

DC's 5 Course Seasonal Vegetarian Menu

Curated with 100% organic vegetables
from our farm

By Chef Darren Chin
RM358 p/pax

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

Chef's Daily Amuse Bouche

1st Course

Chef's signature
Takao cold somen: Konbu:
Truffled celeriac cream: Sea grapes

2nd Course

Declination of the Malaysian terroir
Seasonal vegetables from our farm: Vinaigrettes

3rd Course

Strigoli pasta: Black summer truffle:
Fresh burrata

4th Course

Tomate Farci
Vine ripe tomatoes stuffed with potato and radish:
Vege jus

5th Course - Choice of Dessert or Cheese

Desserts by Chef Han

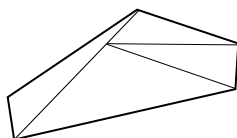
Meringué

Summer berries: Vanilla custard: French Mara
strawberry soft serve: Almond cookie crumble

Or

Le Fromage

5 types of cheese from our cheese trolley



DC. RESTAURANT
BY DARREN CHIN

DC's 7 Course Seasonal Vegetarian Menu

Curated with 100% organic vegetables
from our farm

By Chef Darren Chin
RM468 p/pax

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

Chef's Daily Amuse Bouche

1st Course

Chef's signature
Takao cold somen: Konbu:
Truffled celeriac cream: Sea grapes

2nd Course

Declination of the Malaysian terroir
Seasonal vegetables from our farm: Vinaigrettes

3rd course

Ripened heirloom tomatoes: Fresh burrata

4th course

"Wood Crunches"
Charred baby leeks: Glazed in rye crumbs:
Chayote: Sticky rice

5th Course

Strigoli pasta: Black summer truffle:
Fresh burrata

6th Course

Tomate Farci
Vine ripe tomatoes stuffed with potato and radish:
Vege jus

7th Course - Choice of Dessert or Cheese

Desserts by Chef Han

Meringué

Summer berries: Vanilla custard: French Mara
strawberry soft serve: Almond cookie crumble

Or

Le Fromage

5 types of cheese from our cheese trolley

