

# DC SEASONAL MENU 2023



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 9th anniversary.

2023 marks a milestone for us at DC, that we were awarded our 1st Michelin star and M.Hafiz being conferred Michelin Sommelier special award for his deep commitment to wine service.

As we embark on our 10th 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.

Me, Hafiz, Tran TT and the entire DC team wishes you bonne degustation and that you will find joy at our table. Thank you so much for your continuing support.

Chef Darren Chin  
January 2023

  
**MICHELIN**  
**2023**

All prices shown are subjected to 10% service charge and 6% SST

## ADD-ON A LA CARTE

**Baeri caviar service (50grams)**

Premium Iranian caviar | butter blinis | chives cream | chopped egg | shallots | fresh chives

**RM 738****Maru-emon Hokkaido oyster Al-ajillo (3 pcs)**

Grilled Japanese oyster with garlic | sansho and Lorenzo No5 olive oil

**RM 168****Live South Africa abalone**

Clam salad

**RM 138****Echo of the sea with Hokkaido Snow Crab (V4)**

Cold angel hair pasta in signature truffle sauce and crab liver custard

**RM 350****Rougie Foie gras**

Petit pois velouté | strawberry | apple cider foam | jus

**RM 88*****Premium Italian pastas by Darren Chin*****Fresh rigatoni lobster pasta**

Piennolo tomatoes | lobster reduction

**RM 138****Giraumon pumpkin gnocchi**

Parmigiano sauce | Iranian Baeri caviar | black truffle

**RM 108****Carbonara**

Fresh pasta rigatoni | 24month dry aged Spanish beef cecina | Parmigiano cream sauce | Kampot pepper

**RM 78****DC's truffle pasta**

Fresh pasta rigatoni | truffle sauce with salted kombu | fresh truffle

**RM 128****Pomodoro with fresh rigatoni (V)**

Mix heirloom tomatoes | pomodoro S.Marzano

**RM 68****Fresh trofie alla Milanese**

Uni | Truffle jus

**RM 108****Orecchiette con le cime di Rapa**

Spiced beef salami | Piennolo tomatoes

**RM 98**

## LE MENU EMPEREUR

### **Caviar butter with assortment of breads and pastries**

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#### **Cornet**

S.E.A spiced sea scallops

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#### **“The Truffle”**

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#### **Gougères**

Salmon | apple | chive cream | caviar

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#### **Carabineros**

Lemon butter | dehydrated tomatoes

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### **Maru-emon Hokkaido oyster Al-ajillo**

Grilled Japanese oyster with garlic | sansho and Tuscan olive oil

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#### **Scottish diver scallops**

Pied bleu mushroom | caviar sauce

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#### **Live South Africa abalone**

Harissa | clam salad

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### **Echo of the sea with Live Hokkaido Snow Crab (V4)**

Cold angel hair pasta in signature imperial truffle sauce and crab liver custard

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#### **“Dong Xin” red grouper**

Oenogarata | petit pois

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#### **A5 Miyazaki Chateaubriand**

Shiitake jus

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### **Choice of dessert by Pastry Chef Hazel Chan**

#### **“The White Rose”**

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

#### **“Like an olive branch”**

100% Sicilian pistachios made into a parfait | Sicilian fruity olive oil | pistachio sponge | spiced cracker | confit of quince

RM 1148 p/p  
 RM 1648 p/p (with food and wine pairing)

## SAKE PAIRING MENU

**Caviar butter with assortment of breads and pastries**

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**Amuse bouche***Shichiken, Yama no Kasumi, Sparkling sake NV*

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**XL mantis shrimp**

Lightly smoked in cherry wood | buttermilk umami sauce | dehydrated tomato | dill oil | pickled kohlrabi | crispy kombu and salicorne

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**Maru-emon Hokkaido oyster Al-ajillo**

Grilled Japanese oyster with garlic | sansho and Tuscan olive oil

*Tanaka Rokujugo, Yamadanishiki, Junmai NV*

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**Live South Africa abalone**

Clam salad

*Daishichi, Kimoto, Gohyakumangoku, Junmai*

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**"Echo of the sea" – (original)**

Cold angel hair pasta in signature truffle sauce | Hokkaido uni | cured amaebi | snow crab

*Oujiman, Yukimegami, Junmai Daiginjo*

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**Butter poached rock lobster**

Fennel kombucha | pearl barley with autumn vegetables | tomato gelée | fennel confit | fennel pollen

**Or****"Dong Xin" red grouper**

Oenogarata | petit pois

*Tanaka 1789 X Chartier Pavilion of Blend 001, 2019*

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**Choice of either cheese or dessert by Pastry Chef Hazel Chan****"The White Rose"**

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

**Or****"Like an olive branch"**

100% Sicilian pistachios made into a parfait | Sicilian fruity olive oil | pistachio sponge | spiced cracker | confit of quince

**Or****Le Fromage**

5 types of A.O.P cheeses | signature truffle brie sandwich | quince jam, fresh wild flower honeycomb from Chiang Mai

*Hoshiya Mutenka Joto, Umeshu*

RM 1188 p/p (with food and sake pairing)

## DC'S SEASONAL TRUFFLE MENU

**Caviar butter with assortment of breads and pastries**

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**Amuse bouche**

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**XL mantis shrimp**

Lightly smoked in cherry wood | buttermilk umami sauce | dehydrated tomato | dill oil | pickled kohlrabi | crispy kombu and salicorne

