

LA FLEUR

by LamboCellar

Brunch & Lunch



www.lafleur.com.my

LA FLEUR

by LamboCellar

Where Flavor Meets Elegance

Business Set Lunch Menu

2 Course
Set Lunch

RM68

3 Course
Set Lunch

RM88
(Dessert)

Appetizer

Chef's Amuse-Bouche

*A signature teaser crafted by our chef, setting the stage for the flavors ahead.

Starter

(choose 1)

La Fleur House Salad with Smoked Salmon

Grilled Caesar Salad

Tuna Tataki

Smoked Salmon Beetroot Salad

Black Mussel with Lemon Butter Sauce

Main Course

(choose 1)

Chicken & Truffle Mushroom Roulade

Braised Beef Brisket

Sous Vide Iberico Pork Collar

Wild Hake Fillet

Sausage and Mashed Potato

Duck Leg Confit

Chorizo Spanish Pasta

Seafood Pomodoro Pasta

ADD ON

RM 88 upgrade to tenderloin MB1

Dessert

Petit Gâteaux

A selection of miniature desserts for a sweet finish.

All set lunches include a complimentary cup of your choice: Coffee or Green Tea.

A la Carte Menu

Charred Gourmet Selections

Iberico Pork Jowl

RM36

Tenderloin MB1

RM58

** Steak (price per 100g)*

Dessert



Charcoal Grilled MD2 Pineapple


RM18

Salted Caramel Sauce, Lime, Coconut Ice Cream

Passion Fruit Crème Brulee

RM18

**All prices are subject to 10% service charge*



A la Carte Menu

Starter

Trio of Tomato Salad

Whipped Ricotta cheese,
Yuzu Gel, Kalamata Olive

RM28

Smoked Salmon Beetroot Salad

RM28

Yellow Fin Tuna Tataki

Ikura, Edamame Salad, Yuzu Ponzu

RM36

Grilled Caesar Salad

Char-Grilled Romaine Lettuce, Crisp
Romaine Lettuce, Classic Caesar Dressing,
Pork Bacon, Shaved Parmesan

RM28

La Fleur House Salad

Hydroponic Lettuce, Chiko Cherry Tomato,
Pickles, Walnut, Mustard Vinaigrette

RM20

Seared Foie Gras

Fruit Puree, Balsamic Reduction

RM68

*All prices are subject to 10% service charge





A la Carte Menu

Snack

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|-----------------------------------------------------------------------------------|------|
| Marinated Olive
Garlic, Chili, Lemon, Herb | RM18 |
| Truffle & Parmesan Fries | RM15 |
| Homemade Hummus
Tortilla Chips | RM18 |
| Cheese Platter
Four Assorted Cheese, Dried Fruits,
Nuts, Cracker | RM68 |
| Cold Cut Platter
Three Assorted Iberico Cured Meats,
Olives, Cracker | RM85 |
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Small Plate

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|--------------------------------------------------------------------------------|------|
| Crispy Chicken Karaage
Togarashi, Mayo | RM20 |
| Spanish Garlic Shrimps
Chili, Parsley | RM36 |
| Black Mussel in lemon butter sauce
Black Mussels, Lemon Butter Sauce | RM28 |
| Pan seared Canada Scallop
Butternut Squash Puree | RM78 |

*All prices are subject to 10% service charge





A la Carte Menu

Pasta

Chorizo Spanish Pasta

RM38

Tossed in Garlic and Olive Oil Sauce,
Cherry Tomato, Olives, Fresh Basil Leaves,
Chorizo

Seafood Pomodoro Pasta

RM38

Tossed in Tomato Pomodoro Sauce
with Seafood, Parmesan

Pasta ai Funghi

RM51

Creamy Wild Mushroom Sauce,
Iberico Pork, Truffle

Pasta all'arrabbiata

RM51

Spicy Tomato Sauce, Grilled White
Sea Prawn, Parmesan

Wagyu Spanish Pasta

RM89

Tossed in Garlic and Olive Oil Sauce,
Cherry Tomato, Olives, Fresh Basil Leaves, Wagyu

Choice of Pasta

Homemade pasta / Pappardelle / Rigatoni

*All prices are subject to 10% service charge



A la Carte Menu

Main Course

Chicken & Truffle Mushroom Roulade

Pumpkin puree, and Green Vegetable

RM38

Braised Beef Brisket

Roasted Potato and Root Vegetable

RM58

Sous vide Iberio Pork Collar

Bean Cassoulet

RM58



Wild Hake Fillet

Creamy Leek, Panfry Potato and Sauce Vierge

RM38

Duck leg Comfit

Truffled Mashed Potato

RM40

Sausage and Mashed Potato

RM38



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