

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"

Mini tartlet of cured mackerel | daikon | lime aioli
Crispy white fungus in mushroom stock | fresh cheese with herbs | bottarga skrei pearls
Hiramasa king fish | black sesame | avocado | kumquat | yuzu | ice plant
Kuheiji, Sauvage, Omachi, Junmai Daiginjo 2019

1st Course

Blue swimmer crab

Charred avocado | ao nori | oyster emulsion

2nd Course

Scottish diver scallop

Corn velouté | haricort verts | clam jus
Kuheiji, Voyage, Yamadanishiki, Junmai Ginjo 2019

3rd Course

Shiitake dashi

charred turnips | parsnip pureé | black truffle

4th Course

"Echo of the Sea"

DC's signature cold cappellini | Hokkaido Bafun uni | Alaskan king crab | cured Amaebi | savoury seafood sabayon
Kuheiji, Human, Yamadanishiki, Junmai Daiginjo 2019

5th Course - main course

Brittany Bleu Rock Lobster

Artichoke barigoule | saffron pureé | brunoise of vegetable
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 | raisin ice cream

Or

Milk & Honey

Wild flower honey from Mae Rim province Chiang Mai | Parfait glace | apple cider gel | caramel streusel | milk ice-cream

Or

Le Fromage

5 types of A.O.P cheeses | 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"

Mini tartlet of cured mackerel | daikon | lime aioli

Crispy white fungus in mushroom stock | fresh cheese with herbs | bottarga skrei pearls

Hiramasa king fish | black sesame | avocado | kumquat | yuzu | ice plant

Dom Perignon Vintage 2008

1st Course

Blue swimmer crab

Charred avocado | ao nori | oyster emulsion

Domaine Serge Dagueneau & Filles, Pouilly-Fume 2018

2nd Course

Scottish diver scallop

Corn velouté | haricort verts | clam jus

Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014

3rd Course

Shiitake dashi

Charred turnips | parsnip puree | black truffle

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

4th Course

"Echo of the Sea"

DC's signature cold cappellini | Hokkaido Bafun uni | Alaskan king crab | cured Amaebi | savoury seafood sabayon

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

5th Course - Choice of mains

Miyazaki Japanese A5 wagyu tenderloin

Watercress | jerusalem artichoke | chitose vegetables | sauce perigueux a la royale

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

Or

Chilean seabass

Buttermilk espuma | melange of chitose vegetables | parsnips | apple | mussel jus

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

6th Course - Choice of Dessert of Cheese

"Rhum & Raisin"

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

Or

Milk & Honey

Wild flower honey from Mae Rim province Chiang Mai | Parfait glace | apple cider gel | caramel streusel | milk ice-cream

Or

Le Fromage

5 types of A.O.P cheeses | 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 5 glasses

Chef's complimentary "snacks"

Mini tartlet of cured mackerel | daikon | lime aioli

Crispy white fungus in mushroom stock | fresh cheese with herbs | bottarga skrei pearls

Hiramasa king fish | black sesame | avocado | kumquat | yuzu | ice plant

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

1st Course

Blue swimmer crab

Charred avocado | ao nori | oyster emulsion

Domaine Serge Dagueneau & Filles, Pouilly-Fume 2018

2nd Course

Scottish diver scallop

Corn velouté | haricort verts | clam jus

Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014

3rd Course

"Echo of the Sea"

DC's signature cold cappellini | Hokkaido Bafun uni | Alaskan king crab | cured Amaebi | savoury seafood sabayon

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

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

Foie gras

Roasted apple | plum puree | apple cider emulsion

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

(without wine pairing RM 80++ or with wine pairing RM145++)

Alaskan king crab

Smoked cauliflower cream | fried capers | umami sabayon | black truffle

****Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014****

(without wine pairing RM168++ or with wine pairing RM 245++)

4th Course - Choice of either

****Miyazaki Japanese A5 wagyu tenderloin****

Watercress | jerusalem artichoke | chitose vegetables | sauce perigueux a la royale

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

****Supplement protein upgrade - 130gms - RM148++**

Or

Australian Sanger Lamb (Pasture fed)

Herb crust | pommes anna | eggplant | baby carrot | cumin yogurt

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

Or

Chilean seabass

Buttermilk espuma | melange of chitose vegetables | parsnips | apple | mussel jus

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

5th Course - Choice of Dessert or Cheese

"Rhum & Raisin"

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

Or

Milk & Honey

Wild flower honey from Mae Rim province Chiang Mai | Parfait glace | apple cider gel | caramel streusel | milk ice-cream

Or

Le Fromage

5 types of A.O.P cheeses | 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 RM300++ for 4 glasses

Chef's complimentary "snacks"

Mini tartlet of cured mackerel | daikon | lime aioli

Crispy white fungus in mushroom stock | fresh cheese with herbs | bottarga skrei pearls

Hiramasa king fish | black sesame | avocado | kumquat | yuzu | ice plant

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

1st Course

Blue swimmer crab

Charred avocado | ao nori | oyster emulsion

Domaine Serge Dagueneau & Filles, Pouilly-Fume 2018

2nd Course

"Echo of the Sea"

DC's signature cold cappellini | Hokkaido Bafun uni | Alaskan king crab | cured Amaebi | savoury seafood sabayon

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

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

Foie gras

Roasted apple | plum puree | apple cider emulsion

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

(without wine pairing RM 80++ or with wine pairing RM145++)

Alaskan king crab

Smoked cauliflower cream | fried capers | umami sabayon | black truffle

****Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014****

(without wine pairing RM168++ or with wine pairing RM 245++)

3rd Course - Choice of either

****Miyazaki Japanese A5 wagyu tenderloin****

Watercress | jerusalem artichoke | chitose vegetables | sauce perigueux a la royale

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

****Supplement protein upgrade - 130gms - RM148++**

Or

Australian Sanger Lamb (Pasture fed)

Herb crust | pommes anna | eggplant | baby carrot | cumin yogurt

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

Or

Chilean seabass

Buttermilk espuma | melange of chitose vegetables | parsnips | apple | mussel jus

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

4th Course - Choice of Dessert or Cheese

"Rhum & Raisin"

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

Or

Milk & Honey

Wild flower honey from Mae Rim province Chiang Mai | Parfait glace | apple cider gel | caramel streusel | milk ice-cream

Or

Le Fromage

5 types of A.O.P cheeses | 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