

(Spring Menu)

Optional wine pairing - RM205 for 4 glasses

1. Larmandier-Bernier Terre de Vertus Non-Dosé 1er Cru 2010
2. Stephane Ogier Viognier de Rosine 2015
3. GD Vajra Clare JC Nebbiolo 2016
4. Domaine Raspail Gigondas 2015
5. Domaine Zind Humbrecht Pinot Gris Clos Jepsal 2008 Vendange tardive

Prelude

1. Sensational mini tartlets
2. Seasonal white asparagus from "Sud Ouest"-France: hollandaise & mandarin

1st

Wild seabass, Kuala Selangor

Lightly poached: infused bouillon: komachi rice: salad of banana & coriander flowers

winning dish for 2018 Jeunes des Rôtisseurs competition

2nd

Signature

Takao cold somen: bafun uni: truffle celeriac

3rd

Whole Hokkaido live uni

Truffled eggs: végétal emulsion

4th

Hokkaido green asparagus

Sabah bamboo lobster gratin: summer truffle

5th

Tentacles

Grilled Galician octopus: smoked paprika cream: winged bean salad: passionfruit

6th

Homage to M. Paul

Market fresh fish of the day: Potato scales: orange & wild flower honey sauce

7th - CHOICE OF MAINS

Supplement add on Rougie Duck Foie Gras

50g Pan seared - RM75++

Magret de canard  with "Larb" spice

"Beets": pureed-glazed-blood orange jus

or

16hr slow roasted lamb rack (SA Aust)

Potiron squash: jackfruit seed puree & cumin

or

Japanese Full-Blood A4 Wagyu - 130g
(additional RM190++)

or

1/2 Brittany blue lobster tail

Lightly grilled in lobster butter: lobster sauce americaine: strigoli pasta with braised leeks
(additional RM178++)

8th - CHOICE OF DESSERT OR CHEESE

Desserts by Chef Han

Spring gariguettes French strawberries & rhubarb

or

"In depth"

Light crunch meringue: black sesame pannacotta:
mulled blueberries: cheese-cake ice cream

or

Le fromage

5 types of cheese from our cheese trolley

GRAND FINALÉ

Mignardises

Assortment of fruit jellies

CAFÉ OU THÉ

Illy coffee or assortment of Jing tea (additional RM18)

RM568.00++ p/pax

