

DC

BLACK TRUFFLE

M E N U



"When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: To make people happy. That's what cooking is all about."

- Chef Thomas Keller

DC Restaurant has just brought up its fifth anniversary. As we embark on our sixth year, my team and I remain focused on the only things that matter: Your pleasure and happiness.

As supply chains improve and our research takes us in ever-increasing but exciting new directions, our menus evolve constantly, always with a view to ensuring an exciting and delicious experience for our discerning guests, whether first-timers or loyal regulars.

As such, we ask for your patience and forgiveness if there is a particular favourite dish or ingredient which is not featured in the menu.

Nana and I wish you *bonne degustation* and that you will find joy at our table.
Thank you so much for your continuing support.

A special mention to our purveyors and hardworking farmers

John Liew - Organic vegetables from Cameron Highlands
Myseafoodmart (Benny) - Fresh local catch from Pulau Ketam / Kuala Selangor
Classic Fine Foods – Caviar / French butter / beef / French breads and pastries
Zenrich (Yong San) - Hokkaido seafood / A5 wagyu
Epicurious seafood (Esther) - the best live seafood in town.
Gourmet partner- Australian lamb
Riccardo Ferrarotti - Amazing Italian produce!
Repertoire Malaysia - French cheeses / foie gras
Chocolate concierge - Local cacao foraged by the Semai tribe in Sinderut, Pahang

2020 SEASONAL DISCOVERY MENU

RM588++ p/pax

*** Optional wine pairing package – RM350++ for 4 glasses ***
**** Optional add on Perigord Black truffle** - RM168++ on 3 dishes ****

COMPLIMENTARY SNACKS

1. A dreamy mascarpone ice cream of shellfish | Local tropical Kaluga caviar
2. Crispy brik pastry of two fillings - 24-months aged parmigiano reggiano truffled cloud | pickled kohlrabi - mushroom cream with truffle

1ST

Organic sweet corn velouté

Baked north-west US oysters | garlic parsley sauce | pickled brown enoki | marigold flower | uni nori

2ND

"Fish tales"

Local Kerisi with crispy edible potato scales | king crab | wilted swiss chard | salsify | whipped beurre blanc sauce

3RD

"Echo of the sea"

DC's signature cold cappellini | Hokkaido bafun uni | king crab | savoury seafood sabayon | truffled celeriac cream

4TH

Foie Gras Ravioli

Dashi mushroom broth | black truffle

5TH

"King of Prawns"

Spanish carabineros shrimp grilled kber charcoal | smoked tomato water | ice plant

6TH

"A steak with no oyster"

Oysterblade steak | saffron potato cream | burnt leeks | sauce Perigueux

SORBET COURSE

7TH - CHOICE OF MAINS

****Optional add on****

Seared duck foie gras (60gms) | puy lentil velouté | lychee honey | semi dried strawberry | meringue - RM75++
Optional wine pairing - Dows 10yr Tawny Port. Douro valley, Portugal - RM25++

"Black on Black"

Trawler caught Sabah cuttlefish | "sea liquorice" | pearl barley with squid ink | cauliflower | lemon-yuzu kosho

Alternatively

DC's signature Rack of Lamb (SA Aust)

Grilled over binchotan coals | apple butter sauce | green gazpacho | rosette of celeriac & apple | kumquat

Alternatively

1/2 Australian rock lobster (additional RM188++)

White onion soubise | petit garden vegetables | lobster sauce americaine

Alternatively

Japanese "Hida-Gyu" Full-Blood A5 Wagyu - 120g (additional RM199++)

Handmade strigoli pasta with local "split gill" mushrooms | soft leeks with anchovy gratin | roasted baby carrots

8TH - CHOICE OF DESSERT OR CHEESE

1. "Nuts about Avocado"

Coconut crème chiboust | coconut textures | dark chocolate ganache | avocado-yuzu sorbet

Alternatively

2. "Piquillos"

Local Semai 60% cacao crèmeux | raspberry | sweet pequillos | soft caramel

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

2020 SEASONAL TASTE MENU

RM438++ p/pax

*** Optional wine pairing package – RM350++ for 4 glasses ***
**** Optional add on Perigord Black truffle** - RM168++ on 3 dishes ****

