

DC SEASONAL MENU 2024



When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: To make people happy. That's what cooking is all about."

- Chef Thomas Keller-

DC Restaurant has just brought up its 9th anniversary.

2023 marks a milestone for us at DC, that we were awarded our 1st MICHELIN star and Hafiz being conferred The MICHELIN Sommelier special award for his deep commitment to wine service.

As we embark on our 10th year, my team and I remain focused on the only things that matter: Your pleasure and happiness.

As supply chains improve and our research takes us in ever-increasing but exciting new directions, our menus evolve constantly, always with a view to ensuring an exciting and delicious experience for our discerning guests, whether first-timers or loyal regulars.

As such, we ask for your patience and forgiveness if there is a particular favourite dish or ingredient which is not featured in the menu.

Me, Hafiz, Tran TT and the entire DC team wishes you bonne degustation and that you will find joy at our table. Thank you so much for your continuing support.

Chef Darren Chin
March 2024



MICHELIN
2024

All prices shown are subjected to 10% service charge and 6% SST

ADD-ON A LA CARTE

Baeri caviar service (50grams)

Premium Iranian caviar | butter blinis | chives cream | chopped egg | shallots | fresh chives

RM 738

Champagne, smoked oyster, caviar

RM 198

Hyogo Kyushu oyster, natural (3pcs)

RM 88

Hokkaido scallops

Butternut squash ravioli | roasted kombu sauce

RM 148

Smoked Hokkaido oyster

Mint chutney | caviar | angelica

RM 88

Seared duck foie gras

Rhubarb confit | hibiscus jelly

RM 88

"Echo of the sea"

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

RM 118

Premium Italian pastas by Darren Chin

Rigatoni lobster pasta

Piennolo tomatoes | lobster reduction

RM 138

Rigatoni carbonara

24month dry aged Spanish beef cecina | parmigiano cream sauce | kampot pepper

RM 78

DC's truffle gemelli pasta

Salted kombu | shaved truffle

RM 128

Rigatoni pomodoro (V)

Local piennolo tomatoes | sweet basil

RM 68

LE MENU EMPEREUR

Caviar butter with assortment of breads and pastries

Kyushu oyster, natural, champagne

Smoked Hokkaido oyster

Mint chutney | caviar | angelica

Amuse Bouche

King fish

Smoked cauliflower | aged ponzu

Penshell

Truffle jus | scallop roe sauce

Mantis shrimp

Savoury sabayon | carrot-cardamon-ginger

"Echo of the sea"

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

A5 Miyazaki chateaubriand

Grilled seasonal vegetables

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

"The cacao-coffee-bean"

Cacao streusel | milk chocolate ganache | coffee ice-cream | miso caramel cream | dark chocolate shell

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

RM 1198 p/p
RM 1748 p/p (with food and wine pairing)

“DRINK THE STARS MENU”

Caviar butter with assortment of breads and pastries

Kyushu oyster, natural, champagne

(Dom Pérignon 2013)

Smoked Hokkaido oyster

Mint chutney | caviar | angelica

Amuse Bouche

King fish

Smoked cauliflower | aged ponzu

Penshell

Truffle jus | scallop roe sauce

Mantis shrimp

Savoury sabayon | carrot-cardamon-ginger

“Echo of the sea”

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

A5 Miyazaki chateaubriand

Grilled seasonal vegetables

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

“The cacao-coffee-bean”

Cacao streusel | milk chocolate ganache | coffee ice-cream | miso caramel cream | dark chocolate shell

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

RM 1588 p/p

SAKE PAIRING MENU

Caviar butter with assortment of breads and pastries

Amuse bouche

Shichiken, Yama no Kasumi, Sparkling sake NV

King fish

Smoked cauliflower | aged ponzu

"Echo of the sea" – (original)

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

Oujiman, Yukimegami, Junmai Daiginjo

Hokkaido scallops

Butternut squash ravioli | roasted kombu sauce

Tanaka 1789 X Chartier Pavilion of Blend 001, 2019

Seasonal fish of the day

Tanaka Rokujugo, Yamadanishiki, Junmai NV

DC's roasted rack of lamb

Mint chutney | artichoke barigoule

Daishichi, Kimoto, Gohyakumangoku, Junmai

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

"The cacao-coffee-bean"

Cacao streusel | milk chocolate ganache | coffee ice-cream | miso caramel cream | dark chocolate shell

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

Tsuruume Yuzushu

RM 1288 p/p (with food and sake pairing)

