

DC's 7 Course Discovery Menu by Chef Darren Chin (Summer Menu)

RM498 p/pax

**price subjected to 6% GST & 10% service charge*

Chef's Daily Amuse Bouche

1st Course

Bonito (Shizuoka, Japan)
Ginger aioli: Tempura fried leeks: Red yuzu kosho

2nd Course

Takao cold somen with Ogawa bafun uni: Celeriac cream:
Summer truffle

3rd Course

Galician octopus
Nasturtiums: Squid oil: Confit tomato: Mango-coconut cream

4th Course

Matsusaka Wagyu slices
Eggplant cream: Sunny side quail egg: Croutons: Beef jus

5th Course

Japanese snow crabe au gratin
Champagne sabayon: Kohlrabi: Ikura shio: Semut flowers

Refreshment

Kalamansi granité: Yuzu-mint yogurt

6th Course - Choice of either

***Enhancement - Supplement add on Jean Larnaudie
Duck Foie Gras - Pan seared - 50g - RM70++*

Italian veal fillet
Poached in milk & lightly grilled: Foie gras sauce:
Seasonal vegetables from our farm

Or

Sea Scallops
Braised sea coconut: Mango cream: Lettuce emulsion:
Torch ginger & pennywort salad

Or

16 hour slow roasted lamb rack (SA Aust) in hay and harissa

Or

Japanese Matsusaka Wagyu - 120g (Add. RM198++)

Or

1/2 Brittany blue lobster tail, poached in lobster butter:
Sauce americaine: Vegetables from our farm (Add. RM168++)

7th Course - Choice of Dessert or Cheese

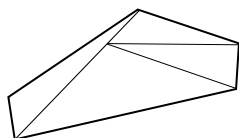
Dessert by Chef Han

Part 1 - Aged wild tualang honey gelato
Salty caramel with black olive tapenade: Dulcey pearls

Part 2 - Meringué
Summer berries: Vanilla custard:
French Mara strawberry soft serve: Almond cookie crumble

Or

Le fromage
5 types of cheese from our cheese trolley



Taste of DC - 5 Course Menu

by Chef Darren Chin

(Summer Menu)

RM398 p/pax

**price subjected to 6% GST & 10% service charge*

Chef's Daily Amuse Bouche

1st Course

Bonito (Shizuoka, Japan)
Ginger aioli: Tempura fried leeks: Red yuzu kosho

2nd Course

Takao cold somen with Ogawa bafun uni: Celeriac cream:
Summer truffle

3rd Course

Japanese snow crabe au gratin
Champagne sabayon: Kohlrabi: Ikura shio: Semut flowers

Refreshment

Kalamansi granité: Yuzu-mint yogurt

4th Course – Choice of either

***Enhancement - Supplement add on Jean Larnaudie
Duck Foie Gras - Pan seared - 50g - RM70++*

Italian veal fillet
Poached in milk & lightly grilled: Foie gras sauce:
Seasonal vegetables from our farm

Or

Sea Scallops
Braised sea coconut: Mango cream: Lettuce emulsion:
Torch ginger & pennywort salad

Or

16 hour slow roasted lamb rack (SA Aust) in hay and harissa

Or

Japanese Matsusaka Wagyu - 120g (Add. RM198++)

Or

1/2 Brittany blue lobster tail, poached in lobster butter:
Sauce americaine: Vegetables from our farm (Add. RM168++)

5th Course - Choice of Dessert or Cheese

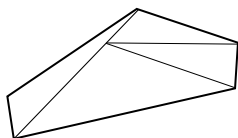
Dessert by Chef Han

Part 1 - Aged wild tualang honey gelato
Salty caramel with black olive tapenade: Dulcey pearls

Part 2 – Meringué
Summer berries: Vanilla custard: French Mara strawberry soft
serve: Almond cookie crumble

Or

Le fromage
5 types of cheese from our cheese trolley



DC. RESTAURANT
BY DARREN CHIN

DC's Light Introduction 3 Course Menu by Chef Darren Chin (Summer Menu)

RM298 p/pax

**price subjected to 6% GST & 10% service charge*

Chef's Daily Amuse Bouche

1st Course - Choice of either

Takao cold somen with Ogawa bafun uni: Celeriac cream:
Summer truffle

Or

Galician octopus

Nasturtiums: Squid oil: Confit tomato: Mango-coconut cream

Or

Japanese snow crabe au gratin

Champagne sabayon: Kohlrabi: Ikura shio: Semut flowers

Refreshment

Kalamansi granité: Yuzu-mint yogurt

2nd Course – Choice of either

***Enhancement - Supplement add on Jean Larnaudie
Duck Foie Gras - Pan seared - 50g - RM70++*

Italian veal fillet

Poached in milk & lightly grilled: Foie gras sauce:
Seasonal vegetables from our farm

Or

Sea Scallops

Braised sea coconut: Mango cream: Lettuce emulsion:
Torch ginger & pennywort salad

Or

16 hour slow roasted lamb rack (SA Aust) in hay and harissa

Or

Japanese Matsusaka Wagyu - 120g (Add. RM198++)

Or

1/2 Brittany blue lobster tail, poached in lobster butter:
Sauce americaine: Vegetables from our farm (Add. RM168++)

3rd Course - Choice of Dessert or Cheese

Dessert by Chef Han

Part 1 - Aged wild tualang honey gelato

Salty caramel with black olive tapenade: Dulcey pearls

Part 2 – Meringué

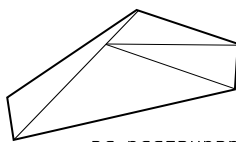
Summer berries: Vanilla custard:

French Mara strawberry soft serve: Almond cookie crumble

Or

Le fromage

5 types of cheese from our cheese trolley



DC. RESTAURANT

BY DARREN CHIN