ORI
NEA

4

chef's degustation menu

Dry-Aged Silver Silago
Parsley, Calamansi Gel

Chicken Skin
Betel Leaf, Chicken Mui Choy, Shiitake Mushroom,
Spice Emulsion, Yogurt

} Bread & Butter

Squid Noodle
Squid, Pear, Kesom Oil, Laksa Espuma, Ginger Flower, Anchovies

or

King Prawn ***(supplementary +RM28)***
Tamarind Gel, Soy Sauce Emulsion, Water Chestnut,
Cucumber Panna Cotta, Mangosteen Soup

or

Foie Gras ***(supplementary +RM68)***
Black Glutinous Rice Cake, Mango Salad Gel, Guava,
Cured Duck Egg Yolk

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

or

Duo Poultry
Spring Chicken, Broccolini, Garlic Confit, Soubise Sauce, Crispy Kale,
Corn Purée, Port Jus

or

Aged Duck Breast ***(supplementary +RM58)***
Broccolini, Garlic Confit, Soubise Sauce, Crispy Kale,
Corn Purée, Charcoal Jus

or

Aussie Lamb Loin ***(supplementary +RM103)***
Broccolini, Garlic Confit, Soubise Sauce, Crispy Kale,
Corn Purée, Port Jus

or

Japanese A4 Wagyu ***(supplementary +RM276)***
Broccolini, Garlic Confit, Soubise Sauce, Crispy Kale, Corn Purée, Beef Jus

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Dessert

***per person* 264**

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

**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."