

# BAYU

— RESTAURANT —

## CLIFF DINING EXPERIENCE

4 COURSE MEAL RM 500++ PER PERSON

### STARTER

#### **CLASSIC CHICKEN SALAD**

Chicken breast, green lettuce, iceberg lettuce, carrot, red onion, cherry tomatoes and olives tossed in vinaigrette

**OR**

#### **CHICKPEA SALAD**



Chickpeas, green lettuce, iceberg lettuce, carrot, red onion, cherry tomatoes and olives tossed in vinaigrette or olive oil

**OR**

#### **POTATO SALAD**



Boiled diced potatoes, green lettuce and white pepper in salad dressing tossed to balance the mix

### SOUP

#### **WILD MUSHROOM SOUP**



An assortment of mushrooms with cream to flavour the soup to perfection

**OR**

#### **SHRIMP BISQUE**

Shrimp blended with cream and simmered to enhance the flavour

### MAINS

#### **GRILLED CHICKEN**

Chicken thigh/breast grilled live with interactions from chef on side of potato wedges and grilled veggie

**OR**

#### **GRILLED LAMB**

Lamb chops grilled live with interactions from chef on side of potato wedges and grilled veggie

**OR**

#### **GRILLED SALMON**

A must-try tasty grilled salmon fillet with chef interactions with side of potato wedges and grilled veggie

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**OR**

**SOY BASED LAMB MASALA**

Vegetarian based meat with traditional Masala curry and side of fragrant white rice with grilled veggie

DESSERT

**CAKE OF THE DAY**

- CHOCOLATE OREO CHEESECAKE
- OR
- MIXED BERRIES CHEESECAKE
  
- CHOCOLATE BROWNIES

**CREME BRULEE**

Rich custard topped with a layer of caramelized brown sugar with a dash of compote berries

**ADVANCED BOOKING REQUIRED AT LEAST 24 HOURS TO DINING DATE TO ALLOW PREPARATION AND PURCHASE OF ITEMS**