All prices shown are subjected to 10% service charge and 6% SST

DC'S SEASONAL TRUFFLE MENU

5 COURSE MENU

Caviar butter with assortment of breads and pastries

Amuse bouche

King fish

Smoked cauliflower | aged ponzu

King crab

Galangal sauce | chrysanthemum | marineres emulsion

Hokkaido Scallops

Butternut squash ravioli | roasted kombu sauce

DC's truffle gemelli pasta

Salted kombu | shaved truffle

Choice of main course**Irish duck supreme**

Fermented berries jus | black garlic | allium ash

Or

DC's roasted rack of lamb

Mint chutney | artichoke barigoule

Choice of either cheese or dessert by Pastry Chef Hazel Chan**Muscat grape**

Genmaicha | soy chiboust | light crunch meringue

Or

"The cacao-coffee-bean"

Cacao streusel | milk chocolate ganache | coffee ice-cream | miso caramel cream | dark chocolate shell

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

RM 748 p/p

RM 1198 p/p (with food and wine pairing)

****supplement protein upgrade******A5 Miyazaki chateaubriand (100gms)**

Quince tatin | fermented berries jus

RM 198

Or

Hanwoo beef 1++ (100gms)

Quince tatin | fermented berries jus

RM 188

Or

Canadian rock lobster

Caviar sauce | carrot-blood orange | celerí emulsion

RM 198

All prices shown are subjected to 10% service charge and 6% SST

LE MENU “FRUITS DE MER”

4 COURSE MENU

Caviar butter with assortment of breads and pastries

Amuse bouche

“Echo of the sea”

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

Hokkaido scallops

Butternut squash ravioli | roasted kombu sauce

Choice of main course**Irish duck supreme**

Fermented berries jus | black garlic | allium ash

Or

DC's roasted rack of lamb

Mint chutney | artichoke barigoule

Or

Seasonal fish of the day

Choice of either cheese or dessert by Pastry Chef Hazel Chan**Muscat grape**

Genmaicha | soy chiboust | light crunch meringue

Or

“The cacao-coffee-bean”

Cacao streusel | milk chocolate ganache | coffee ice-cream | miso caramel cream | dark chocolate shell

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

RM 468 p/p

RM 868 p/p (with food and wine pairing)

**** Optional add-on ******Champagne, smoked oyster, caviar**

RM 198

****supplement protein upgrade******A5 Miyazaki chateaubriand (100gms)**

Quince tatin | fermented berries jus

RM 198

Or

Hanwoo beef 1++ (100gms)

Quince tatin | fermented berries jus

RM 188

Or

Canadian rock lobster

Caviar sauce | carrot-blood orange | celeriac emulsion

RM 198

VEGETARIAN MENU (PRE-ORDER)

Seasonal pickles tasting

Amuse bouche

Sweet Potato Espuma

Sunchoke | tamarind black truffle

Butternut Squash Ravioli

Roasted kombu sauce

Celtuce spaghetti

Goma tofu tempura | sherry-truffle vinaigrette

Endive

Smoked cauliflower | pandan koji | buckwheat crepe

Artichoke barigoule

White garlic cream

DC's truffle gemelli pasta

Salted kombu | shaved truffle

Fête du terroir

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

"The cacao-coffee-bean"

Cacao streusel | milk chocolate ganache | coffee ice-cream | miso caramel cream | dark chocolate shell

Or

Le Fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

RM438 p/p

RM888 p/p (with food and wine pairing)



Le choix du sommelier

Champagne Larmandier-Bernier, Longitude 1er Cru, Vertus NV



Domaine Zind Humbrecht, Pinot Gris "Clos Windsbuhl", Hunawihr, Alsace 2020



Ken Forrester The FMC, Chenin Blanc, Stellenbosch, South Africa 2022



Schloss Gobelsburg, Ried Grub 1ötw Grüner Veltliner, Kamptal Austria 2018



Domaine Rapet, Savigny-Les-Beaune "Aux Fournaux" 2021



Choice of main course wine pairing



Schloss Gobelsburg, Ried Grub 1ötw Grüner Veltliner, Kamptal Austria 2018

Duckhorn, Merlot, Napa Valley 2020

Domaine Rapet, Savigny-Les-Beaune "Aux Fournaux" 2021

Domaine de Ferrand Chateauneuf-du-Pape, Rhone Valley, France 2020



Empereur menu



Fruit de Mer



Truffle



Vegetarian