

## Menu Dégustation

January 2023

### Steamed Pearl Corn

Sweet Corn Ice Cream, Nori Powder  
Black Bread, Black Garlic Espuma

### Serrano & Soy

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

### 'Grand Caviar' au Jardin

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

### Scotched Squid

Baby Squid Crisps, Candied Nutmeg,  
Green Chilli & Kaffir Lime Kosho

### Mussel & Fennel Curry

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

### Magnum Sorbet

Passionfruit, Celery, Tarragon

### Wild Caught Grouper

Pumpkin & Cilantro Roots Velouté,  
Poached Tomatoes, Culantro Oil  
Kaffir Lime Dust, Cilantro Root Tuille

### 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

### Melon & Cream

Natural Sorbet, Milk Sponge, Crème Chantilly,  
Bubu Arare

RM 388 +

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