

Menu Dégustation

April 2024

Century Egg Ice Cream
Sze Chuan Pepper Sauce,
Steam Soymilk Custard,
Beignet

Balik Pulau Cultivated Mussels
Smoked, Watercress Emulsion,
'Sonic Waved Potatoes', Fiddle Head Ferns

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

Cured Prawns
Charred Stink Beans, Ice Plant, Lumpfish Roe,
Kaffir Lime Foam, Green Curry

'Our Penang Heritage Food'
The Faux 'Chicken' Rice
Chicken Jus Gras, Jasmine Rice Espuma,
Chicken Scratching, 'Faux' Chicken Skewers

Magnum Sorbet
Watermelon & Beets,
Pickled Watermelon Rind

Local Coral Grouper
Pickled Shimeiji Mushroom, Hens of the
Woods, Mushroom Nage Emulsion, Sherry
Vinegar

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

Aged Local AA Graded Dairy Cow
Jus Maison & Grained Mustard,
Pomme Purée
- Supplementary Charge of RM 50 -

A5 Wagyu
Jus Maison & Grained Mustard,
Pomme Purée
- Supplementary Charge of RM 180 -

ADDITIONAL COURSE

- RM 100 -

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

Artichoke & Rose
Artichoke Cake, Fried Artichoke Skin,
Rose Ice Cream, Meringue

RM 558 ++

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