

Prelude

"The Belon"

Cucumber granité: chive oil: fermented rhubarb

"Moqueca"

Coconut cream: local red prawns: seafood stew

1st

Fresh catch of the day (Air flown from Hokkaido)

Roasted Sunflower: cress

2nd

Signature

Takao cold somen: bafun uni: truffle celeriac: végétal

3rd

Live Hokkaido scallops in shell

Budu aioli: bianchetto truffle

4th

"3s silky egg custard"

Sapporo snow crab: agrumes

5th

Tentacles

Smoked paprika cream: kale: marjoram: passionfruit

6th

Homage to M. Paul

Local "Kerisi" red mullet: potato scales: sauce maitaise sans beurre: wild flower honey

7th - CHOICE OF MAINS

Supplement add on Rougie Duck Foie Gras 50g Pan seared - RM70++

Magret de canard  with "Larb" spice

"Beets": pureed-glazed-jus

or

16hr slow roasted lamb rack (SA Aust)

Potiron squash: triveso endive: jackfruit seed puree & cumin

or

Japanese Full-Blood A4 Wagyu - 130gms

(additional RM190++)

or

1/2 Brittany blue lobster tail

Lightly grilled in lobster butter: lobster sauce americaine: strigoli pasta with braised leeks (additional RM178++)

8th - CHOICE OF DESSERT OR CHEESE

Desserts by Chef Han

Kaki: persimmon:

Blood orange 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

Mignardises

Assortment of fruit jellies

CAFÉ OU THÉ

Illy coffee or assortment of Jing tea (additional RM18)

RM568.00++ p/pax

Optional:

Discovery Food X Natural Skin Contact Wine Pairing

from RM115 for 2 glasses



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RM438.00++ p/pax

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Illy coffee or assortment of Jing tea (additional RM18)

RM328.00++ p/pax

Optional:

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