

(Winter Menu)

Prelude

"The Belon": chive oil: fermented rhubarb
 "Beets": Smoked cured butterfish: grilled cabbage: oxalis
 Butternut squash croquetas: black truffle: sage Chantilly: seafood stew

1st

Fresh Carpaccio of the day (Air flown from Hokkaido)
 Black truffle vinaigrette

2nd

Signature

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

3rd

"Shirako" -Cods Milt-

Tempura: aged ponzu: mentaiko

4th

"3s silky egg custard"

Snow crab 🦀: foie gras: agrumes

5th

Tentacles 🦑

Smoked paprika cream: kale: marjoram: passionfruit

6th

Homage to M. Paul 🐟

Red mullet: potato scales: sauce maitaise

7th - CHOICE OF MAINS

Comes with seasonal vegetables from our farm

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

Magret de canard 🦆

"Charred leeks": crosnes: chive jus 

or

16hr slow roasted lamb rack 🐏 (SA Aust)

or

Japanese Matsusaka A5 wagyu 🐄 130gms (additional RM210++)

or

1/2 Brittany 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

Mignardises

Assortment of fruit jellies

CAFÉ OU THÉ

illy 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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1st

Fresh Carpaccio of the day (Air flown from Hokkaido)

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2nd

Signature

Takao cold somen : bafun uni: truffle celeriac: végétal

3rd

"3s silky egg custard"

Snow crab : foie gras: agrumes

4th

Homage to M. Paul

Red mullet: potato scales: sauce maitaise

5th - CHOICE OF MAINS

Comes with seasonal vegetables from our farm

Supplement add on Jean Larnaudie Duck Foie Gras

50g Pan seared - RM70++

Magret de canard 

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or

16hr slow roasted lamb rack  (SA Aust)

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6th - CHOICE OF DESSERT OR CHEESE

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Kaki: persimmon 

Clementine sherbet: yuzu curd: sesame wafer: almond crumble

or

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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)

RM438.00++ 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



(Winter Menu)

Prelude

"The Belon": chive oil: fermented rhubarb

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Butternut squash croquetas: black truffle: sage Chantilly: seafood stew

1st

Fresh Carpaccio of the day (Air flown from Hokkaido)

Black truffle vinaigrette

2nd - CHOICE OF EITHER

Signature

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

or

"3s silky egg custard"

Snow crab 🦀: foie gras: agrumes

or

Tentacles 🦑

Smoked paprika cream: kale: marjoram: passionfruit

or

Homage to M. Paul 🐟

Red mullet: potato scales: sauce maitaise

3rd - CHOICE OF MAINS

Comes with seasonal vegetables from our farm

Supplement add on Jean Larnaudie Duck Foie Gras

50g Pan seared - RM70++

Magret de canard 🦆 label rouge"



"Burnt leeks": crosnes: chive jus

or

16hr slow roasted lamb rack 🐏 (SA Aust)

or

Japanese Matsusaka A5 wagyu 🐄 130gms (additional RM210++)

or

1/2 Brittany blue lobster tail 🦞

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

4th - 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

Mignardises

Assortment of fruit jellies

CAFÉ OU THÉ

Illy coffee or assortment of Jing tea (additional RM18)

RM328.00++ 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

