

DC SEASONAL MENU 2021



"When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: To make people happy. That's what cooking is all about."

- Chef Thomas Keller

DC Restaurant has just brought up its fifth anniversary. As we embark on our sixth year, my team and I remain focused on the only things that matter: Your pleasure and happiness.

As supply chains improve and our research takes us in ever-increasing but exciting new directions, our menus evolve constantly, always with a view to ensuring an exciting and delicious experience for our discerning guests, whether first-timers or loyal regulars.

As such, we ask for your patience and forgiveness if there is a particular favourite dish or ingredient which is not featured in the menu.

Nana and I wish you bonne degustation and that you will find joy at our table.
Thank you so much for your continuing support.

DC



KUHEIJI

by
CHEF DARREN CHIN

6 COURSE MENU WITH KUHEIJI SAKE PAIRING

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM 750++ p/person (minimum 2 person)

Chef "snacks"

Tempura oba leaf with king crab and Nama wasabi
Crispy white fungus in mushroom stock, fresh cheese with herbs and bottarga skrei pearls
Mini tartlet of cured mackerel, daikon, lime aioli
Shellfish ice cream with local heirloom tomatoes, crispy skrei fish skin
Kuheiji, Sauvage, Omachi, Junmai Daiginjo 2019

1st Course

Hiramasa Australian king fish
"Kaviari" gold standard Ossestra caviar, Jalapeño and aged ponzu in katsuobushi

2nd Course

"Echo of the Sea"
DC's signature cold cappellini with Hokkaido Bafun uni, Alaskan king crab, cured Amaebi and savoury seafood sabayon
Kuheiji, Human, Yamadanishiki, Junmai Daiginjo 2019

3rd Course

Pacific oyster
In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, bamboo shoot and ice plant

4th Course

Silverhill farm Irish duck
Dry aged for 7 days, crispy skinned with 4 spice rub, duck rillettes with pickled roselle, grilled green scallion and scallion oil
Kuheiji, Voyage, Yamadanishiki, Junmai Ginjo 2019

5th Course - choice of mains

North Atlantic Chilean Seabass
Confit in virgin olive oil spiced with lemon and fennel, smoked cauliflower cream, homemade katsuobushi, scallop roe emulsion sauce
Kuheiji, Eau Du Desir, Yamadanishiki, Junmai Daiginjo 2019

Or

Brittany Bleu Rock Lobster
Monté au beurre, potato tart with chitose tomatoes and shellfish sauce
Kuheiji, Eau Du Desir, Yamadanishiki, Junmai Daiginjo 2019

6th Course - Choice of Dessert of Cheese

"Rhum & Raisin"
Light rhum mousse, soft chocolate sponge, cacao brittle, dark raisin pureé, boozy rhum and raisin ice cream

Or

Milk & Honey
Wild flower honey from Mae Rim province Chiang Mai in Parfait glace, apple cider gel, caramel streusel with milk ice-cream and honeycomb

Or

Le Fromage
5 types of A.O.P cheeses from our cheese trolley accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand



DRINK WITH THE STARS

6-COURSE DOM PERIGNON VINTAGE 2008 CHAMPAGNE PAIRING MENU
BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM 850++ p/person (minimum 2 person)

Chef's complimentary "snacks"

Tempura of oba leaf with king crab, uni and Nama wasabi
Crispy white fungus in mushroom stock, fresh cheese with mix herb and bottarga skrei pearls
Mini tartlet of cured mackerel, daikon, lime aioli
Shellfish ice cream with local heirloom tomatoes, crispy skrei fish skin

Dom Perignon Vintage 2008

1st Course

Hiramasa Australian king fish
"Kaviari" gold standard Ossestra caviar, Jalapeño, aged ponzu in katsuobushi

2nd Course

"Echo of the Sea"
DC's signature cold cappellini with Hokkaido uni, Alaskan king crab, cured Amaebi and savoury seafood sabayon
Domaine Serge Dagueneau & Filles, Pouilly-Fume 2018

3rd Course

Pacific oyster
In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, bamboo shoot and ice plant
Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014

****Optional course add-on****

Plum & Apples
Seared duck foie gras, roasted apple with plum puree and apple cider emulsion
Bodegas Ximenez-Spinola, Exceptional Harvest 2017, Jerez, Spain
(With wine pairing RM145++)

4th Course

Silverhill farm Irish duck
Dry aged for 7 days, crispy skinned with 4 spice rub, duck rillettes with pickled roselle, grilled green scallion and scallion oil
Parusso, Barolo D.O.C.G. 2013

5th Course - Choice of mains

Hitachi Japanese A5 wagyu (Ibaraki prefecture)
Pommes Anna with homemade cream fraiche, eggplant with garum, sauce perigieux a la royale
Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2014

