





*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.

Tableside Service

Hot Starters

Raclette Traditionelle

Melted Raclette cheese with baby potatoes, pickled onions and cornichons
148

Mains

Servi du Gueridon

Australian slow-roasted prime rib with baked potatoes, Yorkshire pudding, vegetables, and roasting juices
288

Canard à la Presse

Classic whole roasted duck on the press for two persons
Pre-ordered required
588

Les Desserts

Sabayon Du Chalet

Our famous dancing dessert. Minimum order for two persons
58

Crêpes Suzette

Paper-thin pancakes cooked in an orange sauce
and flambéed with Grand Marnier
58

Cerises Jubilé

Cherries flamed with kirsch and cinnamon ice cream
58

Notre Chariot à dessert

All desserts served with fresh cream, sauce and additional gelato
48

Saint Honoré avec choux

Glace fruit tart

Gallet de amande

Apple tart

Les Fromages

A selection of assorted cheeses with compote, bread and dried fruit
28 PER PIECE

Specialty Coffee

Kafi Luz

William's Pear, plum brandy
78

Café Royale

Cognac, whipped cream
78

Café Calypso

Rum, coffee liqueur, whipped cream
78

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

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Les hors d'oeuvres
Cold Starters

Cocktail de crevettes
Fresh tender prawns with cocktail sauce and
crisp salad
78

Tartare du Boeuf
Beef tartare house-baked toast
138

Salade César
Baby romaine lettuce with Kodawari egg,
32-month Parmesan and croutons
78

Chalet's Saumon Balic Fait-maison
Smoked salmon with horseradish, capers,
potato blinis and sour cream
148

Les huîtres exceptionnelles
Half a dozen fresh Irish oysters, traditional condiments
228

Hot Starters

Foie Gras
Pan-fried duck liver with apple, port wine, brioche
and endive salad
158

Fondue Au Fromage
Cheese fondue with winter truffle and farmer's bread
for 2 persons
228

Les Potages

Crème de Champignons Sauvages
Our signature creamy wild mushroom soup served
in a giant bread roll
78

Soupe à l'oignon
French-style onion soup, beef consommé, sliced onions,
croutons and Gruyère cheese
88

Bisque de Homard
Creamy bisque of lobster with garlic croutons, tarragon and cognac chantilly
98

Les Poissons

Saumon Atlantique
Pan-fried salmon with potato fondant, vegetables and
lemon butter sauce with chives
168

Homard Thermidor
Glazed Maine lobster cooked with mushrooms
in cream and white wine glaze served with pilaf rice
108 PER 100 GRAM

Sole de Douvres
Pan-roasted dover sole served with brown butter and grenobloise sauce,
accompanied by vegetables
598

Les Viandes et les Volailles

Poulet nourri au maïs
Pan-seared breast with leg and foie gras Ballotine,
sautéed Trompette de la Mort mushrooms, madeira sauce,
truffle and potatoes
198

Carré d'Agneau Provençale
Herb-crusted 30-day grain-fed Tasmanian lamb rack and
jus de Provençal with potatoes, asparagus and carrots
248

Joue de Boeuf
Braised beef cheeks with mashed potatoes,
baby carrots and Madeira sauce
188

L'Émincé Veau À La Zurichoise
Veal and creamy mushrooms served with rosti potatoes
248

Fondue Bourguignonne
Tender cubes of Angus beef fillet, cooked tableside in hot oil,
served with horseradish cream, salsa verde, and mustard sauce.
258

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