

DC LUNCH 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
March 2026


MICHELIN
2026

All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax

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

*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

Lacto fermented kohlrabi sauce | kohlrabi spaghetti | saffron sabayon | watercress purée | parsley root chips 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 Périgord 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

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 shitake | 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

Lacto fermented kohlrabi sauce | kohlrabi spaghetti | saffron sabayon | watercress purée | parsley root chips

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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

*

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
 +RM 108 for 3 course non-alcoholic pairing / +RM 148 for 4 course non-alcoholic 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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Salt-baked kohlrabi

Lacto fermented kohlrabi sauce | kohlrabi spaghetti | saffron sabayon | watercress purée | parsley root chips

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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

RM 268 p/p
+RM 488 for wine pairing
+RM 108 for non-alcoholic 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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Rafael Palacios, Louro do Bolo Godello, Valdeorras, Spain 2023 

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J.Foillard, Fleurie, Beaujolais, France 2022  

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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, Chateaneuf-du-Pape AOC Rouge, Rhone Valley, France 2020

Domaine Garon Sybarine Cote Rotie AOC Rhone Valley France 2020

Luciano Sandrone Le Vigne Barolo D.O.C.G, 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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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**