

# GOODDAM 2/3-COURSE WEEKEND LUNCH MENU

15 JULY - 16 OCTOBER 2022

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2-COURSE (1 MAIN + 1 STARTER / 1 DESSERT) @RM 98++ /PAX

3-COURSE (1 STARTER + 1 MAIN + 1 DESSERT) @RM 118++ /PAX

## COMPLIMENTARY BREAD

Almond Brioche, Cultured Butter

## SELECTIONS FOR STARTER

(A) SWEET CORN SOUP, Padano Toast, Onsen Egg

(B) SMOKED SOLE FISH CRUDO, Oregano Cream, Trout Roe (Served Raw)

## SELECTIONS FOR MAIN

(A) TRUFFLE & MUSHROOM RISOTTO, Padano [V]

(B) GRILLED KURAU FISH SAFFRON RISOTTO, Trout Roe (+RM 25)\*

(C) DUCK RAVIOLI, Toasted Almond Butter Sauce, Mint

(D) BEEF RAGU SOPRESSINI PASTA, Kaffir Lime Gremolata

(E) SEA URCHIN CALAMARATA PASTA, Saffron Citrus Butter, Trout Roe (+RM 55)\*

(F) LOBSTER LINGUINE PASTA, Bisque, Trout Roe, Bottarga (+RM 75)\*

(G) WAGYU A5 STEAK (Med.Rare/Medium), Potato Mash & Truffle Jus (+RM 175)\*

OPTIONAL ADD-ON : SHAVED TRUFFLE (4G) +RM 40 | FOIE GRAS (50G) +RM 45

## SELECTIONS FOR DESSERT

(A) LYCHEE & TUAK SORBET, Lime Curd

(B) CANNOLI 2-PC - Candied Orange & Pistachio

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\*Premium item surcharge applies. Certain dish may contain alcohol.  
Please inform any food allergy 1 day in advance.

# BIRTHDAY / SPECIAL OCCASIONS

RM 29 /PC

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- MINI CELEBRATION CAKE 3" - Dark Chocolate
- MINI CELEBRATION CAKE 3" - Tiramisu (Contains Rum)

# KID OPTIONS

RM 68 /PORTION

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- MIX MUSHROOM RISOTTO with Padano Cheese
- LIGUINE PASTA with Crispy Guanciale & Padano  
(Choice of Carbonara Sauce / Pomodoro Tomato Sauce)

# BEVERAGE / WINE LIST

\*For special request eg. Celebration Cake & Kid Option, pre-order 1 day in advance.  
Our corkage fee is RM 40 /bottle of wine or RM 80 /bottle of spirit.  
All prices are subject to 10% Service Charge and 6% SST.