DC SERSONAL MENU 2025



DC THE NEXT EVOLUTION

At DC Restaurant, our ever-evolving discovery for culinary excellence is based on the following:

Global cuisine in the current times have seen palates of gourmands and epicureans evolved around the world. For now, we believe Southeast Asia takes centre. Providing a plethora of different tastes, smells and cross cultures. To amalgamate these flavours gives diners a new exploration of sensory experiences. Still French techniques honing culinary skills over the years are imperative to applicate the right treatment and respect towards ingredients. Hence to recognize the Malaysian soul as a multicultural ethnic community, it is imperative we celebrate our values, family upbringing and personality.

We have broken our commitment to five facets that define our approach:

Exploration:

By blending the finest elements of local and global ingredients with the rich heritage of Malaysia, we create dishes that offer both familiarity and novelty, inviting our guests to embark on a culinary adventure.

Lush & Green:

Sustainability and freshness are fundamental to our kitchen. We prioritize vibrant, locally-sourced ingredients, ensuring that our menu is as environmentally conscious as it is delicious.

Terroir Driven:

Each dish we craft is a tribute to the land. We celebrate the unique flavours and qualities of our region's produce, highlighting the distinctiveness of our local terroir.

Locavore:

We proudly support local farmers and artisans, sourcing our ingredients from those who share our passion for quality and sustainability.

Harmony:

A harmonious dish is about finding the right balance between what is intended and what is presented. Most importantly a dish has to make sense in mind and palate.

Chef Darren Chin April 2025





ADD-ON ALA CARTE





Dom Pérignon × Caviar colony

2 glasses of Dom Pérignon 2015 30gm Kaluga caviar & 30gm Kaluga hybrid caviar Smoked butter | smoked shiitake | salted kombu **RM 1608 p/set**

Kaluga caviar (30gm)

Smoked butter | smoked shiitake | salted kombu RM 728

Kaluga hybrid caviar (30gm)

Smoked butter | smoked shiitake | salted kombu RM 478

Ofunato Bay scallops

Abalone liver beurre noisette | parsley root | whey emulsion **RM 148**

Seared duck foie gras

Pear | hibiscus jelly RM 88

Songkhla river prawn

Yellow crab curry | white garlic emulsion | salsify and horn of plenty mushroom fricassee **RM 168**

Grilled turbot "Elkano" style (500g-600g)

Salt-baked carrot | lavender oil | fermented carrot juice | plum gel RM 248

Suckling Spanish lamb shoulder (Pre-order 6 hours)

"Thae Po" tamarind jus (sharing for 2-4pax) **RM 358**



ADD-ON ALA CARTE

Premium Italian pastas by Darren Chin

"Echo of the Sea" **RM 118**

Gemelli lobster pasta

Sakura ebi | salted kombu | lobster reduction **RM 138**

Campanelle carbonara

24months dry aged Spanish beef cecina | parmigiano cream sauce | kampot pepper **RM 78**





Salted kombu | shaved truffle

RM 128

Rigatoni pomodoro

Bone marrow | local piennolo tomatoes | sweet basil **RM 88**



Vegetarian





EMBARK ON A TIMELESS SENSORIAL JOURNEY WITH THE MACALLAN SHERRY OAK COLLECTION THROUGH A SERIES OF SPECIALLY CURATED PAIRING EXPERIENCE.

THE MACALLAN SHERRY OAK 18 YEARS OLD, WITH DIVINE CHOCOLATES.

RM 298 NETT PER DRAM OF 30ML.

THE MACALLAN SHERRY OAK 25 YEARS OLD, WITH SPECIALLY SELECTED CAVIAR.

RM 1,500.00 NETT PER DRAM OF 30 ML.

PLEASE REACH OUT TO THE PARTICIPATING ESTABLISHMENT TO FIND OUT MORE. THIS PAIRING IS IN LIMITED QUANTITY AND ONLY FIRST COME FIRST SERVE BASIS.



DC Restaurant by Darren Chin

Crafted without compromise.

Please savour The Macallan responsibly.

Do not share with anyone under the legal purchase age.



LE MENU "GLOBAL DISCOVERY"

Assortment of breads and pastries with caviar butter

Lavash

Smoked butter | smoked shiitake | salted kombu

Akami tuna

Wasabi ice cream I nori

Tomato leather, caviar, smoked tomato water

Rebellion tomato gazpacho, sweet basil sorbet

Mini tartlet, jackfruit relish, Kaluga hybrid caviar

Pan de yuca with New Zealand pāua

Hirame, Eryngii

Ponzu | tomato water | banana blossom | girolles

Maguro, salt-baked heirloom carrot

Lavender oil | fermented carrot juice | plum gel

Ofunato Bay scallops

Sunchoke | comté potato | champagne sauce | fresh truffle

Awabi in mulberry leaf

Abalone liver beurre noisette | parsley root | whey emulsion

Songkhla river prawn

Yellow crab curry | white garlic emulsion | salsify and horn of plenty mushroom fricassee

Choice of main course

Roasted lamb loin

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus

A5 Miyazaki beef medallion

Bone marrow | Malabar pepper crust | mole sauce

Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

"Extraordinary Chocolate with ""



"Like A Cigar"

65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet

RM 1198 p/p RM 2046 p/p (food and wine pairing)



SAKE PAIRING MENU

Assortment of breads and pastries with caviar butter

Lavash

Smoked butter | smoked shiitake | salted kombu

Akami tuna

Wasabi ice cream | nori

Tomato leather, caviar, smoked tomato water

Rebellion tomato gazpacho, sweet basil sorbet

Mini tartlet, jackfruit relish, Kaluga hybrid caviar

Pan de yuca with New Zealand pāua

Shichiken, Yama no Kasumi, Sparkling sake NV

Hirame, Eryngii

Ponzu | tomato water | banana blossom | girolles Katsuyama, Samurai, Hitomebore, Miyagi prefecture NV

