





*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'œuvre* *Cold Starters*

### *Cocktail de crevettes*

Fresh tender prawns with cocktail sauce and  
crisp salad

78

### *Salade César*

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

78

### *Tartare du Boeuf*

Beef tartare house-baked toast

138

### *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

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

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

PRICES ARE IN RINGGIT MALAYSIA AND ARE SUBJECT TO PREVAILING TAXES

## *Les Viandes et les Volailles*

### *Poulet Nourri au Maïs*

Pan-seared chicken 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 de Veau à la Zurichoise*

Veal and creamy mushrooms served with rösti 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

## *Tableside Service*

### *Hot Starters*

#### *Raclette Traditionelle*

Melted Raclette 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-order required  
588

## *Les Desserts*

### *Sabayon Du Chalet*

Our famous dancing dessert. Minimum of 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 are served with fresh cream, sauce and gelato

48

### *Saint Honoré avec choux*

*Glace fruit tart*

*Gallet de amande*

*Apple tart*

### *Les Fromages*

A selection of cheeses with compote, bread and dried fruit

28 PER PIECE

## *Specialty Coffee*

### *Kafi Luz*

Williams Pear, plum brandy

78

### *Café Calypso*

Rum, coffee liqueur, whipped cream

78

### *Café Royale*

Cognac, whipped cream

78

### *Irish Coffee*

John Jameson, coffee, whipped cream

78

### *Dolce Vita*

Cointreau, grand marnier, caramalised sugar, coffee, whipped cream

98