

VEGETARIAN MENU

(PRE-ORDER)

Amuse bouche

Pearl barley risotto

Fennel confit | fennel kombucha | tomato gelée

Smoked Ratte potatoes

24month Comté | savoury sabayon

Fermented plum

Grilled scallions | mix forest mushrooms | Ume plum gel

Rice salad

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

Giraumon pumpkin gnocchi

Parmigiano egg sauce | carrot purée with herb crust

Banana shallot gratin

Pied-de-mouton mushroom | mushroom carpaccio

Premium Italian pasta by Darren Chin

Carbonara

Fresh pasta rigatoni | Parmigiano cream sauce | Kampot pepper

Or

DC's truffle pasta

Fresh pasta rigatoni in truffle sauce | mix forest mushroom | salted kombu | fresh truffle

Or

Fresh pappardelle pomodoro

Local piennolo tomatoes | pomodoro S.marzano | sweet basil

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)