

DC SEASONAL MENU 2026



DC THE NEXT EVOLUTION

At DC Restaurant, our ever-evolving discovery for culinary excellence is based on the following: Global cuisine in the current times have seen palates of gourmards and epicureans evolved around the world. For now, we believe Southeast Asia takes centre. Providing a plethora of different tastes, smells and cross cultures. To amalgamate these flavours gives diners a new exploration of sensory experiences. Still French techniques honing culinary skills over the years are imperative to applicate the right treatment and respect towards ingredients. Hence to recognize the Malaysian soul as a multicultural ethnic community, it is imperative we celebrate our values, family upbringing and personality.

We have broken our commitment to five facets that define our approach:

Exploration:

By blending the finest elements of local and global ingredients with the rich heritage of Malaysia, we create dishes that offer both familiarity and novelty, inviting our guests to embark on a culinary adventure.

Lush & Green:

Sustainability and freshness are fundamental to our kitchen. We prioritize vibrant, locally-sourced ingredients, ensuring that our menu is as environmentally conscious as it is delicious.

Terroir Driven:

Each dish we craft is a tribute to the land. We celebrate the unique flavours and qualities of our region's produce, highlighting the distinctiveness of our local terroir.

Locavore:

We proudly support local farmers and artisans, sourcing our ingredients from those who share our passion for quality and sustainability.

Harmony:

A harmonious dish is about finding the right balance between what is intended and what is presented. Most importantly a dish has to make sense in mind and palate.

Chef Darren Chin
February 2026


MICHELIN
2026

ALA CARTE

Grand Caviar

Kaluga caviar (30gm) lavash smoked butter smoked shiitake salted kombu	RM 728
Kaluga hybrid caviar (30gm) lavash smoked butter smoked shiitake salted kombu	RM 478
Russian hybrid caviar (30gm) lavash smoked butter smoked shiitake salted kombu	RM 478

*De La Mer (From the sea)***Premium oysters**

Royale N3 David Hervé artisan oyster, Marennes Oleron, France (2 pcs)	
Au natural	RM 65
Apple compote Sauternes jelly coffee oil	RM 65

Fish, Shellfish, Crustacean**Ofunato Bay scallops**

18months comté potato cream plankton seaweed sauce sea asparagus crispy buckwheat	RM 148
Or	
Sunchoke purée chervil root black garlic jus yellow chanterelles smoked shiitake emulsion	RM 148
Songkhla wild river prawn fresh mafalde pasta sakura ebi abalone essence sauce americaine	RM 158
Fish of the day caper-onion olive oil sauce confit fennel jus d'une daube	RM 168

De La Terre (From the land)

Foshan quail lacto ferment blueberry jus foie gras apple ginger compote pickled beetroot	RM 148
Slow roasted rack of lamb grilled asparagus fennel spinach parsley purée "Thae Po" tamarind jus	RM 168

Premium beef cuts accompanied with

Malabar pepper crust bone marrow allium dust roasted sunchoke purée truffle perigord jus yellow chanterelles fresh truffle	
A5 Miyazaki Chateaubriand	RM 448 / 100gms
A5 Rump	RM 98 / 100gms
A5 Ichibo / Picanha	RM 110 / 100gms
A5 Misuji / Oysterblade	RM 148 / 100gms

Premium Pasta by Darren Chin

Brittany bleu lobster pasta sakura ebi salted kombu lobster reduction	RM 138
Carbonara 24 months dry aged Spanish beef cecina Parmigiano cream sauce kampot pepper	RM 78
DC's truffle pasta salted kombu fresh truffle	RM 128
Pomodoro bone marrow local piennolo tomatoes sweet basil	RM 88

Nostalgic Memories

The "Echo of the Sea"	RM 118
Rougie duck foie gras pan seared poached pear hibiscus jelly lacto fermented blueberry jus	RM 88
Fromages Grand selection, AOP, AOC cheeses from France, Italy, Spanish, England	RM 98

Sucre-pâtisserie

Sorbet	
Champagne and lemon sorbet	RM 25
Muscat grape	RM 25
Herbs (Mint, coriander, parsley)	RM 25

Artisan Assortment mignardises (4 types)	RM 68
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Lunettes de Romans — Raspberry Confiture
A crisp French sablé, delicate and nostalgic, filled with bright raspberry confiture.

Mandarin Pâte de Fruit
A soft, translucent cube of pure mandarin essence — clean, sunshine-sweet, and quietly refreshing.

Caramel-Calamansi Bonbon
Cocoa butter sheen, a molten caramel heart, lifted by the sharp, tropical acidity of calamansi.

Dulcey & Seaweed Bonbon
Blonde chocolate infused with umami seaweed — a subtle meeting of butter, salt, and oceanic depth.

