





*Swiss cuisine,
a potpourri of regional specialities
and cultural heritage, evolved over centuries
around a variety of seasonal home produce.*

Traditions faithfully re-created at Chalet.

Les Hors d'Oeuvres Froids
Cold Starters

Salade de l' Empire Romain

A CLASSIC

78

Viande de Grison

SWISS AIR-DRIED BEEF, CORNICHON PICKLES

98

Saumon fumé Norvégien

SMOKED SALMON LOIN,
TRADITIONAL CONDIMENTS

128

Steak Tartare

GRAIN-FED BEEFSTEAK

168

Les Perles de la Mer

HALF A DOZEN FRESH IRISH OYSTERS,
TRADITIONAL CONDIMENTS

168

Les Potages
Soup

Crème de Champignons Sauvage

OUR SIGNATURE CREAMY WILD MUSHROOMS
SERVED IN GIANT ROLL

68

Bisque de Homard

MAINE LOBSTER, CREAM, CRAB QUENELLES

88

Les Hors d'Oeuvres Chauds
Hot Starters

Raclette Valaisanne

A SWISS TRADITION, MELTED RACLETTE CHEESE,
NEW POTATOES, CORNICHON PICKLES

118

Foie Gras de Canard

PAN-FRIED DUCK LIVER, PORT WINE REDUCTION

108

Allow us to fulfill your every need. Inform us of any special dietary requirements and we will be happy to enhance your dining experience.

ALL PRICES ARE IN RINGGIT MALAYSIA AND ARE SUBJECT TO PREVAILING TAXES

Les Poissons & Fruits de Mer
Fish and Shellfish

Homard Thermidor
MAINE LOBSTER, RICE PILAF, GREEN ASPARAGUS
108 PER 100GM

Filet de Saumon Norvégien
NORWEGIAN SALMON
WITH ASPARAGUS AND BEURRE NOISETTE
138

Les Viandes et Volailles
Meat and Poultry

Duck-breast à l'Orange
PAN-ROASTED DUCK BREAST, DAUPHINE POTATOES,
PINE SEED-BROCCOLINI, SAUCE BIGARADE
188

Émincé de Veau à la Zurichoise
SLICED VEAL, MUSHROOM CREAM SAUCE,
RÖSTI POTATOES
208

Carré d'Agneau
ROASTED MUSTARD CRUSTED NEW ZEALAND RACK OF LAMB,
LYONNAISE, POTATOES, GREEN BEANS,
MINT SAUCE, ROSEMARY GRAVY
228

Côte de Boeuf Rôti à la Anglaise
SLOW ROASTED BEEF, BAKED POTATO,
YORKSHIRE PUDDING, BÉARNAISE SAUCE
288

Filet de Boeuf Australian Wagyu
“ROSSINI” WITH FOIE GRAS DE CANARD, BLACK TRUFFLE,
POMMES DAUPHINE, SAUTÉED VEGETABLES
468

Canard à la Presse
CLASSIC WHOLE ROASTED DUCK ON THE PRESS
FOR TWO PERSONS
588
*PRE-ORDER REQUIRED

Les Fondue
Fondue

Fondue au Fromage

A CLASSIC SWISS CHEESE FONDUE WITH TRUFFLE
SERVED FOR TWO
288

Desserts

*Souffle Glace au
Grand Marnier*

FROZEN ORANGE LIQUEUR
WHIPPED CREAM
68

Soufflé au Fraise

HOT STRAWBERRY SOUFFLE
48

Crêpes Suzette

68

Sabayon

MACÉDOINE OF FRUIT,
HAWAIIAN VANILLA ICE CREAM
68

*Selection from our
cheese board*

88

Specialty Coffee

Kafi Luz

WILLIAM'S PEAR, PLUM BRANDY
78

Café Royale

COGNAC, WHIPPED CREAM
78

Café Calypso

RUM, COFFEE LIQUEUR, WHIPPED CREAM
78

