

7-COURSE DISCOVERY (SEASONAL WINTER BLACK TRUFFLE MENU)

RM588++ p/pax

**\*\*Optional course add-on\*\***

Fresh Tagliatelle pasta | confit kampung egg | Alaskan king crab | shaved Perigord black winter truffle - RM180++

Or

Pan seared "Rougie" Duck Foie Gras (60g p/piece) | roasted almonds | Amarena cherry from Bologna -RM75++

Optional wine pairing with Dows fine white port, Douro valley, Portugal RM45++

**\*\*Optional wine pairing package - RM350++ for 4 glasses**

Prelude

1. **Mini savory tartlets**

2. **Irish premium oysters** | gently poached in shallot jus | Oscietra caviar | marinated celeriac

3. **Strip-jack mackerel** | bitter lemon cream | local torch ginger

1<sup>ST</sup>

**Hokkaido scallops**

Jerusalem artichoke purée | pearl barley risotto | cordyceps mushroom | shaved black truffle

2<sup>ND</sup>

**Cold capellini \*Our new signature\***

Abalone | Italian oscietra Caviar | black winter truffle | truffled Celeriac cream | Irish bouchot mussels | shima aji

3<sup>RD</sup>

**Alaskan king crab**

Braised in its own juices | black winter truffle | heirloom tomato passata | gellee made from tomato water | sweet basil

4<sup>TH</sup>

**Anjou French Pigeon**

Fermented beets | grilled baby corn with parmesan | beet fluid gel

5<sup>TH</sup>

**Spiny lobster from the Caribbean Sea**

Braised ice plant & organic local zucchini | soft leeks from Cameron Highlands

Sorbet Course

**Mulberry & blackberry granité | 4-mint yogurt**

6<sup>TH</sup> - CHOICE OF MAINS

**Market fresh fish of the day**

with crispy potato scales | sauce vin jaune

or

**14-hr slow roasted rack of lamb (SA Aust)**

or

**1/2 Brittany blue lobster tail**

(additional RM178++)

Lightly poached in lobster butter | lobster sauce americaine

or

**Japanese Full-Blood A4 Wagyu - 120g**

(additional RM190++)

Handmade strigoli pasta with local "kukur" mushrooms

7<sup>TH</sup> - CHOICE OF DESSERT OR CHEESE

**Fresh seasonal fruit**

Poached Japanese mandarin & Korean winter strawberry | "cheese cake" ice cream | orange crisps

or

**Black | White | Green**

Light crunch charcoal meringue | Matcha green tea pannacotta | white chocolate ice cream

Mulled blueberry, strawberry & boozy cherries

or

**Le fromage**

5 types of A.O.P cheeses from our cheese trolley

Accompanied with fresh honeycomb, wild flower nectar collected from the hills of

Mae-rim Province, Chiang Mai-Thailand

Café Ou Thé

**Illy coffee or assortment of Jing tea**

With a complimentary slice of double chocolate tart made from 100% local chocolate,

cultivated By the Semai tribe Sinderut-Pahang

(additional RM30++)