

7-COURSE DISCOVERY (SPRING MENU)

RM588++ p/pax

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

Prelude – with compliments from the chef

**1. Mini savoury tartlets**

2.. **Strip-jack mackerel** | bitter lemon cream | local torch ginger | transmontanus sturgeon caviar

1<sup>ST</sup>

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

Hokkaido bafun uni | king crab | savoury seafood sabayon | truffled celeriac cream

2<sup>ND</sup>

**Live Korean turbot**

Lightly poached in Tuscan olive oil | abalone jus | fermented belimbi

3<sup>RD</sup>

**Alaskan king crab & Landes white asparagus**

Braised in its own juices | concentrated heirloom tomato | gellee made from tomato water | sweet basil

4<sup>TH</sup>

**DC's spring seafood medley**

Daily catch with crispy potato scales | Hokkaido scallops | Irish bouchot mussels  
Jerusalem artichoke purée | pearl barley risotto | braised leeks

5<sup>TH</sup>

**Spiny lobster from the Caribbean Sea**

Braised organic local zucchini | soft leeks from Cameron Highlands

Sorbet Course

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

6<sup>TH</sup>

**\*\*Optional add on\*\***

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

**\*\*Optional wine pairing with Dows fine white port, Douro valley, Portugal - RM25++**

CHOICE OF MAINS

**Market fresh fish of the day**

with crispy scales | sauce vin jaune

*Alternatively*

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

*Alternatively*

**1/2 Brittany blue lobster tail (additional RM178++)**

Lightly poached in lobster butter | lobster sauce americaine

*Alternatively*

**Japanese "Hidagyu" Full-Blood A5 Wagyu- 120g (additional RM190++)**

Handmade strigoli pasta with local "kukur" mushrooms

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

**Fresh seasonal fruit**

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

*Alternatively*

**Black | White | Green**

Light crunch charcoal meringue | Matcha green tea pannacotta | white chocolate ice cream  
Mulled blueberry, strawberry & boozy cherries

*Alternatively*

**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  
(additional RM18++)**