

entier

Dinner Tasting

MENU

RM630+ per person

Add RM285+ per person for a 5-glass wine pairing

SALMON & GREEN PEA

Salmon tartare, green pea, wasabi purée

SMOKED HERRING BUN

Smoked herring, tartar sauce, steamed bun, cucumber, pickled onion

FROG LEG

Crispy frog leg, pumpkin hummus, capsicum, citron confit

OYSTER & SEAWEED

David Hervé Royale No. 2 oyster tartare, mixed seaweed, lemon-dashi dressing, Sturia IGP Baeri caviar

SMOKED SARDINE, TOMATO & MOZZARELLA

Smoked sardine, tomato, mozzarella, cucamelon, herb vinaigrette

STUFFED CHICKEN WING

Chicken wing stuffed with mousseline, Sturia caviar, capsicum vinaigrette, basil

LOBSTER, FOIE GRAS & SWEETBREAD

Lobster raviolo, foie gras, sweetbread, grilled asparagus,
Albufera sauce, lobster bisque emulsion

LAMB SADDLE

Roasted lamb saddle, artichoke, ratatouille, harissa jus

or

WAGYU BEEF

Wagyu beef, beetroot, horseradish

MANGO & COCONUT

Coconut sorbet, mango, passion fruit & jasmine granita,
caramelised milk, lime zest

STRAWBERRY VACHERIN

Strawberry vacherin, pink peppercorn, basil,
vanilla & cream cheese custard, mixed berries

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