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*chef's degustation menu***Umami Consommé**

Maitake, Mushroom Kukur, Home-made Toufu,
Buah Kulim, Cold Onion Consommé

Chicken Crisps

Chicken Skin, Curry Leaf Powder, Pickled Shallot Gel,
Salted Egg Yolk Emulsion, Lime Cream

} Bread & Butter**Crab Salad**

Mud Crab, Yuzu Hollandaise, Pickled Radish,
White Shimeji, Umami Crisps

or

King Prawn (supplementary +RM28)

Grilled Baby Corn, Furikake, Galangal Vinaigrette,
Corn Foam, Turmeric Curries

or

Foie Gras (supplementary +RM68)

Tamarind Veil, Buah Salak, Black Glutinous Rice,
Hup Seng Cracker, Coffee Cream

Snapper

Burnt Cabbage Tako, Pumpkin Crisp, Chestnut Cream,
Fermented Rice Wine Emulsion

or

Cornish Chicken

Charcoal Grilled Green Leaf, Braised Yam, Truffle, Almond Butter,
Morel, Pumpkin Gratin, Red Kampot Jus

or

Aged Duck Breast (supplementary +RM58)

Charcoal Grilled Green Leaf, Braised Yam, Truffle, Almond Butter, Morel,
Pumpkin Gratin, Red Kampot Jus

or

Aussie Lamb Loin (supplementary +RM108)

Charcoal Grilled Green Leaf, Braised Yam, Truffle, Almond Butter, Morel,
Pumpkin Gratin, Red Kampot Jus

or

Japanese A4 Wagyu (supplementary +RM276)

Charcoal Grilled Green Leaf, Braised Yam, Truffle, Almond Butter, Morel,
Pumpkin Gratin, Charcoal Jus

Astounding Dessert**per person 272**

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

*Astounding Vegetarian Menu are available upon request.