

# 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 T T 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  
April 2024



All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax

## ADD-ON A LA CARTE

Dom Pérignon

CAVIAR  
COLONY**Dom Pérignon x Caviar colony**

2 glasses of Dom Pérignon 2013  
30gm Kaluga caviar & 30gm Amur caviar  
Flatbread | whipped smoked butter | grated egg yolk | chives | dill | fennel pollen

**RM 1588 p/set****Amur caviar (30gm)**

Flatbread | whipped smoked butter | grated egg yolk | chives | dill | fennel pollen

**RM 458****Kaluga caviar (30gm)**

Flatbread | whipped smoked butter | grated egg yolk | chives | dill | fennel pollen

**RM 708****Nagasaki karen oyster, natural****RM 68****Hokkaido scallops**

Spring peas ragout | young bamboo shoot | watercress | roe sauce

**RM 148****Smoked Hokkaido oyster**

Spinach | egg yolk sauce | smoked butter gratin | finger lime | tamarind chilli paste

**RM 88****Seared duck foie gras**

Rhubarb confit | hibiscus jelly

**RM 88**

## ADD-ON ALA CARTE

### *Premium Italian pastas by Darren Chin*

#### **"Echo of the sea"**

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

**RM 118**

#### **Rigatoni lobster pasta**

Piennolo tomatoes | lobster reduction

**RM 138**

#### **Rigatoni carbonara**

24months 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

### Assortment of breads and pastries with caviar butter

\*\*\*\*\*

#### Nagasaki karen oyster - Natural

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#### Kaluga caviar tasting experience

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#### Amuse bouche

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#### Gambero rosso prawn tartare

Buckwheat crepe

#### Langoustine

Pickled white onion in yuzu dashi

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#### Smoked Hokkaido oyster

Spinach | egg yolk sauce | smoked butter gratin | finger lime | tamarind chilli paste

\*\*\*\*\*

#### Diver scallops

Spring peas ragout | young bamboo shoot | watercress | roe sauce

\*\*\*\*\*

#### Grilled river prawn

Carrot cardamon | ginger wasabi gratin

\*\*\*\*\*

#### A5 Miyazaki beef medallion

Kakabu | shisho | fermented berries jus

\*\*\*\*\*

### Choice of either cheese or dessert by Pastry Chef Hazel Chan

#### Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

#### Mille feuille

Inverted puff pastry | coffee ganache | dulcify vanilla whip | yuzu caramel

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”

### Assortment of breads and pastries with caviar butter

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#### Nagasaki karen oyster - Natural

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#### Kaluga caviar tasting experience

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#### Amuse bouche

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#### Gambero rosso prawn tartare

Buckwheat crepe

#### Langoustine

Pickled white onion in yuzu dashi

\*\*\*\*\*

#### Smoked Hokkaido oyster

Spinach | egg yolk sauce | smoked butter gratin | finger lime | tamarind chilli paste

\*\*\*\*\*

#### Diver scallops

Spring peas ragout | young bamboo shoot | watercress | roe sauce

\*\*\*\*\*

#### Grilled river prawn

Carrot cardamon | ginger wasabi gratin

\*\*\*\*\*

#### A5 Miyazaki beef medallion

Kakabu | shisho | fermented berries jus

\*\*\*\*\*

### Choice of either cheese or dessert by Pastry Chef Hazel Chan

#### Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

#### Mille feuille

Inverted puff pastry | coffee ganache | dulcify vanilla whip | yuzu caramel

Or

#### Le fromage

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

RM 1588 p/p

## SAKE PAIRING MENU

### Assortment of breads and pastries

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#### Amuse bouche

*Shichiken, Yama no Kasumi, Sparkling sake NV*

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#### Kokuto seabass

Toasted coconut milk | coconut crisps | calamansi vinaigrette

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#### Hokkaido scallops

Spring peas ragout | young bamboo shoot | watercress | roe sauce

*Tanaka 1789 X Chartier Pavilion of Blend 001, 2019*

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#### "Echo of the sea" – (original)

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

*Oujiman, Yukimegami, Junmai Daiginjo*

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#### Grilled river prawn

Carrot cardamon | ginger wasabi gratin

*Tanaka Rokujugo, Yamadanishiki, Junmai NV*

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#### Choice of main course

#### Seasonal fish of the day

Or

#### DC's roasted rack of lamb

Mint chutney | artichoke barigoule

*Daishichi, Kimoto, Gohyakumangoku, Junmai*

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#### Choice of either cheese or dessert by Pastry Chef Hazel Chan

#### Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

#### Mille feuille

Inverted puff pastry | coffee ganache | dulcey vanilla whip | yuzu caramel

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)

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## DC'S SEASONAL TRUFFLE MENU

## 5 COURSE MENU

**Assortment of breads and pastries**

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**Amuse bouche**

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**Kokuto seabass**

Toasted coconut milk | coconut crisps | calamansi vinaigrette

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**Grilled river prawn**

Carrot cardamon | ginger wasabi gratin

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**Hokkaido scallops**

Spring peas ragout | young bamboo shoot | watercress | roe sauce

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**DC's truffle gemelli pasta**

Salted kombu | shaved truffle

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**Choice of main course****Irish duck supreme**

Fermented berries jus | 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

**Mille feuille**

Inverted puff pastry | coffee ganache | dulcely vanilla whip | yuzu caramel

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 beef medallion (100gms)**

Kakabu | shisho | fermented berries jus

RM 198

Or

**Hanwoo beef 1++ (100gms)**

Kakabu | shisho | fermented berries jus

RM 188

Or

**Canadian rock lobster**

Roasted celeriac cannelloni | tarragon gel

RM 198

## LE MENU “FRUITS DE MER”

4 COURSE MENU

**Assortment of breads and pastries**

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**Amuse bouche**

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**“Echo of the sea”**

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

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**Hokkaido scallops**

Spring peas ragout | young bamboo shoot | watercress | roe sauce

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**Choice of main course****Irish duck supreme**

Fermented berries jus | allium ash

Or

**DC's roasted rack of lamb**

Mint chutney | artichoke barigoule

Or

**Seasonal fish of the day**

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

Genmaicha | soy chiboust | light crunch meringue

Or

**Mille feuille**

Inverted puff pastry | coffee ganache | dulcey vanilla whip | yuzu caramel

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)

**\*\*supplement protein upgrade\*\*****A5 Miyazaki beef medallion (100gms)**

Kakabu | shisho | fermented berries jus

RM 198

Or

**Hanwoo beef 1+ + (100gms)**

Kakabu | shisho | fermented berries jus

RM 188

Or

**Canadian rock lobster**

Roasted celeriac cannelloni | tarragon gel

RM 198

## VEGETARIAN MENU (PRE-ORDER)

### Amuse bouche

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### Spring peas ragout

Young bamboo shoot | watercress | purple garlic foam

### Goma tofu tempura

Sherry-truffle vinaigrette | celtuce spaghetti

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### Endive

Truffle fromage blanc | egg yolk sauce | yellow curry emulsion | grilled tomato

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### Artichoke barigoule

White garlic cream

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### Braised potato

Spinach | smoked butter gratin | tamarind chilli paste

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### Seasonal vegetable nigiri

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### DC's truffle gemelli pasta

Salted kombu | shaved truffle

\*\*\*\*\*

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

### Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

### Mille feuille

Inverted puff pastry | coffee ganache | dulcey vanilla whip | yuzu caramel

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



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



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



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



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Stéphane Montez, Domaine du Monteillet, Condrieu "Chanson" Viogner 2020



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Calera, Chardonnay, Mt. Harlan, California 2018



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



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### 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

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