

**Menu Dégustation  
St. Valentine's**

February 2022

**Romanesco**

Brined & Cold-Smoked, River Prawns Carpaccio,  
Brassica Sorbet, Aquafaba Emulsion

**Tartare of Skipjack Tuna**

Smoked Cream, Sherry Vinegar Gel, Smoked Mascarpone,  
Leek Crisps, Brique Pastry

**'Grand Caviar' au Jardin**

Lobster Head Gelée, Picked Lobster  
- *Supplementary Add-ons* -  
*Sturgeon Caviar rm 270*

**Real Chicken / Fake Chicken**

Hericium & Chicken Wings, Tandoori Masala, Betel Leaves Powder,  
Greek Yoghurt, Raw Mushroom Shavings, Sweet Potato Purée, Lime

**Sorbet**

Sour Plum, Cooked Mint & Cumin,  
Candied Tomatoes

**Wild Caught Grouper**

Smoked Skipjack Beurre Blanc,  
Burnt Cabbage, Kaffir Lime, Trout Roe

**Cognac & Hay Aged Duck**

Remoulade of Celeriac, Jus Maison  
- *Supplementary Charge of RM75* -

**150gm Chiba A4 Wagyu Ribeye**

Fennel & Dill Purée, Herbs, Jus  
Maison, Grained Mustard  
- *Supplementary Charge of RM280* -

**ADDITIONAL COURSE**

- RM95 -

**Cured Foie Gras de Canard**

Pickled Feng Lai Rice, Oba, Freshly Shaven Winter Truffle

**Melon**

Melon & Mascarpone Sorbet, Jasmine Tea Wine Jelly,  
Jasmine Petals, Tea Meringue, Madagascan Vanilla Sponge

RM 368 +

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