

'La Mosaïque 2022'

Menu Dégustation

September 2022



Cured Tiger Prawns

Papaya Sorbet, Ceviche Juice, Charred Preserved Radish,
Belachan Oil, Shallots

Sardine Tartine

Sardine Parfait, Sardine Jam, Pickled Shallot, Anchovy
Sablé, Fresh Buttered Toast

'Grand Caviar' au Jardin

Picked Lobster, Cauliflower Crémeux

- *Supplementary Add-ons* -

Lumpfish Roe rm 85

Sturgeon Caviar rm 250

Highland Cabbages

Cabbage Royale & Red Cabbage Sorbet.
Cabbage Crostini, Picked Crab Remoulade

Charred Kailan Stems

Jalapeño Ketchup, Sour Cream, Pickled Cucumber,
Confit Garlic, Garlic Foam

Magnum Sorbet

Fermented Strawberries and Kantan

Wild Caught Grouper

Brined and Confit, Tom Kha Broth,
Tempura Oyster Mushrooms

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

Melon Sorbet

Pickled Chayote, Jasmine Rice Espuma,
Sugarless Meringue

RM 338 +

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