

(Winter Menu)

Prelude

"The Belon": chive oil: fermented rhubarb
Peby carrot : tempura: aioli: pickled
Butternut squash croquetas: black truffle: sage chantilly
"Beets": cloud: Smoked cured butterfish: grilled cabbage: oxalis

1st

Sea scallop carpaccio 🍤 salt baked beets: lemon verbena oil: chives

2nd

Signature

Takao cold somen 🍜: bafun uni: truffle celeriac: végétal

3rd

"Moules"

Bouchot: marjoram: smoked paprika cream: kale

4th

"Legs"

Snow crab 🦀: vin jaune sabayon: ossestra: chayote: raspberry

&

"3s silky egg custard"

Snow crab 🦀: foie gras: grapefruit

5th

Tentacles 🦑

Mango curry cream: pennywort & torch ginger salad: passionfruit

6th

40 days aged French Charolais beef fillet 🍖
Burnt leeks: nastiturm oil: crosnes: parsnip cream

7th - CHOICE OF MAINS

Comes with seasonal vegetables from our farm

Supplement add on Rougie Duck Foie Gras

60-70g Pan seared - RM70++

Pavé: fish of the day 🐟

Sauce vin jaune

or

16hr slow roasted lamb rack 🐏 (SA Aust)

or

Japanese matusaka A5 wagyu 🐮 130gms (additional RM210++)

or

1/2 brittanny blue lobster tail 🦞

poached in lobster butter: lobster sauce americaine (additional RM178++)

8th - CHOICE OF DESSERT OR CHEESE

Desserts by Chef Han

Kaki: persimmon 🍊

Clementine sherbet: yuzu curd: sesame wafer: almond crumble

or

"In depth"

light crunch meringue: black sesame pannacotta: red cherries : creme fraîche sorbet

or

Le fromage 🧀: 5 types of cheese from our cheese trolley

GRAND FINALÉ

Assortment of handmade macarons

CAFÉ OU THÉ

Ily coffee or assortment of jing tea (additional RM18)

RM568.00++ p/pax

Optional:

Course pairing - Add on Winter Black Truffle 🍄 (tuber melanosporum) - RM288,
ala carte RM75

Discovery Food X Natural Skin Contact Wine Pairing
from RM115 for 2 glasses



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