



An Epicurious Affair

The Perrier-Jouët Sunday Brunch

Enjoy French-floral-themed 15-course substantial canapé style menu

Curated by Chef Kazi served with free flow of Perrier-Jouët Champagne

Brut & Rose, white & red wine and non-alcoholic beverages

To Begin

Trio of Caviar on Blinis

Kaluga and Avruga Caviar, Giant Salmon Roe on freshly made buckwheat blinis, grated quail egg, dill crème fraiche, gold Leaf and local apple sorrel cress

Hummus & Vegetable Crudities

Curry and Coconut flavoured hummus, locally grown petit carrots, asparagus, celery, toasted pine nuts, homemade black sesame biscotti and edible flowers

Heirloom Tomatoes & Grilled Tiger Prawn

Cameron highlands heirloom tomatoes, bell peppers and Australian feta cheese salad, grilled tiger prawn, parmesan crisp and fresh sweet Baby Basil

Salmon Gravlox on Crisp Lavosh Crackers

24hours Home cured salmon, House baked nutty Lavosh bread, locally grown edible flowers, dill Crème Fraiche and Baby Cress

Boston Lobster Éclair

Home baked basil Pete de choux, Sustainable Lobster and local tomato with fresh dill

Savoury Creations

Pan-fried Foie Gras in Mini Brioche

Home baked Brioche Bun, Pan-fried Foie Gras, Caramelised Granny smith apples, Sarawak Pineapple Jam and Crispy hand cut truffle straw potatoes

Black Cod Dumpling & Mushroom Tea

Homemade Black cod dumpling, Wild Mushroom consommé, edible flowers and porcini Mushroom

Braised Venison & Cilantro Lime Sauce

12hr cooked Venison with spices, Cilantro lime sauce, Fresh avocado, served with a shot of Orange grand Marnier and nasturtium leaf

Chilean Seabass Teriyaki Kebab

Broiled Seabass fillet with glazed teriyaki, Crispy Leek, edamame and micro cress, citrus Vinaigrette and Pink finger lime caviar

Chargrilled Australian Lamb

Chargrilled Frenched Lamb cutlet, flamed grilled Smokey Aubergine, Spicy Bell pepper Marmalade and pomegranate

From the Hilton Kuala Lumpur Patisserie

Deconstructed Red Ruby Velvet

Classic Red velvet sponge, Strawberry crème Cheese Mousse, Crumbed pastry soil and Fresh wild Berries

Rocher Croissant

Hilton bakery croissant, filled with hazelnut cream, Jivara milk chocolate and toasted hazelnuts

Black Forest 70% Chocolate Pot

Moist chocolate sponge, Vanilla Chantilly, Dark sour cherry, Chocolate soil, edible Flower and Fresh berries

Caramel Yuzu Magnum

Caramel Brownie, Poached Banana, Yuzu infused milk chocolate Cremeux and Crispy pearls

Praline Noisette

- 64% Manjari dark chocolate mousse, Crispy feuilletine, Praline cream, Gold Dust on a Chocolate short crust Pastry

Champagne

Perrier-Jouët Grand Brut

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Wine

White -Jacob's Creek Core, Chardonnay

Red - Jacob's Creek Core, Merlot

RM 420 Nett Per Person for Food & Free Flow Perrier-Jouët Champagne and White & Red Wine

RM 200 Nett Per Person for Food & Free Flow Non Alcoholic Beverages