Or

Brittany Bleu Rock Lobster
Monté au beurre, potato tart with chitose tomatoes and shellfish sauce
Chateau D'Esclans, Whispering Angel, Cotes de Provence Rosé 2019

6th Course - Choice of Dessert or Cheese

"Rhum & Raisin"
Light rhum mousse, soft chocolate sponge, cacao brittle, dark raisin pureé, boozy rhum and raisin ice cream

Or

Milk & Honey
Wild flower honey from Mae Rim province Chiang Mai in Parfait glace, apple cider gel, caramel streusel with milk ice-cream and honeycomb

Or

Le Fromage
5 types of A.O.P cheeses from our cheese trolley accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand

5 COURSE "FRUITS DE MER" SEAFOOD MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM498++ p/person

****Optional - Wine pairing RM350++ for 4 glasses*****Chef's complimentary "snacks"*

Crispy white fungus in mushroom stock, fresh cheese with mix herb and bottarga skrei pearls

Mini tartlet of cured mackerel, daikon, lime aioli

Shellfish ice cream with local heirloom tomatoes, crispy skrei fish skin

Champagne Pierre Peters, Cuvee De Reserve, Blanc de Blancs, Grand Cru, Les Mesnil-Sur Oger NV1st Course

Hiramasa Australian king fish

"Kaviari" gold standard Ossestra caviar, Jalapeño, aged ponzu in katsuobushi

2nd Course

"Echo of the Sea"

DC's signature cold cappellini with Hokkaido uni, Alaskan king crab, cured Amaebi and savoury seafood sabayon

Domaine Serge Dagueneau & Filles, Pouilly-Fume 2018****Optional course add-on****

Pacific oyster

In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, bamboo shoot and ice plant

Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014**Without wine pairing RM75++****With wine pairing RM145++**

Plum & Apples

Seared foie gras, roasted apple with plum puree and apple cider emulsion

Bodegas Ximenez-Spinola, Exceptional Harvest 2017, Jerez, Spain**Without wine RM80++****With wine RM145++**3rd Course

Silverhill farm Irish duck

Dry aged for 7 days, crispy skinned with 4 spice rub, duck rillettes with pickled roselle, grilled green scallion and scallion oil

Parusso, Barolo D.O.C.G. 20134th Course - Choice of either

Hitachi Japanese A5 wagyu (Ibaraki prefecture)

Pommes Anna with homemade cream fraiche, eggplant with garum, sauce perigueux a la royale

Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2014**Or**

Brittany Bleu Rock Lobster

Monté au beurre, potato tart with chitose tomatoes and shellfish sauce

Chateau D'Esclans, Whispering Angel, Cotes de Provence Rosé 20195th Course - Choice of Dessert or Cheese

"Rhum & Raisin"

Light rhum mousse, soft chocolate sponge, cacao brittle, dark raisin pureé, boozy rhum and raisin ice cream

Or

Milk & Honey

Wild flower honey from Mae Rim province Chiang Mai in Parfait glace, apple cider gel, caramel streusel with milk ice-cream and honeycomb

Or

Le Fromage

5 types of A.O.P cheeses from our cheese trolley accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand

4 COURSE "FRUITS DE MER" SEAFOOD MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM398++ p/person

****Optional - Wine pairing RM350++ for 4 glasses****

Chef's complimentary "snacks"

Crispy white fungus in mushroom stock, fresh cheese with mix herb and bottarga skrei pearls

Mini tartlet of cured mackerel, daikon, lime aioli

Shellfish ice cream with local heirloom tomatoes, crispy skrei fish skin

Champagne Pierre Peters, Cuvee De Reserve, Blanc de Blancs, Grand Cru, Les Mesnil-Sur Oger NV1st Course

"Echo of the Sea"

DC's signature cold cappellini with Hokkaido uni, Alaskan king crab, cured Amaebi and savoury seafood sabayon

Domaine Serge Dagueneau & Filles, Pouilly-Fume 2018****Optional course add-on****

Pacific oyster

In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, bamboo shoot and ice plant

Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014**Without wine pairing RM75++, With wine pairing RM145++**

Plum & Apples

Seared foie gras, roasted apple with plum puree and apple cider emulsion

Bodegas Ximenez-Spinola, Exceptional Harvest 2017, Jerez, Spain**Without wine RM80++, With wine RM145++**2nd Course

Silverhill farm Irish duck

Dry aged for 7 days, crispy skinned with 4 spice rub, duck rillettes with pickled roselle, grilled green scallion and scallion oil

Parusso, Barolo D.O.C.G. 20133rd Course "Mains" - Choice of either

Australian Wagyu beef (Marbling score 6)

