

Menu Dégustation

November 2022

Croquettes of Jamón

Squid Ink Bread, Prosciutto, Truffle,
Ponzu Gel, Dehydrated Yuzu Skin, Pickled Onion

Scallops

Ceviche Juice, Shaven Radish, Fig Jelly,
Capsicum & Lime Sorbet, Sour Cream

'Grand Caviar' au Jardin

Picked Lobster, Cauliflower Crèmeux

- *Supplementary Add-ons* -

Lumpfish Roe rm 85

Sturgeon Caviar rm 250

Roasted Onion Consomme

Espuma of Pringles & Yeast Extract
Pickled Chayote, Focaccia of Roquefort

Tiger Prawns

Coconut & Green Chilli Puree, Curry Leaves,
Black Mustard Seeds, Kulim Oil

Magnum Sorbet

Passionfruit, Kaffir Lime Leaves, Osmanthus

Wild Caught Grouper

Salted Fish & Pickled Mustard Broth,
Culantro, Poached Sweet Tomatoes

Cognac & Hay Aged Duck

Beets Gel, Pickled Beets,
Pomme Purée, Yuzu Split Jus
- *Supplementary Charge of RM75* -

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

Pistachio & Rose Water Sorbet

Espresso Sponge, Cocoa Soil, Kahlua,
Roselle & Rose Water Purée, Mascarpone

RM 338 +

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