

DC SEASONAL MENU 2020



"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/pax (MIN 2 PAX)

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

U.S Pacific Oyster
Tempura, sweet corn velouté, Lofoten umami sprinkle, yellow heirloom beets, ice plant

4th Course

Silverhill Farm Irish duck
Dry aged for 7-days, crispy skinned with Mulberry "blood" jus, duck rilletes with pickled roselle, green green scallions
Kuheiji, Voyage, Yamadanishiki, Junmai Ginjo 2019

5th Course - choice of mains

North Atlantic Skrei cod
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
Butter poached in lobster butter, potato cake with chitose tomatoes, sweet corn velouté and lobster sauce americaine
Kuheiji, Eau Du Desir, Yamadanishiki, Junmai Daiginjo 2019

6th Course - Choice of Dessert of Cheese

Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise, tarragon pesto, yuzu-strawberry sorbet

Or

Pears & "Bentong" Ginger
Poached forella pear in Dark Rhum, Bentong ginger ice cream, sable breton, vanilla cremeux and spiced pear compote

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

DC

Dom Pérignon

by
CHEF DARREN CHIN



DRINK WITH THE STARS

6-COURSE DOM PERIGNON VINTAGE 2008 CHAMPAGNE PAIRING MENU

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

RM798++ p/pax

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, Jalapeno, 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 oysters
In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, yellow heirloom beets, ice plant
Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes

Optional course add-on

Plum & Apples
Seared duck foie gras, roasted apple with plum puree and apple cider emulsion
Fritz Haag, Brauneberger Juffer, Riesling, Spatlese, Mosel, 2016
(With wine pairing RM145++)

4th Course

Silverhill farm Irish duck
Dry aged for 7 days, crispy skinned with mulberry "blood" jus, duck rillettes with pickled roselle, grilled green scallion
Chateau Demessey, Savigny les Beaune, 2010

5th Course - Choice of mains

Hitachi Japanese A5 wagyu (Ibaraki prefecture)
Eggplant done two ways – roasted with garum and baked with white miso, pommes anna
Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2017

Or

Brittany Bleu Rock Lobster
Butter poached in lobster butter, potato cake with chitose tomatoes, sweet corn velouté and lobster sauce americaine
Whispering Angel, Cotes de Provence, 2019

6th Course - Choice of Dessert or Cheese

"Chitose Strawberries"
Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise, tarragon pesto, yuzu-strawberry sorbet

Or

Pears & "Bentong" Ginger
Poached forella pear in Dark Rhum, Bentong ginger ice cream, sable breton, vanilla cremeux and spiced pear compote

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/pax

****Optional - Wine pairing RM300++ 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 Blanc, Grand Cru, Les Mesnil-Sur Oger NV1st Course

Hiramasa Australian king fish

"Kaviari" gold standard Ossestra caviar, Jalapeno, 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 oysters

In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, yellow heirloom beets, ice plant

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

Plum & Apples

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

Fritz Haag, Brauneberger Juffer, Riesling, Spatlese, Mosel, 2016**Without wine RM80++****With wine RM145++**3rd Course

Silverhill farm Irish duck

Dry aged for 7 days, crispy skinned with mulberry "blood" jus, duck rilletes with pickled roselle, grilled green scallion

Chateau Demessey, Savigny les Beaune, 20104th Course - Choice of either

Hitachi Japanese A5 wagyu (Ibaraki prefecture)

Eggplant done two ways – roasted with garum and baked with white miso, pommes anna

Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2017**Or**

Brittany Bleu Rock Lobster

Butter poached in lobster butter, potato cake with chitose tomatoes, sweet corn velouté and lobster sauce americaine

Whispering Angel, Cotes de Provence, 20195th Course - Choice of Dessert or Cheese

"Chitose Strawberries"

Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise, tarragon pesto, yuzu-strawberry sorbet

Or

Pears & "Bentong" Ginger

Poached forella pear in Dark Rhum, Bentong ginger ice cream, sable breton, vanilla cremeux and spiced pear compote

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/pax

****Optional - Wine pairing RM300++ 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, Cuvée De Réserve, Blanc de Blanc, 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 oysters

In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, yellow heirloom beets, ice plant

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

Plum & Apples

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

Fritz Haag, Brauneberger Juffer, Riesling, Spatlese, Mosel, 2016**Without wine RM80++, With wine RM145++**2nd Course

Silverhill farm Irish duck

Dry aged for 7 days, crispy skinned with mulberry "blood" jus, duck rillettes with pickled roselle, grilled green scallion

Chateau Demessey, Savigny les Beaune, 20103rd Course "Mains" - Choice of either

Australian Wagyu beef (Marbling score 6) Eggplant done two ways – roasted with garum and baked with white miso, pommes anna

Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2017***Supplement protein upgrade - Hitachi Japanese A5 wagyu (Ibaraki prefecture)100gms – RM118++****Or**

Sabah sea-tiger prawns

Butter poached in lobster butter, potato cake with chitose tomatoes, sweet corn velouté and lobster sauce americaine

Whispering Angel, Cotes de Provence, 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

Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2017**Or**

North Atlantic Skrei cod

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 ***4th Course - Choice of Dessert or Cheese

"Chitose Strawberries"

Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise, tarragon pesto, yuzu-strawberry sorbet

Or

Pears & "Bentong" Ginger

Poached forella pear in Dark Rhum, Bentong ginger ice cream, sable breton, vanilla cremeux and spiced pear compote

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/pax

****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 Blanc, 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 oysters

In crispy tempura, sweet corn velouté, Lofoten umami sprinkle, yellow heirloom beets, ice plant

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

Plum & Apples

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

Fritz Haag, Brauneberger Juffer, Riesling, Spatlese, Mosel, 2016**Without wine RM80++, With wine RM145++**2nd Course "Mains" - Choice of either

Australian Wagyu beef (Marbling score 6) Eggplant done two ways - roasted with garum and baked with white miso, pommes anna

Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2017***Supplement protein upgrade - Hitachi Japanese A5 wagyu (Ibaraki prefecture) 100gms - RM118++****Or**

Sabah sea-tiger prawns

Butter poached in lobster butter, potato cake with chitose tomatoes, sweet corn velouté and lobster sauce americaine

Whispering Angel, Cotes de Provence, 2019***Supplement protein upgrade - Brittany Bleu rock lobster - RM128++****Or**

Australian Sanger Lamb (Pasture fed)

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

Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2017**Or**

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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

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Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise, tarragon pesto, yuzu-strawberry sorbet

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Or

Le Fromage

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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