

Menu Dégustation

August 2022

Kailan Stalk

Skipjack Tuna Tartare, Smoked Yolk, Pickled Mustard Seeds,
Brique Pastry, Horseradish

Highland Cabbages

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

'Grand Caviar' au Jardin

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

Chayote

Gorgonzola Dumpling, Sour Cream Crisps Espuma,
Pickled Chayote

Hokkaido Scallops

Fennel Curry, Shaven Fennel, Cilantro,
Passionfruit & Chive Oil Dressing

Magnum Sorbet

Fermented Roselle, Curry Leaves and Salt

Flounder

Roasted & Butter Poached Aubergine,
Shallot Crisps, Harissa Emulsion

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

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.