

DC SEASONAL MENU 2026



DC THE NEXT EVOLUTION

At DC Restaurant, our ever-evolving discovery for culinary excellence is based on the following: Global cuisine in the current times have seen palates of gourmands and epicureans evolved around the world. For now, we believe Southeast Asia takes centre. Providing a plethora of different tastes, smells and cross cultures. To amalgamate these flavours gives diners a new exploration of sensory experiences. Still French techniques honing culinary skills over the years are imperative to apply the right treatment and respect towards ingredients. Hence to recognize the Malaysian soul as a multicultural ethnic community, it is imperative we celebrate our values, family upbringing and personality.

We have broken our commitment to five facets that define our approach:

Exploration:

By blending the finest elements of local and global ingredients with the rich heritage of Malaysia, we create dishes that offer both familiarity and novelty, inviting our guests to embark on a culinary adventure.

Lush & Green:

Sustainability and freshness are fundamental to our kitchen. We prioritize vibrant, locally-sourced ingredients, ensuring that our menu is as environmentally conscious as it is delicious.

Terroir Driven:

Each dish we craft is a tribute to the land. We celebrate the unique flavours and qualities of our region's produce, highlighting the distinctiveness of our local terroir.

Locavore:

We proudly support local farmers and artisans, sourcing our ingredients from those who share our passion for quality and sustainability.

Harmony:

A harmonious dish is about finding the right balance between what is intended and what is presented. Most importantly a dish has to make sense in mind and palate.

Chef Darren Chin
February 2026



All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax

ALA CARTE

Grand Caviar

Kaluga caviar (30gm) lavash smoked butter smoked shiitake salted kombu	RM 728
Kaluga hybrid caviar (30gm) lavash smoked butter smoked shiitake salted kombu	RM 478
Russian hybrid caviar (30gm) lavash smoked butter smoked shiitake salted kombu	RM 478

*De La Mer (From the sea)***Premium oysters**

Royale N3 David Hervé artisan oyster, Marennes Oleron, France (2 pcs)	
Au natural	RM 65
Apple compote Sauternes jelly vanilla oil	RM 65

Fish, Shellfish, Crustacean

Grilled awabi chervil root black garlic jus wild mushrooms	RM 138
Ofunato Bay scallops	
12 months comté potato algue sauce salicorne crispy buckwheat	RM 148
Or	
Chervil root black garlic jus wild mushrooms	RM 148
Songkhla wild river prawn yellow curry wild pepper leaves white garlic emulsion fennel confit	RM 158
Fish of the day nduja crust confit fennel jus d'une daube	RM 168

De La Terre (From the land)

Foshan quail foie gras berries jus hibiscus	RM 148
Slow roasted rack of lamb grilled asparagus anchovy cream spinach parsley purée "Thae Po" tamarind jus	RM 168

Premium beef cuts accompanied with

Malabar pepper crust bone marrow with galangal spice lacto fermented green plum sauce pumpkin-carrot-fennel mille feuille	
A5 Miyazaki Chateaubriand (80gms)	RM 358
Australian Picanha wagyu steak (180gms)	RM 168
Japanese wagyu rump steak	RM 98 / 100gms
A5 Ichibo / Picanha	RM 110 / 100gms
A5 Misuji / Oysterblade	RM 148 / 100gms

Premium Pasta by Darren Chin

Brittany bleu lobster pasta sakura ebi salted kombu lobster reduction	RM 138
Carbonara 24 months dry aged Spanish beef cecina Parmigiano cream sauce kampot pepper	RM 78
DC's truffle pasta salted kombu shaved truffle	RM 128
Pomodoro bone marrow local piennolo tomatoes sweet basil	RM 88

Nostalgic Memories

The "Echo of the Sea"	RM 118
Rougie duck foie gras pan seared poached pear hibiscus jelly lacto fermented berries jus	RM 88
Fromages Grand selection, AOP, AOC cheeses from France, Italy, Spanish, England	RM 98

*Sucre-patisserie***Sorbet**

Champagne and lemon sorbet	RM 25
Muscat grape	RM 25
Herbs (Mint, coriander, parsley)	RM 25

Artisan Assortment mignardises (4 types)	RM 68
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Lunettes de Romans — Raspberry Confiture
A crisp French sablé, delicate and nostalgic, filled with bright raspberry confiture.

