

*chef's degustation menu*

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**'Liliput's Jawa Bowl'**

Momotaro Tartare, Anchovies, Calamansi Veil,  
Sweet Potato, Capsicum Paste



**Appam X Chicken Skin**

Fermented Rice, Yogurt, Masala Aioli

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**Mussel**

Green Grape, Spices Coconut Cream, Garlic Aioli, Kaffir Lime,  
Ginger Flower, Transmontanus Caviar

or

**Squid Pan Mee** *(supplementary +RM28)*

Red Wine Vinegar Burnt Cabbage, Almond Butter,  
Squid Ink Hollandaise, Transmontanus Caviar

or

**Foie Gras** *(supplementary +RM58)*

Century Egg Waffle, Fermented Garlic Purée,  
Buah Salak, Guava Purée

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**Snapper**

Calamansi, Sweet Pea, Crispy Leek, Tomato Emulsion,  
Burnt Cream, Dill Oil

or

**Duo Poultry**

Spring Chicken, Charcoal Grilled Sweet Potato Leaves,  
Caramelized Onion, Pickled Plum, Charcoal Jus

or

**Aussie Lamb Loin** *(supplementary +RM103)*

Grilled Maitake, Burnt Pearl Onion, Pickled Plum Gel, Aubergine Purée,  
Charcoal Jus

or

**Japanese A4 Wagyu** *(supplementary +RM276)*

Grilled Maitake, Burnt Pearl Onion, Pickled Plum Gel, Aubergine Purée,  
Charcoal Jus

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**Astounding Dessert**

**per person 268**

*Alcoholic Wine Pairing (4) 142 | Non-alcoholic Pairing (4) 62*

*\*Astounding Vegetarian Menu are available upon request.*

All prices are in Ringgit Malaysia and subjected to 10% Service Charge and 6% Service Tax.