\*\*\*\*\*

**Live South Africa abalone**

Clam salad

\*\*\*\*\*

**Fresh trofie pasta alla Milanese**

Uni | Truffle jus

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**A5 Miyazaki Chateaubriand**

Potatoes anna | mustard cream | arugula puree | truffle potato with parmesan cream

Or

**DC's slow roasted rack of lamb in herb crust**

Heirloom tomato tartlet | carrot purée

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**Choice of either cheese or dessert by Pastry Chef Hazel Chan****"The White Rose"**

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

**"Like an olive branch"**

100% Sicilian pistachios made into a parfait | Sicilian fruity olive oil | pistachio sponge | spiced cracker | confit of quince

Or

**Le Fromage**

5 types of A.O.P cheeses | signature truffle brie sandwich | quince jam, fresh wild flower honeycomb from Chiang Mai

RM 648 p/p

RM 1048 p/p (with food and wine pairing)

## LE MENU “FRUITS DE MER”

**Caviar butter with assortment of breads and pastries**

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**Amuse bouche**

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**XL mantis shrimp**

Lightly smoked in cherry wood | buttermilk umami sauce | dehydrated tomato | dill oil | pickled kohlrabi | crispy kombu and salicorne

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**Hokkaido scallops**

Ajo blanco | watercress | marble gluten free pasta | whipped marinere

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**“Echo of the sea” – (original)**

Cold angel hair pasta in signature truffle sauce | Hokkaido uni | cured amaebi | snow crab

**\*\*Upgrade\*\*****Echo of the sea with Live Hokkaido Snow Crab (V4)**

Cold angel hair pasta in signature truffle sauce and crab liver custard

**RM 298**

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**DC's slow roasted rack of lamb in herb crust**

Heirloom tomato tartlet | carrot purée

Or

**Local Cherry-Valley dry aged duck supreme**

Pumpkin rosette | pumpkin seeds | romesco | onion puree with squid ink | grilled scallions

Or

**“Dong Xin” red grouper**

Oenogarata | petit pois

Or

**\*\*supplement protein upgrade\*\*****A5 Miyazaki chateaubriand**

Potatoes anna | mustard cream | arugula puree | truffle potato with parmesan cream

**RM 198**

Or

**Butter poached lobster**

Fennel kombucha | pearl barley with autumn vegetables | tomato gelée | fennel confit | fennel pollen

**RM 198**

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**Choice of either cheese or dessert by Pastry Chef Hazel Chan****“The White Rose”**

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

**“Like an olive branch”**

100% Sicilian pistachios made into a parfait | Sicilian fruity olive oil | pistachio sponge | spiced cracker | confit of quince

Or

**Le Fromage**

5 types of A.O.P cheeses | signature truffle brie sandwich | quince jam, fresh wild flower honeycomb from Chiang Mai

RM 548 p/p

RM 948 p/p (with food and wine pairing)

All prices shown are subjected to 10% service charge and 6% SST

# VEGETARIAN MENU

(PRE-ORDER)

## Amuse bouche

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### Fennel confit

Fennel kombucha | tomato gelée

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### Smoked Ratte potatoes

24month Comté | savoury sabayon

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### Fermented plum

Grilled scallions | mix forest mushrooms | Ume plum gel

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### Rice salad

AAA Jasmine rice (Udon Thani province Thailand) | cabbage with Dijon | Malaysian fresh herbs | charred Senposai | oenogarata sauce

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### Giraumon pumpkin gnocchi

Parmigiano egg sauce | carrot purée with herb crust

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### Banana shallot gratin

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## Premium Italian pasta by Darren Chin

### Carbonara

Fresh pasta rigatoni | Parmigiano cream sauce | Kampot pepper

Or

### DC's truffle pasta

Fresh pasta rigatoni | truffle sauce with salted kombu | fresh truffle

Or

### Pomodoro with fresh rigatoni

Mix heirloom tomatoes | pomodoro S.Marzano

Or

### Fresh trofie alla Milanese

Saffron-parmigiano sauce | roasted vegetables jus

\*\*\*\*\*

## Choice of either cheese or dessert by Pastry Chef Hazel Chan

### "The White Rose"

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

### "Like an olive branch"

100% Sicilian pistachios made into a parfait | Sicilian fruity olive oil | pistachio sponge | spiced cracker | confit of quince

Or

### Le Fromage

5 types of A.O.P cheeses | signature truffle brie sandwich | quince jam, fresh wild flower honeycomb from Chiang Mai

RM438 p/p

RM838 p/p (with food and wine pairing)



## Le choix du sommelier

*Champagne Chateau de Bligny, Blanc de blancs, NV*



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*Famille Perrin Chateauneuf-du-Pape Blanc "Les Sinards", Rhone Valley 2020*



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*Barmes Buecher, Rosenberg, Pinot Gris, Alsace 2019*



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*Tanaka Rokujugo, Yamadanishiki, Junmai*



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*Domaine Zind-Humbrecht, Riesling Roche Granitique, Alsace 2020*



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**Choice of main course wine pairing**



*Kumeu River Village, Chardonnay, New Zealand 2020*

*Casanova Di Neri, Brunello di Montalcino, Tuscany 2017*

*Stephane Ogier Saint Joseph "Le Passage", Northern Rhone 2020*

 **Empereur menu**    **Fruit de Mer**    **Truffle**    **Vegetarian**