

4-COURSE LIGHT (SPRING MENU)

RM348++ 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

1ST

Cold capellini *Our new signature*

Hokkaido Bafun uni | king crab | savoury seafood sabayon | truffled Celeriac cream

2ND

DC's spring seafood medley

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

Sorbet Course

Mulberry & blackberry granité | 4-mint yogurt

3RD

****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

4TH - CHOICE OF DESSERT OR CHEESE

Fresh seasonal fruit

Poached Japanese 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++)**