

**Restaurant au Jardin**  
**St. Valentine Menu Dégustation**  
February 2023



**Scotched Squid Tartare**  
Baby Squid Crisps, Nutmeg Sorbet,  
Culantro Oil & Kaffir Lime Kosho

**Serrano & Soy**  
Soaked Soy Pudding, Onion Crisps  
Browned Onion & Autumn Truffle Sauce

**'Grand Caviar' au Jardin**  
Picked Lobster, Cauliflower Crémeux  
- *Supplementary Add-ons* -  
*Sturgeon Caviar rm 250*

**Mussel & Fennel Curry**  
Smoked Mussels Custard, Raw Fennel,  
Mango Gel, Fennel Curry, Steamed Brioche

**Daikon Textures**  
Salt Baked & Pickled, Cashew Purée,  
Mint Oil, Trout Roe & Saké Beurre Blanc

**Magnum Sorbet**  
Passionfruit, Celery, Tarragon

**Hybrid Tiger Grouper**  
Pumpkin & Cilantro Roots Velouté,  
Poached Tomatoes, Culantro Oil  
Kaffir Lime Dust, Cilantro Root Tuille

**Cognac & Hay Aged Duck**  
Beets Gel, Pickled Beets,  
Pomme Purée, Yuzu Split Jus  
*Pre-order 2 Days in Advance*

**A Choice of Japanese**  
**A3 or A5 Wagyu**  
Celeriac Purée, Jus Maison,  
Grained Mustard  
*- Supplementary Charge of RM280 -*

**ADDITIONAL COURSE**

**- RM95 -**

**Cured Foie Gras de Canard**  
Pickled Feng Lai Rice, Oba, Freshly Shaven Spring Truffle

**Forêt Noire**  
Chocolate Tuille, Pistachio & Kirsch Sorbet, Cherries,  
Kirsch Decadent, Sour Roselle, Mascarpone Crème Pâtisserie

RM 468 ++

Please note that a service charge of 10% and SST of 6% will be added to the final bill.