

'FESTIVES DEGUSTATION'
Christmas and New Year Menu
December 2022



Steamed Pearl Corn

Sweet Corn Ice Cream, Nori Powder
Black Bread, Charred Corn Shoots,
Black Garlic Espuma

'Grand Caviar' au Jardin

Picked Lobster, Cauliflower Crémeux
- *Supplementary Upgrades* -
Sturgeon Caviar rm 250

Consommé of Roasted Onion & Yeast

Pringles Espuma, Pickled Shallot,
Herb Oil

Mushroom & Foie Gras

Ceps Biscuit, Foie Gras Parfait, Frozen Foie Shavings,
Dressed Black Fungus, Pickled Onion

Magnum Sorbet

Passionfruit, Celery, Tarragon

Grouper

Pumpkin & Tomkha Velouté
Poached Tomato, Kaffir Lime Powder
Cilantro Roots Crisps

Cognac & Hay Aged Duck

Beets Gel, Pickled Beets,
Pomme Purée, Yuzu Split Jus

A Choice of Japanese

A3 or A5 Wagyu
Celeriac Purée, Jus Maison,
Grained Mustard

- *Supplementary Charge of RM200* -

ADDITIONAL COURSE

- **RM95** -

Cured Foie Gras de Canard

Pickled Feng Lai Rice, Oba, Freshly Shaven Spring Truffle

Forêt Noire

Chocolate Tuille, Pistachio & Kirsch Sorbet, Cherries,
Kirsch Decadent, Sour Roselle, Mascarpone Crème Patisserie

RM 488 +

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