Pommes Anna with homemade cream fraiche, eggplant with garum, sauce perigueux a la royale

Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2014***Supplement protein upgrade - Hitachi Japanese A5 wagyu (Ibaraki prefecture)100gms - RM118++****Or**

Sabah sea-tiger prawns

Monté au beurre, potato tart with chitose tomatoes and shellfish sauce

Chateau D'Esclans, Whispering Angel, Cotes de Provence Rosé 2019***Supplement protein upgrade - Brittany Bleu rock lobster - RM128++****Or**

Australian Sanger Lamb (Pasture fed)

Grilled over binchotan coals with herb crust, chickpea cream, roasted parsnips and nashi pear, umami buttermilk sauce

Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2014**Or**

North Atlantic Chilean Seabass

Confit in virgin olive oil spiced with lemon and fennel, smoked cauliflower cream, homemade katsuobushi, scallop roe emulsion sauce

Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 20144th Course - Choice of Dessert or Cheese

"Rhum & Raisin"

Light rhum mousse, soft chocolate sponge, cacao brittle, dark raisin puree, boozy rhum and raisin ice cream

Or

Milk & Honey

Wild flower honey from Mae Rim province Chiang Mai in Parfait glace, apple cider gel, caramel streusel with milk ice-cream and honeycomb

Or

Le Fromage

5 types of A.O.P cheeses from our cheese trolley accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand

3 COURSE SEASONAL MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM298++ p/person

****Optional - Wine pairing RM250++ for 3 glasses****

Chef's complimentary "snacks"

Crispy white fungus in mushroom stock, fresh cheese with mix herb and bottarga skrei pearls

Mini tartlet of cured mackerel, daikon, lime aioli

Shellfish ice cream with local heirloom tomatoes, crispy skrei fish skin

Champagne Pierre Peters, Cuvee De Reserve, Blanc de Blancs, Grand Cru, Les Mesnil-Sur Oger NV

1st Course

"Echo of the Sea"

DC's signature cold cappellini with Hokkaido uni, Alaskan king crab, cured Amaebi and savoury seafood sabayon

Domaine Serge Dagueneau & Filles, Pouilly-Fume 2018

****Optional course add-on****

Pacific oyster

In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, bamboo shoot and ice plant

Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014

Without wine pairing RM75++, With wine pairing RM145++

Plum & Apples

Seared foie gras, roasted apple with plum puree and apple cider emulsion

Bodegas Ximenez-Spinola, Exceptional Harvest 2017, Jerez, Spain

Without wine RM80++, With wine RM145++

2nd Course "Mains"- Choice of either

Australian Wagyu beef (Marbling score 6)

Pommes Anna with homemade cream fraiche, eggplant with garum, sauce perigueux a la royale

Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2014

***Supplement protein upgrade - Hitachi Japanese A5 wagyu (Ibaraki prefecture)100gms - RM118++**

Or

Sabah sea-tiger prawns

Monté au beurre, potato tart with chitose tomatoes and shellfish sauce

Chateau D'Esclans, Whispering Angel, Cotes de Provence Rosé 2019

***Supplement protein upgrade - Brittany Bleu rock lobster - RM128++**

Or

Australian Sanger Lamb (Pasture fed)

Grilled over binchotan coals with herb crust, chickpea cream, roasted parsnips and nashi pear, umami buttermilk sauce

Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2014

Or

North Atlantic Chilean Seabass

Confit in virgin olive oil spiced with lemon and fennel, smoked cauliflower cream, homemade katsuobushi, scallop roe emulsion sauce

Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014

3rd Course - Choice of Dessert or Cheese

"Rhum & Raisin"

Light rhum mousse, soft chocolate sponge, cacao brittle, dark raisin pureé, boozy rhum and raisin ice cream

Or

Milk & Honey

Wild flower honey from Mae Rim province Chiang Mai in Parfait glace, apple cider gel, caramel streusel with milk ice-cream and honeycomb

Or

Le Fromage

5 types of A.O.P cheeses from our cheese trolley accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand

A special mention to our purveyors and hardworking farmers

Fresco (Joe) - Locally grown vegetables from Cameron highlands

Classic Fine Foods – Caviar / French butter /beef

Zenrich (yong san)-A5 Japanese wagyu

Keong Kee live seafood - high end quality live seafood

Epicurious seafood (Esther) - the bespoke seafood supplier

Gourmet partner- Australian lamb

Riccardo Ferrarotti - Amazing Italian produce!!

Repertoire Malaysia - French cheeses/ truffles

Inalca Malaysia-pastas, foie gras, Italian related items

Sentosiah sdn bhd (lin lin) - corn-fed free-range chicken

JMG (Loh) - Hokkaido uni, Japanese related produce