

Plated Dining Menu

Experience the dining with our chef curation menu



 **LEGUMES**
CATERED FOR YOU



+60123930639



Legumes Sdn Bhd
Puchong

The Manor Dinner

MENU

SOUP

Vichyssoire

A velvety leek and potato soup, served with freshly baked crusty bread.

STARTER

Waldorf Salad Royale

A blend of crisp apples, celery, seedless grapes, and toasted walnuts, lightly tossed in a yogurt dressing on a bed of butter lettuce and sliced avocados.

MAIN

Herb-Crusted Beef Tenderloin

Served medium-rare mashed potatoes, and grilled asparagus

or

Pan-Seared Salmon with Lemon Dill Sauce

Fresh salmon fillets pan-seared to golden perfection, served with a creamy lemon and dill sauce, garnished with fresh chives

or

Ballotine de Poulet aux Champignons

Tender chicken roulade filled with a mixture of sautéed spinach, mushrooms, and cream cheese, with thyme brown sauce

ACCOMPANIMENTS

Pommes Duchess

Golden, piped mashed potatoes, baked to perfection with a hint of nutmeg and butter.

The Manor Dinner

MENU

DESSERT

Petite Tarte au Citrus Royale

A delicate, golden pastry shell filled with luscious lemon curd, striking the perfect harmony between citrusy brightness and velvety smoothness. Topped with a swirl of torched meringue and a dusting of fine sugar.

or

Panna Cotta de CoCo

A silky, tropical twist on the classic Italian dessert, delicately flavored with coconut milk and vanilla, served with forbidden rice and a garnish of toasted coconut flakes.

or

Petite Saint-Honoré au Caramel Salé

A regal rendition of the classic French pastry, featuring crisp choux puffs filled with velvety vanilla crème pâtissière, delicately perched on a buttery puff pastry base. Glazed with golden caramel and adorned with a swirl of salted caramel Chantilly, this exquisite treat embodies sophistication and timeless indulgence.

BEVERAGES

Earl Grey Tea and Coffee

Served with sugar, milk and lemon slices