

VEGETARIAN MENU

(PRE-ORDER)

Seasonal pickles tasting

Amuse bouche

Sweet Potato Espuma

Sunchoke | tamarind | black truffle

Butternut Squash Ravioli

Spring peas ragout | watercress

Celtuce spaghetti

Goma tofu tempura | sherry-truffle vinaigrette

Endive

Smoked cauliflower | pandan koji | buckwheat crepe

Artichoke barigoule

White garlic cream

DC's truffle gemelli pasta

Salted kombu | shaved truffle

Fête du terroir

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

Mille Feuille

Inverted puff pastry | coffee ganache | dulcify vanilla whip | yuzu caramel

Or

Le Fromage

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

RM438 p/p
RM888 p/p (with food and wine pairing)