

5-COURSE TASTE (SEASONAL WINTER BLACK TRUFFLE MENU)

RM438++ 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

1ST

Hokkaido scallops

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

2ND

Cold capellini *Our new signature*

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

3RD

Alaskan king crab

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

Sorbet Course

Mulberry & blackberry granité | 4-mint yogurt

4TH - 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

5TH - 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++)