COMPLIMENTARY SNACKS

1. A dreamy mascarpone ice cream of shellfish | Local tropical Kaluga caviar
2. Crispy brik pastry of two fillings - 24-months aged parmigiano reggiano truffled cloud | pickled kohlrabi - mushroom cream with truffle

1ST

Organic sweet corn velouté

Baked north-west US oysters | garlic parsley sauce | pickled brown enoki | marigold flower | uni nori

2ND

"Fish tales"

Local Kerisi with crispy edible potato scales | king crab | wilted swiss chard | salsify | whipped beurre blanc sauce

3RD

"Echo of the sea"

DC's signature cold cappellini | Hokkaido bafun uni | king crab | savoury seafood sabayon | truffled celeriac cream

4TH

Foie Gras Ravioli

Dashi mushroom broth | black truffle

SORBET COURSE

5TH - CHOICE OF MAINS

****Optional add on****

Seared duck foie gras (60gms) | puy lentil velouté | lychee honey | semi dried strawberry | meringue - RM75++
Optional wine pairing - Dows 10yr Tawny Port. Douro valley, Portugal - RM25++

"Black on Black"

Trawler caught Sabah cuttlefish | "sea liquorice" | pearl barley with squid ink | cauliflower | lemon-yuzu kosho

Alternatively

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Grilled over binchotan coals | apple butter sauce | green gazpacho | rosette of celeriac & apple | kumquat

Alternatively

1/2 Australian rock lobster (additional RM188++)

White onion soubise | petit garden vegetables | lobster sauce americaine

Alternatively

Japanese "Hida-Gyu" Full-Blood A5 Wagyu - 120g (additional RM199++)

Handmade strigoli pasta with local "split gill" mushrooms | soft leeks with anchovy gratin | roasted baby carrots

6TH - CHOICE OF DESSERT OR CHEESE

1. "Nuts about Avocado"

Coconut crème chiboust | coconut textures | dark chocolate ganache | avocado-yuzu sorbet

Alternatively

2. "Piquillos"

Local Semai 60% cacao crèmeux | raspberry | sweet pequillos | soft caramel

Alternatively

Le fromage

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

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CAFÉ OU THÉ

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2020 SEASONAL LIGHT MENU

RM348++ p/pax

*** Optional wine pairing package – RM350++ for 4 glasses ***
**** Optional add on Perigord Black truffle** - RM168++ on 3 dishes ****

COMPLIMENTARY SNACKS

1. A dreamy mascarpone ice cream of shellfish | Local tropical Kaluga caviar
2. Crispy brik pastry of two fillings - 24-months aged parmigiano reggiano truffled cloud | pickled kohlrabi - mushroom cream with truffle

1ST

Organic sweet corn velouté

Baked north-west US oysters | garlic parsley sauce | pickled brown enoki | marigold flower | uni nori

2ND

“Fish tales”

Local Kerisi with crispy edible potato scales | king crab | wilted swiss chard | salsify | whipped beurre blanc sauce

3RD

“Echo of the sea”

DC’s signature cold cappellini | Hokkaido bafun uni | king crab | savoury seafood sabayon | truffled celeriac cream

SORBET COURSE

4th - CHOICE OF MAINS

****Optional add on****

Seared duck foie gras (60gms) | puy lentil velouté | lychee honey | semi dried strawberry | meringue - RM75++
Optional wine pairing - Dows 10yr Tawny Port. Douro valley, Portugal - RM25++

Foie Gras Ravioli

Dashi mushroom broth | black truffle

Alternatively

DC’s signature Rack of Lamb (SA Aust)

Grilled over binchotan coals | apple butter sauce | green gazpacho | rosette of celeriac & apple | kumquat

Alternatively

1/2 Australian rock lobster (additional RM188++)

White onion soubise | petit garden vegetables | lobster sauce americaine

Alternatively

Japanese “Hida-Gyu” Full-Blood A5 Wagyu - 120g (additional RM199++)

Handmade strigoli pasta with local “split gill” mushrooms | soft leeks with anchovy gratin | roasted baby carrots

5th - CHOICE OF DESSERT OR CHEESE

1. “Nuts about Avocado”

Coconut crème chiboust | coconut textures | dark chocolate ganache | avocado-yuzu sorbet

Alternatively

2. “Piquillos”

Local Semai 60% cacao crèmeux | raspberry | sweet pequillos | soft caramel

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Le fromage

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