

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

RM498 p/pax

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

## Chef's Daily Amuse Bouche

### 1<sup>st</sup> Course

Signature

Takao cold somen with Ogawa bafun uni

### 2<sup>nd</sup> Course

Japanese snow crab

*\*Actual\**

Au gratin: Champagne sabayon: Prestige ossestra: Chayote

*\*Cleanser\**

Crab dashi: Grilled green eggplant: Scallop mousse

### 3<sup>rd</sup> Course

Scottish Langoustines ala mi cuit

Fermented juices: Fresh horseradish: Ikura

### 4<sup>th</sup> Course

40 day dry aged Charolais French beef

### 5<sup>th</sup> Course

Declination of the Malaysian terroir

Seasonal vegetables from our farm:

Charron Bouchot mussels ala marinière: Vinaigrettes

## Refreshment

Kalamansi granité: Yuzu-mint yogurt

### 6<sup>th</sup> 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

*Or*

French Quail (Label rouge)

Braised chayote: Tamarind



*Or*

Sea Scallops: Cauliflower cream: Tom sep essence

*Or*

16 hour slow roasted lamb rack (SA Aust)

*Or*

Japanese Matsusaka A5 Wagyu - 120g (Add. RM198++)

*Or*

1/2 Brittany blue lobster tail, poached in lobster butter:

Lobster sauce americaine: (Add. RM168++)

### 7<sup>th</sup> Course - Choice of Dessert or Cheese

Meringué

Summer berries: Vanilla custard:

French Mara strawberry soft serve: Almond cookie crumble

*Or*

Fine pear tart

Pistachio frangipani: Wild tualang honey gelato:

Caramel with black olives

*Or*

Le fromage

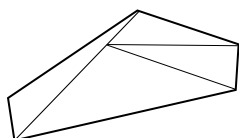
5 types of cheese from our cheese trolley

### Grand finale

Assortment of handmade macarons

### Café au thé

Illy coffee or Assortment of Jing tea (Add. RM18++)



DC. RESTAURANT

BY DARREN CHIN

# Taste of DC - 5 Course Menu by Chef Darren Chin (Autumn Menu)

RM398 p/pax

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

## Chef's Daily Amuse Bouche

### 1<sup>st</sup> Course

Signature

Takao cold somen with Ogawa bafun uni

### 2<sup>nd</sup> Course

Japanese snow crab

*\*Actual\**

Au gratin: Champagne sabayon: Prestige ossestra: Chayote

*\*Cleanser\**

Crab dashi: Grilled green eggplant: Scallop mousse

### 3<sup>rd</sup> Course – Choice of either

40 day dry aged Charolais French beef

*Or*

Tentacles

Galician octopus: Mango curry cream: Pennywort salad: Squid oil

## Refreshment

Kalamansi granité: Yuzu-mint yogurt

### 4<sup>th</sup> 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

*Or*

French Quail (Label rouge)

Braised chayote: Tamarind



*Or*

Sea Scallops: Cauliflower cream: Tom sep essence

*Or*

16 hour slow roasted lamb rack (SA Aust)

*Or*

Japanese Matsusaka A5 Wagyu - 120g (Add. RM198++)

*Or*

1/2 Brittany blue lobster tail, poached in lobster butter:

Lobster sauce americaine: (Add. RM168++)

### 5<sup>th</sup> Course - Choice of Dessert or Cheese

Meringué

Summer berries: Vanilla custard:

French Mara strawberry soft serve: Almond cookie crumble

*Or*

Fine pear tart

Pistachio frangipani: Wild tualang honey gelato:

Caramel with black olives

*Or*

Le fromage

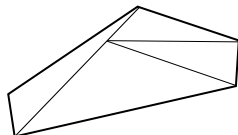
5 types of cheese from our cheese trolley

## Grand finale

Assortment of handmade macarons

## Café au thé

Illy coffee or Assortment of Jing tea (Add. RM18++)



DC. RESTAURANT

BY DARREN CHIN

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

RM298 p/pax

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

## Chef's Daily Amuse Bouche

### 1<sup>st</sup> Course - Choice of either

*\*Signature\**

Takao cold somen with Ogawa bafun uni

*Or*

Japanese snow crab

*\*Actual\**

Au gratin: Champagne sabayon: Prestige ossestra: Chayote

*\*Cleanser\**

Crab dashi: Grilled green eggplant: Scallop mousse

*Or*

40 day dry aged Charolais French beef

*Or*

Tentacles

Galician octopus: Mango curry cream: Pennywort salad: Squid oil

## Refreshment

Kalamansi granité: Yuzu-mint yogurt

### 2<sup>nd</sup> 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

*Or*

French Quail (Label rouge)

Braised chayote: Tamarind



*Or*

Sea Scallops

Cauliflower cream: Tom sep essence

*Or*

16 hour slow roasted lamb rack (SA Aust)

*Or*

Japanese Matsusaka A5 Wagyu - 120g (Add. RM198++)

*Or*

1/2 Brittany blue lobster tail, poached in lobster butter:

Lobster sauce americaine: (Add. RM168++)

### 3<sup>rd</sup> Course - Choice of Dessert or Cheese

Meringué

Summer berries: Vanilla custard:

French Mara strawberry soft serve: Almond cookie crumble

*Or*

Fine pear tart

Pistachio frangipani: Wild tualang honey gelato:

Caramel with black olives

*Or*

Le fromage

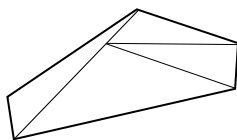
5 types of cheese from our cheese trolley

## Grand finale

Assortment of handmade macarons

## Café au thé

Illy coffee or Assortment of Jing tea (Add. RM18++)



DC. RESTAURANT

BY DARREN CHIN