

Menu Dégustation

December 2022

Tarte of Mushroom

Fricassée of Mushrooms, Mushroom Custard,
Sherry Vinegared Onion Marmalade with Fennel Seed, Cep

Smoked Chicken Wing

Sweet Corn Ice Cream, Nori Powder
Sherry & Black Garlic Vinaigrette

'Grand Caviar' au Jardin

Picked Lobster, Cauliflower Crémeux
- *Supplementary Add-ons* -
Lumpfish Roe rm 85
Sturgeon Caviar rm 250

Scotched Squid

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

Picked Mud Crab

Beurre Noisette Emulsion,
Radish & Pepper Croqueta, Pickled Radish

Magnum Sorbet

Passionfruit, Celery, Tarragon

Poached Flounder

Prawn Emulsion,
Sunflower, Caviar

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

Forêt Noire

Chocolat Tuille, Pistachio & Kirsch Sorbet, Cherries,
Kirsch Decadent, Sour Roselle, Mascarpone Crème Pâtisserie

RM 368 +

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