

(Summer Menu)

Optional wine pairing package – RM350 for 4 glasses

1. Dom Perignon Vintage 2009 - RM140 p/glass
2. Stephane Ogier Viognier de Rosine 2015 - RM50 p/glass
3. Cheval Des Andes 2013 (Malbec-Cabernet Sauvignon-petit verdot)- RM88 p/glass
4. Domaine Raspail Gigondas 2015 - RM50 p/glass
5. Domaine Zind Humbrecht Pinot Gris Clos Jepsal 2008 Vendange tardive - RM68 p/glass

Prelude

1. Sensational mini tartlets
2. Hokkaido flounder: 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 - CHOICE OF EITHER

Signature

Takao cold somen: bafun uni: truffle celeriac

Or

Whole Hokkaido live Uni

Served fresh with Osetra caviar

or

Sabah bamboo lobster gratin

Summer truffle: burnt Cameron Highland leeks

or

Alaskan king crab

Murazaki uni: black truffle: tomato gellee

3rd - CHOICE OF MAINS

Supplement add on Rougie Duck Foie Gras

50g Pan seared - RM75++

Homage to M. Paul

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

or

Black angus beef short ribs (Slow braised in red wine)

wild mushrooms: black truffle

or

16 hr 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:

fresh tagliatelle with braised leeks & mushrooms (additional RM178++)

4th - CHOICE OF DESSERT OR CHEESE

Desserts by Chef Han

French Gariguet strawberry sherbet: poached summer peaches

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

Ily coffee or assortment of Jing tea (additional RM18)

RM348.00++ p/pax

