

Menu Dégustation

November 2021

Amuse Bouche

Corn & Anchovies

Corn Meringue, Ice Cream & Anchovies, Pickled Onion, Smoke

Horseshoe Crab & TomKha Sorbet

Picked Mud Crab, Kaffir Lime Leaves, TomKha Sorbet

River Prawns

Salt Cured, Tempura & Seared, Cauliflower,
Hang Dried Yoghurt, Cilantro

'Grand Caviar' au Jardin

Lobster Head Gelée, Picked Lobster
- *Supplementary Add-ons* -
Lumpfish Roe rm 75
Sturgeon Caviar rm 320

Hokkaido Scallops

à la Grenobloise, Capers Espuma, Beurre Noisette Emulsion,
Crispy Capers, Raisins, Toasted Bread

Sorbet

Lacto Fermented Carrot & Madagascan Vanilla,
Dill, Cream Cheese

Wild Caught Grouper

Steamed, Black Garlic Emulsion,
Pointed Cabbage & Crisps, Trout Roe,
Dashi of Smoked Mushrooms

Cognac & Hay Aged Duck

Martell VSOP Cognac,
Hay Smoked, Apricot & Cognac
Purée, Raw Almond, Jus Maison
- *Supplementary Charge of RM75* -

120gm Tochigi A3 Wagyu Ribeye

Fennel & Dill Purée, Fresh
Herbs, Jus Maison, Homemade
Grained Mustard
- *Supplementary Charge of RM180* -

Tarte Au Pomme

Granny Smiths Apple and Parsley Sorbet, Candied Fennel in Pernod,
Greek Yoghurt Chantilly, Pâté Sucrée, Tarragon, Tuille

RM 298 +

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