

Menu Dégustation

April 2023

Remoulade of Beets & Eryngii

Tartlet, Shaven Onion,
Wafu Dressing

Overcooked Leeks

Mushroom Espuma, Sherry Vinegar,
'Beurre Noisette', Capers

Pulled Hericium & Artichoke

Pandan Oil, Tomkha, Rice Crisps

Salt Baked Radish

Pickled Watermelon Radish,
Cashew Purée, Saké Beurre Blanc

Magnum Sorbet

Guava, Sour Plum, Kaffir Lime

Dressed Spaghettini no.1

Turmeric Royale, Oyster Mushroom, Tempeh

Dairy Free Cocoa Mousse

Salted Longan Sorbet, 80% Cacao Mousse, Rosemary Oil,
Rosemary Micro-Sponge, Cocoa Soil, Hydrated Longan

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