

(5-course Winter Black Truffle Menu)

- * Normal menu RM438++ p/pax
- ** Optional with Alba white truffle on 3 dishes - RM298.00++ p/pax
- ** Optional fresh papardelle | confit kampung egg yolk | Alaskan king crab | shaved Alba white truffle - RM 220++ p/pax
- ** Optional wine pairing package - RM350++ for 4 glasses

Prelude

1. Sensational mini savory tartlets
2. Roasted organic cauliflower in butter | Hokkaido scallop carpaccio | shaved Truffle

1st

Wild line-caught Snapper (Jenahak), Kuala Selangor
Burrata from puglia | Raifort horseradish cream | black winter truffle

2nd

Cold capellini *Our new signature*
Baby South Africa abalone | Italian oscietra caviar | black winter truffle | truffled celeriac cream

3rd

Alaskan king crab
Braised in its own juices | black winter truffle | tomato gellee

Sorbet Course

Mulberry & pomegranate granité | 4-mint yogurt

4th - Choice of Mains

**Supplement add on Rougie Duck Foie Gras - 60g - pan seared - RM75++

Market fresh fish of the day
with crispy Potato scales | sauce vin jaune | organic garden vegetables
or

Darling Downs F1 ribeye (Queensland Aust)
Seasonal organic garden vegetables | jus made of beets
or

14-hr slow roasted rack of lamb (SA Aust)
Potiron squash | lightly braised baby eggplant & cumin
or

1/2 Brittany blue lobster tail
Lightly poached in lobster butter | lobster sauce americaine
Fresh pappardelle with braised leeks & mushrooms (additional RM178++)
or

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

5th - Choice of Dessert or Cheese

Fresh seasonal fruit
French Mara de Bois strawberry sherbet | cheese cake ice cream | poached seasonal fruit
or

Black | White | Green
Light crunch charcoal meringue | Matcha green tea pannacotta | white chocolate ice cream
Mulled blueberry, strawberry & boozy cherries
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++)

