

Menu Dégustation

May 2022

In Season Asparagus

Kale Crisps, Pickled Sweet Chillies & Jalapeño Ketchup,
Sour Cream & Garlic Sorbet, Charred Pickled Cucumber

Sardine Tartine

Sardine Parfait, Onion Jam, Anchovy Sablé,
Fresh Buttered Toast, Pickled Shallots

'Grand Caviar' au Jardin

Picked Lobster, Cauliflower Crémeux
- *Supplementary Add-ons* -
Lumpfish Roe rm 85
Sturgeon Caviar rm 250

Picked Mud Crab

Velouté of Cilantro Roots, Croutons,
Nagaiimo, Citrus, Roe Biscuit

Tartlet of Assorted Mushroom & Fungus

Chicken Fat Glaze, Pressed Chicken Wing,
Black Garlic Emulsion, Shitake Custard

Sorbet

Sour Litchee, Lemongrass

Flounder

à la Grenobloise, Capers Broths,
Squid Ink Focaccia, Burnt Butter

Cognac & Hay Aged Duck

Remoulade of Celeriac, Jus Maison
- *Supplementary Charge of RM75* -

A Choice of Japanese

A3 or A5 Wagyu
Fennel & Dill Purée, Herbs, Jus
Maison, Grained Mustard
- *Supplementary Charge of RM280* -

ADDITIONAL COURSE

- RM95 -

Cured Foie Gras de Canard

Pickled Feng Lai Rice, Oba, Freshly Shaven Winter Truffle

Matcha Parfait

Burnt Milk Crème Pâtisserie, Milk Sponge,
Lime Espuma, Matcha Milk Sorbet, Matcha Candy

RM 338 +

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