

VEGETARIAN MENU

(PRE - ORDER)

Assortment of breads and pastries with truffle butter

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Lavash

Smoked butter | smoked shiitake | salted kombu | sea lettuce | shisho

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Mini tartlet

Beetroot | seasonal herbs

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Jackfruit snack "Phong Kari"

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Grilled eryngii

Radish | tomato gazpacho | banana blossom | ponzu

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Salsify and Horn of plenty mushroom fricassee

Vermouth butter reduction

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Celerí rémoulade

Comté potato | champagne sauce | fresh truffle

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Artichoke barigoule

Spinach | zucchini | Truffle Périgord jus | mint | shallot confit

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Salt-baked carrot

Lavender oil | fermented carrot juice | plum gel

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Vegetarian "Khantok" meal

"Bue Kee Zakor" rice salad | braised Japanese potato, yellow curry, wild pepper leaves | seasonal vegetarian nigiri

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Choice of either cheese or dessert by Pastry Chef Hazel Chan

"Blossom"

Yuzu elderflower sorbet | jasmine chocolate foam | caramelised chocolate cream | strawberry spherification

Or

"Extraordinary Chocolate with "

65% Madagascar | fruit de la passion | whipped mascarpone | nougatine

Or

Le fromage

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

RM438 p/p

RM 913 p/p (with food and wine pairing)