Maguro, salt-baked heirloom carrot

Lavender oil | fermented carrot juice | plum gel Noguchi Naohiko, Yamahai Aiyama Muroka Nama Genshu 2018

Ofunato Bay scallops

Sunchoke | comté potato | champagne sauce | fresh truffle Betsuatsurae, Kamoshibito Kuheiji, Yamada Nishiki, Junmai Daiginjo

"Echo of the Sea"

Choice of main course

Coral trout in spiced "Hor Mok" farce

Yuzu-chilli | lacto asparagus butter | yuzu oil | parsley root

Roasted lamb loin

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus Daishichi, Kimoto, Gohyakumangoku, Junmai

Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

Choice of either cheese or dessert by Pastry Chef Hazel Chan Stone fruit gnocchi | apricot custard | quine water | sorrel ice Camouflage-kombu | rice | vinegar

"Extraordinary Chocolate with ""

"Like A Cigar"

65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet

Le fromage

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

RM 1338 p/p (with food and sake pairing)

All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax



DC'S SERSONAL TRUFFLE MENU

Assortment of breads and pastries with caviar butter

Lavash

Smoked butter | smoked shiitake | salted kombu

Akami tuna

Wasabi ice cream | nori

Tomato leather, caviar, smoked tomato water

Rebellion tomato gazpacho, sweet basil sorbet

Mini tartlet, jackfruit relish, Kaluga hybrid caviar

Pan de yuca with New Zealand pāua

Maguro, salt-baked heirloom carrot

Lavender oil | fermented carrot juice | plum gel

Ofunato Bay scallops

Sunchoke | comté potato | champagne sauce | fresh truffle

"Echo of the Sea"

Choice of main course

Roasted lamb loin

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus

Songkhla River prawn

Yellow crab curry | white garlic emulsion | salsify and horn of plenty mushroom fricassee

Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Stone fruit gnocchi | apricot custard | quine water | sorrel ice Camouflage-kombu | rice | vinegar

"Extraordinary Chocolate with



"Like A Cigar" 65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet

Le fromage

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

RM 748 p/p RM 1328 p/p (with food and wine pairing)

supplement protein upgrade

A5 Miyazaki beef medallion (80gms)

Bone marrow | Malabar pepper crust | mole sauce

RM 198

Grilled turbot "Elkano" style (500g-600g)

Abalone liver beurre noisette | parsley root | whey emulsion

All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax



LE MENU "GLOBAL MENU"

Assortment of breads and pastries with caviar butter

Lavash

Smoked butter | smoked shiitake | salted kombu

Akami tuna

Wasabi ice cream | nori

Mini tartlet, jackfruit relish, Kaluga hybrid caviar

Pan de yuca with New Zealand pāua

"Echo of the Sea"

Ofunato Bay scallops

Abalone liver beurre noisette | parsley root | whey emulsion

Choice of main course

Roasted lamb loin

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus

Coral trout in spiced "Hor Mok" farce

Yuzu-chilli | lacto asparagus butter | yuzu oil | salt-baked carrot | lavender oil | plum gel | pickled seaweed

Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Stone fruit gnocchi | apricot custard | quine water | sorrel ice Camouflage-kombu | rice | vinegar

"Extraordinary Chocolate with ""

"Like A Cigar" 65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet

Le fromage

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

RM 468 p/p RM 908 p/p (with food and wine pairing)

supplement protein upgrade

A5 Miyazaki beef medallion (80gms)

Bone marrow | Malabar pepper crust | mole sauce

RM 198

Or

Rock lobster mi cuit

Yellow crab curry | white garlic emulsion | salsify and horn of plenty mushroom fricassee

RM 198

Grilled turbot "Elkano" style (500g-600g)

Salt-baked carrot | lavender oil | fermented carrot juice | plum gel

RM 198

All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax



VEGETARIAN MENU

Assortment of breads and pastries with truffle butter

Lavash

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

Mini tartlet

Beetroot I seasonal herbs

Pan de yuca

Grilled eryngii

Radish | ponzu | tomato water | banana blossom | girolles

Salsify and Horn of plenty mushroom fricassee

Vermouth butter reduction

Celerí rémoulade

Comté potato | champagne sauce | fresh truffle

Grilled asparagus

Spinach parsley puree | parsley root | whey emulsion | fried leek

Salt-baked carrot

Lavender oil | fermented carrot juice | plum gel

Vegetarian "Khantok" meal

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

Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Stone fruit gnocchi | apricot custard | quine water | sorrel ice Camouflage-kombu | rice | vinegar

"Extraordinary Chocolate with

"Like A Cigar"

65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet

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)



le choix du sommelier

Champagne Pierre Peters, Cuvée du Réserve, Le Mesnil-sur-Oger Grand Cru NV









Luis Seabra, "Xisto Cru Branco" (Rabigato, Codega, Gouveio, Viosinho, Dozelino Branco) Douro, Portugal 2021



Domaine Zind Humbrecht, Riesling "Clos Windsbuhl", Hunawihr, Alsace 2012





Grattamacco Vermentino Bolgheri, Tuscany, Italy 2021









Stéphane Montez, Domaine du Monteillet, Condrieu "Chanson" Viognier 2020





Azienda Agricola Sciara, 760metri, Etna Rosso (Nerello Mascalese) 2019





