Mandarin Pâté de Fruit
A soft, translucent cube of pure mandarin essence — clean, sunshine-sweet, and quietly refreshing.

Caramel-Calamansi Bonbon
Cocoa butter sheen, a molten caramel heart, lifted by the sharp, tropical acidity of calamansi.

Dulcey & Seaweed Bonbon
Blonde chocolate infused with umami seaweed — a subtle meeting of butter, salt, and oceanic depth.

Plated Desserts

Kuri Mont blanc Winter chestnut mascarpone Slim River bird's nest almond sablé vanilla textures	RM 58
65% Madagascar dark chocolate x espresso inspired by  chocolate White chocolate chantilly coffee caviar cacao sorbet coffee pecan praline	RM 58

DC LUNCH MENU

Assortment of breads and pastries with caviar butter

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Chef's Amuse Bouche

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Choice of appetiser (Choose 1 or 2)**"Echo of the Sea"**

Or

Ofunato Bay scallops

Chervil root | black garlic jus | wild mushrooms

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Choice of main course**Slow roasted rack of lamb**

Grilled asparagus | anchovy cream | spinach parsley purée | "Thae Po" tamarind jus

Or

Fish of the day

Nduja crust | confit fennel | jus d'une daube

Or

Foshan quail

Foie gras | berries jus | hibiscus

Or

A5 Miyazaki beef medallion (80gms) + RM 198

Bone marrow with galangal spice | lacto fermented green plum sauce | pumpkin-carrot-fennel mille feuille

Or

Brittany bleu lobster with nduja gratin + RM 198

Buckwheat | fennel confit | champagne sauce with algue and salicorne

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Lemon and champagne sorbet

*

Choice of cheese or dessert**Kuri Mont Blanc**

Winter chestnut mascarpone | Slim River bird's nest | almond sablé | vanilla textures

Or

65% Madagascar dark chocolate x espresso inspired by  chocolate

White chocolate chantilly | coffee caviar | cacao sorbet | coffee pecan praline

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

3 COURSE MENU – RM 358

Choice of 1 appetiser, 1 main course, 1 dessert

4 COURSE MENU – RM 468

2 appetisers, 1 main course, 1 dessert

Additional

+RM 428 for 3 course wine pairing

+ RM 488 for 4 course wine pairing

VEGETARIAN MENU

(PRE - ORDER)

Assortment of breads and pastries with truffle butter

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Chef's Amuse Bouche

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Marmande tomato declination

Feuille de brick | young jackfruit relish | tomato concassé

Tomato water smoked in apple wood

Marmande tomato gazpacho | sweet basil sorbet | early harvest picual olive oil

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Fig

Perilla leaf kimchi | onion koji rice sauce | fig vinegar

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Radish, eryngii

Lacto fermented cape gooseberry granité

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Seasonal vegetarian nigiri

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Salt-baked heirloom carrot and yellow carrot gratin

Lavender oil | lacto fermented carrot sauce | plum gel | nasturtiums

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Pumpkin and fennel mille feuille

Algue sauce | pumpkin miso | paprika crumble

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DC's truffle pasta

Salted kombu | shaved truffle

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Roasted chervil root

Black garlic jus | yellow chanterelles | parsley | lemon foam

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Lemon and champagne sorbet

*

Choice of cheese or dessert

Kuri Mont Blanc

Winter chestnut mascarpone | Slim River bird's nest | almond sablé | vanilla textures

Or

65% Madagascar dark chocolate x espresso inspired by chocolate

White chocolate chantilly | coffee caviar | cacao sorbet | coffee pecan praline

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

RM438 p/p
+RM 488 for wine pairing