

' THE BEST OF '
Menu Dégustation
La Mosaique 2023

Tartare of Cured Snapper
Longan Gelée, Sze Chuan Pepper, Temu Mangga

Highland Cabbage
Cabbage Royale & Red Cabbage Sorbet, Cabbage
Crostini & Faux Crab

'Grand Caviar' au Jardin
Sturgeon Caviar,
Picked Lobster, Cauliflower Crémeux
Supplementary Charge of rm 250

Local Jerusalem Artichoke
Artichoke Skin, Ultrasonic Artichokes,
Chicken Fat Jus Gras, Rosemary Oil & Mushroom

Picked Crab & Horseshoe Crab Roe
Smoked Tomato & Curry, Fennel Seeds Beignet

Magnum Sorbet
Fermented Strawberries and Kantan

Wild Caught Grouper
Cured, Smoked & Lightly Poached,
Sweet Pepper Croquette,
Smoked Tomato & Masala Broth

Cognac & Hay Aged Duck
Lapsang Souchong & Passionfruit,
Pomme Purée, Yuzu Split Jus

**A Choice of Japanese
A3 or A5 Wagyu**
Jus Maison & Grained Mustard,
Pomme Purée
- Supplementary Charge of RM180 -

ADDITIONAL COURSE

- RM95 -

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

Foret Noir
Chocolate Concierge, Roselle Tuille, Pistachio & Local Planifolia Vanilla Ice Cream,
Roselle Purée, Kirsch Chocolate Delice, Mascarpone Cream, Fresh Truffle

RM 468 ++

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