



ORI
NEA

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chef's degustation menu

Umami Consommé

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

8

Dosai Taco

Blue Prawn Tartare, Curry, Pickled Shallot, Puff Rice,
Pickled Chilli Powder



Chicken Crisps

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



Mackerel

Mackerel, Pineapple Gel, Torch Ginger Flower,
Brown Butter & Prawn Paste Emulsion,
Kesom Mayo, De Brick Pastry

} Bread & Butter

Crab Salad

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

&

King Prawn

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

} 1928 Cookies Sandwich

Papaya Sorbet, Sablé

Cod or Snapper

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

&

Cornish Chicken

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

or

Aged Duck Breast

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 + Petite Four

per person 587

Alcoholic Wine Pairing 186 | Non-alcoholic Pairing 86

*Astounding Vegetarian Menu are available upon request.

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

Mackerel

Mackerel, Pineapple Gel, Torch Ginger Flower,
Brown Butter & Prawn Paste Emulsion,
Kesom Mayo, De Brick Pastry

} 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

} 1928 Cookies Sandwich

Papaya Sorbet, Sablé

Cod or 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 349

Alcoholic Wine Pairing 186 | Non-alcoholic Pairing 86

*Astounding Vegetarian Menu are available upon request.

"All prices are in Ringgit Malaysia (MYR) and are subject to a 10% service charge and 6% service tax.
Alcoholic beverages are subject to 8% service tax."

6

