grass infused coconut sauce.
(RM23.00)

Lamb agnolotti spinach ravioli

Agnolotti of lamb and spinach ricotta ravioli served with lamb jus
(RM28.00)

*Chef special inspired by sustainability (vegetarian)
Ask our service staff for daily recommendation*

Dessert

Crepe Suzette (served at your table)

Thin pancakes folded into caramelized orange juice and
flambéed with liqueur
(RM12.00)