

6-COURSE VEGETARIAN MENU (AUTUMN)

RM398++ p/pax

Optional wine pairing package RM350++ for 4 glasses

Snacks with compliments from the chef

- 1.Red cabbage | fondant potatoes with saffron mandarin | garlic chips
2. Grilled organic baby corn | local kukur mushrooms

1ST

Fresh Burrata

Over ripened fruit tomato | fine herb salad

2ND

Spinach Tortellini with fresh ricotta

Black death mushrooms | truffled celeriac cream

3rd

Stuffed whole leeks with green gazpacho

Roasted seasonal root vegetables | savoury sabayon

4TH

“Légumes de saison”

Seasonal farm fresh vegetables from Cameron Highlands
Plant extractions & purees

5TH

Rosette of Celeriac

Apple butter sauce

6TH - CHOICE OF DESSERT OR CHEESE

“Fine saffron apple tart”

Golden delicious apples baked with saffron | saffron cremeaux | granny smith apple sorbet | apple leather

Alternatively

Malaysian MD2 pineapple & sweet basil ice cream

Coconut crumble | light crunch meringue | cashew nut cream | sakura flower

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++)**