

(5-course Autumn/Winter Menu)

Optional wine pairing package – RM350 for 4 glasses

Prelude

1. Sensational mini tartlets
2. Italian burrata from Puglia | hollandaise infused with mandarin | pickled sardines

1st

Wild seabass, Kuala Selangor

Lightly poached | infused bouillon | Koshi-hikari rice | salad of fennel & banana flower

winning dish for 2018 Jeunes des Rôtisseurs competition

2nd

Cold capellini *Our new signature*

Hokkaido Bafun uni | Italian Osestra caviar | black winter truffle | truffled celeriac cream

*Supplement add on baby South Africa abalone RM65++ (whole piece)

3rd

Alaskan king crab

Braised in its own juices | black winter truffle | tomato gellee

4th - CHOICE OF MAINS

Supplement add on Rougie Duck Foie Gras

60g - pan seared - RM75++

Homage to M. Paul

Market fresh fish of the day with crispy potato scales | sauce vin jaune

or

Darling Downs F1 ribeye (Queensland Aust)

Seasonal farm fresh vegetables | jus made of beets

or

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

Potiron squash | lightly braised baby eggplant & cumin

or

1/2 Brittany blue lobster tail

Lightly poached in lobster butter | lobster sauce americaine

Fresh pappardelle with braised leeks & mushrooms (additional RM178++)

or

Japanese Full-Blood A4 Wagyu - 130g

(additional RM190++)

5th - CHOICE OF DESSERT OR CHEESE

Fresh seasonal fruit

French Mara de Bois strawberry sherbet | cheese cake ice cream | poached summer peaches

or

Black | White | Green

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

Mulled blueberry and strawberry

or

Le fromage

5 types of cheese from our cheese trolley

GRAND FINALÉ

Mignardises

Assortment of fruit jellies

CAFÉ OU THÉ

Illy coffee or assortment of Jing tea (additional RM18)

RM438.00++ p/pax

