

(Winter Menu)

### \*Prelude\*

Mozuku: ponzu

Peby Carrot  Tempura: aioli: pickled

Butternut squash croquetas: black truffle: sage Chantilly

"Beets": cloud: cream: grilled cabbage: oxalis


### 1st

"Tartare"

Roasted beets: burnt leeks: jus

### 2nd

Signature

Takao cold somen:  roasted celeriac: truffle celeriac: végétal

### 3rd

Roasted Cauliflower

Sabayon: black truffle

### 4th

"3s silky egg custard"

Chayote: grapefruit

### 5th

"Légumes de saison"

Seasonal vegetables from our farm   


### 6th

Black truffle tagliatelle

Vin jaune emulsion: salt baked vegetables

### 7th - 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: 

Crème fraîche sorbet

or

Le fromage 

5 types of Seasonal Cheese from our trolley

### \*Grand finalé\*

Assortment of hand made macarons

### \*Café ou thé\*

Illy coffee or Assortment of Jing tea

\*\*additional RM18

---

**RM428.00++** p/pax

---

### Optional:

**Discovery Food X Natural Skin Contact Wine Pairing**

from RM115.00 for 2 glasses

