

Menu Dégustation

March 2023

Kailan Stem

Skipjack Tuna, Espuma of Pringles,
Fermented Jalapeño Sorbet, White Wine Gel

Serrano & Lumpfish Emulsion

Soaked Soy Pudding, Onion Crisps
Browned Onion & Autumn Truffle Sauce

'Grand Caviar' au Jardin

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

Snapper Tartare

Green Sze-Chuan Pepper,
Salted Longan Jelly

Mussel & Fennel Curry

Smoked Mussels Custard, Raw Fennel,
Mango Gel, Fennel Curry, Steamed Brioche

Magnum Sorbet

Stew Roselle & Nutmeg

Wild Caught Grouper

Chinese Wax Sausage,
Barley Risotto, Rice Crisps,
Coconut Broth

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

Raisin & Hennessy Cognac VSOP

Cultured Milk Sorbet, Orange & Carrot Cake,
Madagascan Vanilla Espuma, Fennel Seeds Meringue

RM 388 +

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