

(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 Jébsal 2008 Vendange tardive

### Prelude

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

### 1<sup>st</sup>

#### Wild seabass, Kuala Selangor

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

\*\*winning dish for 2018 Jeunes des Rôtisseurs competition\*\*

### 2<sup>nd</sup>

#### Signature

Takao cold somen: bafun uni: truffle celeriac

### 3<sup>rd</sup>

#### Hokkaido green asparagus

Sabah bamboo lobster gratin: summer truffle

### 4<sup>th</sup>

#### Homage to M. Paul

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

### 5<sup>th</sup> - 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++)

### 6<sup>th</sup> - CHOICE OF DESSERT OR CHEESE

#### Desserts by Chef Han

Spring gariguette 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)

---

---

**RM438.00++** p/pax

---

---

