entier



FESTIVE TASTING MENU

RM630+ per person

Add RM230+ per person for a 5-glass wine pairing

Prices are subject to prevailing government taxes

AMUSE-BOUCHE

FOIE GRAS

Beetroot Sphere

FROG

Béarnaise Espuma

CAVIAR

Horseradish, Crème Fraîche

OYSTER

Seaweed, Yuzu

—

MUSHROOM

Espuma, Consommé, Coffee

—

BOUDIN BLANC TART

Veal Boudin Blanc, Apple, Truffle, Puff Pastry,

Wholegrain Mustard Sauce

LÉGINE

Steamed Toothfish, Scallop Mousse Timbale, Parmentier Velouté,

Smoked Sardine, Lemongrass Oil

—

LAMB

Roasted Lamb Saddle, Capsicum Tatin

OR

WAGYU TENDERLOIN

+RM80

Josper-Grilled Wagyu Tenderloin, Port Wine Jus,

Mushrooms, Sweetbread

—

RED FRUITS

Meringue, Pink Peppercorn, Raspberry, Strawberry

—

CHESTNUT

Mont Blanc, Spiced Orange Sorbet

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