



# SIGNATURE DISHES TO GO

BY *Le* **MERIDIEN**  
KUALA LUMPUR



- The Gastro Caesar** 42  
Romaine hearts, shaved parmesan, anchovies and toasted brioche with sous-vide roast chicken
- 8-Hours Braised Australian Beef Cheek** 78  
Roasted baby potatoes, confit of shallots and carrots
- Chimichurri Sous-Vide Australian Lamb Rack** 88  
Honey roasted root vegetables, soft mascarpone polenta, pommery sauce
- Roasted Teriyaki Cod** 88  
Buckwheat noodles, fresh eringi and shiitake mushrooms, Asian greens and shoyu miso broth
- Le Méridien Kuala Lumpur's Signature Éclair (2 pieces)** 25



- Mixed Mushroom Soup** 52  
with truffle oil
- Baked Eggplant Parmigiana** 58  
Light tomato sauce, mozzarella, parmesan cheese and basil
- Sardinian Malloreddus** 52  
Braised lamb sauce and mild Pecorino cheese
- Ossobuco** 138  
Slow-cooked veal shank, saffron risotto and gremolata
- Favola's Tiramisu 1956** 32

## AVAILABLE FOR TAKEAWAY OR DELIVERY

Satiate your appetite with hearty favourites from our award-winning kitchens of PRIME, Favola, Latest Recipe and Gastro Sentral in the comfort of your home.

Pick-up and delivery options are available via **TABLEAPP**.

To discover more, contact our Dining Specialist at +60 3 2263 7543 or +60 12 215 8782.



- Lobster Bisque** 62  
Creamy lobster soup with buttered brioche croutons
- Breaded Crab Cakes** 78  
Grated fresh horseradish crème fraiche
- Black Angus Tenderloin\*** 240  
Baby carrots, gratin potatoes and Sarawak pepper sauce  
8oz / 220g 360  
12oz / 340g
- Wagyu Ribeye MB 6/7\*** 380  
Creamy mashed potatoes, wilted spinach, truffle sauce  
12oz / 340g
- PRIME Cheese Tart** 38  
with berries coulis

*\*The steaks are vacuum packed and ready to cook. Please head to @lemeridienkl on Instagram for cooking instructions.*

## Latest Recipe

- The Ultimate Nasi Goreng** 40  
Fried rice with seafood, chicken perchik style, fresh water prawns, sambal asparagus and Asian omelette
- Mee Hoon Siam** 40  
Stir-fried vermicelli noodles with fresh prawns, squids, sea scallops, vegetables and fermented soya bean paste
- Butter Chicken** 50  
Tandoori chicken in creamy tomato sauce with biryani basmati rice
- Palak Paneer** 40  
Freshly-blended spinach with Indian spices and cottage cheese
- Tapioca Pearls** 18  
with coconut milk and palm sugar



WAGYU RIBEYE



PRIME CHEESE TART



PALAK PANEER



CHIMICHURRI SOUS-VIDE AUSTRALIAN LAMB RACK



SARDINIAN MALLOREDDUS



BREADED CRAB CAKES

