

(Autumn Menu)

Optional wine pairing package – RM350 for 4 glasses

1. Dom Perignon Vintage 2009 - RM140 p/glass
2. Iarmandier-Bernier-NV Longitude blanc de blanc extra-brut 1er cru - RM88 p/glass
3. Stephane Ogier Viognier de Rosine 2015 - RM50 p/glass
4. Cheval Des Andes 2013 (Malbec-Cabernet Sauvignon-petit verdot)- RM88 p/glass
5. Domaine Raspail Gigondas 2015 - RM50 p/glass
6. Domaine Zind Humbrecht Pinot Gris Clos Jébsal 2008 Vendange tardive - RM68 p/glass

Prelude

1. Sensational mini tartlets
2. Italian burrata: hollandaise & mandarin: pickled anchovies

1st

Wild seabass, Kuala Selangor

Lightly poached: infused bouillon: Koshi-hikari rice: salad of fennel & coriander flower

winning dish for 2018 Jeunes des Rôtisseurs competition

2nd

Signature

Takao cold somen: bafun uni: truffle celeriac

3rd

Alaskan king crab

Osetra caviar: black summer truffle: tomato gellee

4th - CHOICE OF MAINS

Supplement add on Rougie Duck Foie Gras

50g pan seared - RM75++

Homage to M. Paul

Market fresh fish of the day with crispy potato scales: sauce vin jaune

or

Darling Downs F1 ribeye (Queensland Aust)

Seasonal farm fresh vegetables: just made of beets

or

Roasted Shortloin 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 tagliatelle 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 summer peaches

or

Black | White | Green

Light crunch meringue | Matcha green tea pannacotta | white chocolate ice cream

Mulled blueberry and strawberry

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

