

# GOODDAM 2/3-COURSE WEEKEND LUNCH MENU

8 APRIL - 10 JULY 2022

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

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

## COMPLIMENTARY BREAD

Pane Toscana & Timut Pepper Ricotta

## STARTER (CHOOSE 1)

- (A) CARPACCIO Hay-Smoked Snapper (Served Raw)
- (B) 'ZUPPA di Fagioli' Tuscan Bean Soup, Onsen Egg, Padano Crostini

## MAIN (CHOOSE 1)

- (A) TRUFFLE MUSHROOM RISOTTO, Mushroom, Padano Cheese [V]
  - (B) WILD BOAR RAVIOLI, Carrot Butter, Gooseberry
  - (C) BEEF RAGU PACCHERI, Kaffir Lime Gremolata
  - (D) FETTUCCINE CARBONARA, Crispy Guanciale, Pecorino Romano
  - (E) LOBSTER FETTUCCINE, Bisque, Trout Roe, Bottarga (+RM75)\*
  - (F) GRILLED RED CORAL FISH, Potato Mash & Clam Besciamella Sauce
  - (G) WAGYU A5, Potato Mash & Caramelized Pepper Sauce (+RM 170)\*
- OPTIONAL ADD-ON : SHAVED TRUFFLE (4G) +RM 40 / EXTRA FOIE GRAS (50G) +RM 45

## DESSERT (CHOOSE 1)

- (A) CANNOLI 2-PC - Candied Orange & Hazelnut Chocolate
- (B) CHOCOLATE ICE CREAM, Grappa Braised Ciku & Keluak Soil

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\*Premium item surcharge applies. Certain dish may contain alcohol.  
Please inform any food allergy 1 day in advance.  
All prices are subject to 10% Service Charge.

# 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
- FETTUCCINE with Crispy Guanciale, Pecorino Romano  
(Choice of Carbonara Sauce / Pomodoro Tomato Sauce)

## BEVERAGE 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.