Plated Desserts

Kuri Mont blanc	
Winter chestnut mascarpone Slim River bird's nest almond sablé vanilla textures	RM 58
65% Madagascar dark chocolate x espresso inspired by  chocolate	RM 58
White chocolate chantilly coffee caviar cacao sorbet coffee pecan praline	

DC LUNCH MENU

Assortment of breads and pastries with caviar butter

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Amuse Bouche

Lavash | smoked butter | smoked shiitake | salted kombu
Akami tuna | wasabi ice cream | nori crisp | shisho
Pâte brisée | duck prosciutto | lacto fermented mulberry and mulled wine | pears in red wine
Breadfruit taco | seasonal line-caught fish | banana blossom | budu aioli | nasturtium petals

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Choice of appetiser (Choose 1 or 2)

"Echo of the Sea"

Or

Ofunato Bay scallops

Sunchoke purée | chervil root | black garlic jus | yellow chanterelles | smoked shiitake emulsion

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Choice of main course

Slow roasted rack of lamb

Grilled asparagus | fennel | spinach parsley purée | "Thae Po" tamarind jus

Or

Fish of the day

Caper-onion olive oil sauce | confit fennel | jus d'une daube

Or

Foshan quail

Lacto fermented blueberry jus | foie gras | apple ginger compote | pickled beetroot

Or

A5 Miyazaki chateaubriand +RM 198

Bone marrow | allium | lacto fermented carrot and green plum sauce

Or

Brittany bleu lobster with nduja gratin +RM 198

Kombu seaweed champagne sauce | fennel confit | plankton oil | sea asparagus

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Lemon and champagne sorbet

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Choice of cheese or dessert

Kuri Mont Blanc

Winter chestnut mascarpone | Slim River bird's nest | almond sablé | vanilla textures

Or

65% Madagascar dark chocolate x espresso inspired by chocolate

White chocolate chantilly | coffee caviar | cacao sorbet | coffee pecan praline

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

3 COURSE MENU – RM 358

Choice of 1 appetiser, 1 main course, 1 dessert

4 COURSE MENU – RM 468

2 appetisers, 1 main course, 1 dessert

Additional

+RM 428 for 3 course wine pairing

+ RM 488 for 4 course wine pairing

VEGETARIAN MENU

(PRE - ORDER)

Assortment of breads and pastries with truffle butter

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Amuse bouche

Lavash | smoked butter | smoked shiitake | salted kombu | sea lettuce | shiso
Smoked beetroot | nori crisp | wasabi aioli
Pâte brisée | grilled kale | hazelnut | lacto fermented mulberry and mulled wine | pears in red wine
Breadfruit taco | glazed sweet turnip | banana blossom | nasturtium petals

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Spanish tomato declination

Tomato leather | roasted celeriac | kombu
Young jackfruit relish | chili jam | kaffir lime
Gazpacho | sweet basil sorbet | pickled coriander flower
Tomato water smoked in apple wood

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Fig

Perilla leaf kimchi | onion koji rice sauce | fig vinegar

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Radish, eryngii

Lacto fermented cape gooseberry granité

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Seasonal vegetarian nigiri

*

Salt-baked heirloom carrot and yellow carrot gratin

Lavender oil | lacto fermented carrot sauce | plum gel | nasturtiums

*

Pumpkin and fennel mille feuille

Algae sauce | pumpkin miso | paprika crumble

*

Roasted chervil root

Sunchoke purée | chervil root | black garlic jus | yellow chanterelles | smoked shiitake emulsion

*

DC's truffle pasta

Salted kombu | fresh truffle

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Lemon and champagne sorbet

*

Choice of cheese or dessert

Kuri Mont Blanc

Winter chestnut mascarpone | Slim River bird's nest | almond sablé | vanilla textures

Or

65% Madagascar dark chocolate x espresso inspired by chocolate

White chocolate chantilly | coffee caviar | cacao sorbet | coffee pecan praline

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai

RM438 p/p
+RM 588 for wine pairing




Le choix du sommelier

Dom Pérignon, Épernay, France 2015  

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Stéphane Montez, Domaine du Monteillet, Condrieu "Chanson" Viognier, France 2020 

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Domaine Thibaud Boudignon, Anjou Blanc, Loire Valley, France 2022 

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Noguchi Naohiko, Yamahai Aiyama Muroka Nama Genshu 2019 

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P. et M. Jacqueson, Rully 1er Cru "Vauvry", Côte Chalonnaise, France 2023 

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Château du Moulin-à-Vent, Les Verrillats, Beaujolais, France 2021  

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Choice of main course wine pairing  

Famille Isabel Ferrando, Châteauneuf-du-Pape Blanc "Saint Préfert", Rhone Valley, France 2023

Chateau Latour a Pomerol, Bordeaux, France 2014

Domaine de Ferrand, Châteauneuf-du-Pape, France 2020

Boscarelli, "Costa Grande" Vino Nobile di Montepulciano D.O.C.G, Italy 2019

Luciano Sandrone Le Vigne Barolo DOCG, Piedmont, Italy 2019





Global Menu




Vegetarian Menu



Temperance

Ginger shrub | lime  

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Elderflower | lemon | sweet basil | jasmine tea cold brew 

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Fermented gooseberry brine | green mango cordial | sonic water  

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Fermented bilimbi | fresh pineapple | butterfly pea cold brew tea | lemon  

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Kaffir lime | peach juice | milk | soda water 

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Choice of main course non-alcoholic pairing  

Kaffir lime | peach juice | milk | soda water

Lychee | orange | lemon | rosella | egg white

Watermelon | sour plum | roasted Japanese green tea cold brew | lemon

 Global Menu

 Vegetarian Menu