



30 Years of
SWISS HERITAGE
ALPINE HOSPITALITY
& TIMELESS TASTE

SEASONAL CHEF'S SELECTION

SEPTEMBER

— EDITION 2026 —

Grüezi and herzlich willkommen,

Welcome to an evening of Swiss tradition
and culinary craftsmanship.



AUTHENTIC SWISS CUISINE



ALPINE HOSPITALITY



TIMELESS MEMORIES

Valais Apricot Lamb MYR 130.00

Slow-Roasted Valais Apricot Lamb, with Rosemary & Apricot Jus, Buttered Alpine Vegetables & Potato Gratin

Wine Pairing: **Bodegas Muga Reserva**

Rich fruit, elegant structure and subtle oak beautifully complement the sweetness of the apricot jus.

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Grilled Fillet Beef Tenderloin MYR 170.00

Prime Beef Tenderloin, served with Oyster Stew in a Golden Puff Pastry Shell, Fresh Seasonal Vegetables & Truffle Mashed Potatoes

Wine Pairing: **Condado De Haza Crianza**

A full-bodied red with depth and spice, ideal for premium beef and earthy truffle notes.

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Grilled Beef Striploin MYR 120.00

Chargrilled Prime Striploin, finished with Chimichurri Butter, Fresh Seasonal Vegetables & Truffle Mashed Potatoes

Wine Pairing: **Carlos Serres Crianza**

Balanced fruit and gentle oak enhance the grilled flavours and fresh chimichurri.

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Pan-Seared Halibut Oscar MYR 120.00

Pan-Seared Halibut Oscar, finished with Creamy Lobster Sauce, Fresh Seasonal Vegetables & Truffle Mashed Potatoes

Wine Pairing: **Celler Pinol L'Avi Arrufi White**

A refined white with freshness and complexity that pairs beautifully with lobster sauce and delicate fish.



Seasonal CHEF'S SELECTION

SEPTEMBER EDITION 2026

This September, discover our specially curated Chef's Selection featuring premium seasonal creations, crafted with the finest ingredients and served with warm Swiss hospitality.

BEYOND OUR CLASSICS SWISS CHEESE FONDUE • RACLETTE • RÖSTI

Explore something new this September.

PRIME BEEF TENDERLOIN
with Oyster Stew in
a Golden Puff Pastry Shell
RM 170.00

CHARGRILLED PRIME STRIPLOIN
with Chimichurri Butter
RM 120.00

PAN-SEARED HALIBUT OSCAR
with Creamy Lobster Sauce
RM 120.00

CHEF'S RECOMMENDATION
**SLOW-ROASTED
VALAIS APRICOT LAMB**
with Rosemary & Apricot Jus
RM 130.00

RECOMMENDED PAIRING
CONDADO DE HAZA CRIANZA
Full-bodied with depth and spice,
perfect for premium beef and
truffle notes.

RECOMMENDED PAIRING
CARLOS SERRES CRIANZA
Balanced fruit and gentle oak
enhance the grilled flavours
and fresh chimichurri.

RECOMMENDED PAIRING
CELLER PINOL L'AVI ARRUFU WHITE
Refined and expressive white
wine that pairs beautifully with
lobster sauce and delicate fish.

RECOMMENDED PAIRING
BODEGAS MUGA RESERVA
Rich fruit, elegant structure and
subtle oak beautifully complement
the sweetness of the apricot jus.

AUTHENTIC SWISS CUISINE

ALPINE HOSPITALITY

TIMELESS MEMORIES



IN PARTNERSHIP WITH
**CELLARMASTERS
WINES**

EXCLUSIVE WINE PROMOTION
FOR SEPTEMBER ONLY



NORMAL PRICE

Celler Pinol Raig De Raim White	RM 198
Celler Pinol Raig De Raim Red	RM 198
Celler Pinol Nuestra Sra Portal White	RM 208
Celler Pinol Nuestra Sra Portal Red	RM 247
Celler Pinol L'Avi Arrufi White	RM 286
Celler Pinol L'Avi Arrufi Red	RM 335
Carlos Serres Crianza	RM 192
Condado De Haza Crianza	RM 250
Bodegas Muga Reserva	RM 281

Bodegas Muga Cava Conde De Haro	RM 320
Bodegas Muga Prado Enea Gran Reserva	RM 689

Prices are subject to 10% service charge and
applicable government taxes.
Terms & conditions apply. While stocks last.

Wine Pairing by Cellarmaster Wines

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