

Green Menu Dégustation

August 2022

Tarte of Heirloom Tomatoes

Nut & Sour Cream Sorbet, Fennel Seed Crisps,
White Wine Vinegar Gastrique, Mascapone

Highland Cabbages

Cabbage Royale & Red Cabbage Sorbet.
Cabbage Crostini, Tartare of Smoked Eryngii

Chayote

Gorgonzola Dumpling, Sour Cream Crisps Espuma,
Pickled Chayote, Chayote Consommé

Highland Vegetable Stew

Fermented Truffle Pomme Purée, Yeast Extract, Shaven Truffles

Magnum Sorbet

Fermented Roselle, Curry Leaves and Salt

Roasted & Butter Poached Aubergine

Red Pepper Croquettes, Harissa,
Aubergine Crisps, Chopped Almond

Pistachio & Rose Sorbet

Seniman Cacao Soil, Mascarpone Espuma,
Longan, Matcha Dust, Fresh Mint

RM 338 +

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