

Menu Dégustation

May 2023

Cured Snapper Tartare
Green Sze-Chuan Pepper,
Salted Longan Jelly, Nashi Pear

'Cauliflower Cheese'
Roasted Cauliflower, Hazelnut,
Onion and Balsamico Nectar,
Cauliflower & Roquefort Ice Cream

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

50/50 Tomato Consomme
Sweet Basil Oil, Hokkaido Scallops, Petit Pois,
Dehydrated Baby Tomatoes, Tomato Bread

Potato on Potato on Potato
Potato Pavé, Potato Skin & Pringles Espuma,
Mussel and Mushroom Fricassée, Rosemary

Magnum Sorbet
Pineapple, Lemon & Thyme

Wild Caught Barracuda
Celeriac Crèmeux, Grenobloise,
Squid Inked Crûtons, Beurre Noisette,
Fish Foam

Cognac & Hay Aged Duck
Passionfruit Gel, Pomme Purée,
Yuzu Split Jus, Nagaiimo
- Supplementary Charge of RM75 -

**A Choice of Japanese
A3 or A5 Wagyu**
Jus Maison & Grained Mustard,
Celeriac Purée
- Supplementary Charge of RM280 -

ADDITIONAL COURSE

- RM140 -

Cured Foie Gras de Canard
Pickled Feng Lai Rice, Charred Unagi,
Oba, Freshly Shaven Spring Truffle

Freshly Shaven Apple
Fermented Kantan and Strawberry Sorbet, Red Pepper Marshmallow,
Chantilly Cream, Sour Plum Powder

RM 388 ++

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