

# DC's 5 Course Seasonal Vegetarian Menu

100% biodynamic-organic vegetables from  
Habu-Cameron highlands  
Farmers - Mr Liang, Mr Fung, Leisa

By Chef Darren Chin

RM348 p/pax

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

## Chefs Signature

Takao cold somen: Konbu: Celeriac cream: Truffle

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

Beets

Seasonal cold beetroot salad: Sauce vierge:

Tomato granite: Sea grapes

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

Charred baby leeks

Arugula vinaigrette: Pecorino romano: Parsley aioli

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

Heirloom carrots

Kabocha pumpkin cream: Spiced puff rice sofrito

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

Egg tagliatelle with fresh truffle

## 5th Course - Choice of Dessert or Cheese

### Desserts in 2 parts

Part 1 - Morello cherry sorbet

Part 2 - Wild honey & milk gelato

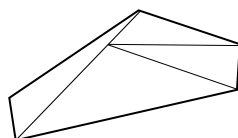
Coffee croquettes: Caramel with salty black olives:

Dulcey pearls

**Or**

Le Fromage

5 types of cheese from our cheese trolley



DC. RESTAURANT

BY DARREN CHIN