

## SEASONAL VEGETARIAN MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM  
RM 348++ per person

**\*Optional - Wine pairing RM350++ for 5 glasses\***

### Chef's light snacks

Compressed watermelon with sweet basil | tomato water  
Purple sweet potato chips | St. Nectaire cream cheese | local figs  
Mini tartlet with truffle cheese | roasted leeks  
Arancini with mushroom | leek | watercress purée

**\*Champagne Pierre Peters, Cuvee De Reserve, Blanc de Blancs, Grand Cru, Les Mesnil-Sur Oger NV\***

### 1<sup>st</sup> Course

#### **Chickpea Panisse**

Smoked cauliflower cream | Black olive sauce | concentrated tomato | fried capers | pickled cauliflower

**\*Mademoiselle de 'T', Chateau de Tracy, Pouilly-Fume 2018\***

### 2<sup>nd</sup> Course

#### **Smoky Japanese Daikon Radish**

Shiitake dashi broth | summer truffle

**\*Bodegas Ximenez-Spinola, Exceptional Harvest 2017, Jerez, Spain\***

### 3<sup>rd</sup> Course

#### **Roasted Celeriac and Truffle rosette**

Pommes anna with sage | tarragon | apple butter sauce | | white onion soubise

**\*Chateau D'Esclans, Whispering Angel, Cotes de Provence Rosé 2019\***

### 4<sup>th</sup> Course - Main course

#### **Fresh pasta Tagliatelle with Artichoke barigoule**

Salted kombu | capers | Italian pizzutullo tomatoes

**\*Marchese Antinori, Tenuta Tignanello, Chianti Classico Riserva D.O.C.G. 2016\***

### 5<sup>th</sup> Course - Choice of Dessert or Cheese - by Sissel Chew

#### **"The Malaysian kuih revisité"**

Pistachio Pandan | dark cherry ice cream | Shiratama dango | Sakura jelly | light cruch meringue

or

#### **Milk & Honey**

Wild flower honey from Mae Rim province Chiang Mai | parfait glace | apple cider gel | caramel streusel | milk ice-cream

or

#### **Le Fromage**

5 types of A.O.P cheeses | fresh honeycomb | wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand