

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.

KRUG VINTAGE CHAMPAGNE MENU

BY CHEF DARREN CHIN, TRAN TT AND THE DC TEAM
RM2500++ p/pax (MIN 4 PAX)

Chef "snacks" with compliments

Tempura of oba leaf with king crab, uni and Nama wasabi
Crispy white fungus in mushroom stock, fresh cheese with mix herbs and bottarga skrei pearls
Mini tartlet of cured mackerel, daikon and lime aioli
Shellfish ice cream with local heirloom tomatoes and crispy skrei fish skin
Krug "Grande Cuvée" 167 Ème Édition Brut Champagne

1st Course

Hiramasa Australian king fish
"Kaviari" gold standard Ossetra caviar, jalapeño and aged ponzu in katsuobushi
Krug "Grande Cuvée" 167 Ème Édition Brut Champagne

2nd Course

"Echo of the Sea"
DC's signature cold cappellini with Hokkaido uni, Alaskan king crab, cured Amaebi and savoury seafood sabayon
Krug Grand vintage 2006

3rd Course

U.S Pacific oysters
Tempura, sweet corn velouté, Lofoten umami sprinkle, white & yellow heirloom beets
Krug Grand vintage 2006

4th Course

Scottish Diver Scallops
Leeks a la étuver, preserved daikon with kombu glaze and bone jus reduction
Krug Grand vintage 2006

5th Course

Silverhill Farm Irish duck
Dry aged for 7 days, crispy skinned with Mulberry "blood" jus, duck rillettes with pickled roselle, grilled green scallions
Maison Frederic Magnien - Pinot noir - Fixin - 2017

6th Course - Choice of mains

Hitachi Japanese A5 wagyu (Ibaraki prefecture)
Eggplant done three ways - cured, roasted with garum and baked with white miso, pommes anna
2015 Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2015 (100% merlot)

Or

Brittany bleu rock lobster
Warmed in lobster butter, shiitake potato tart, chickpea cream, black trumpet mushrooms, shellfish sauce
2017 Domaine Bruno Clair Marsannay rosé

7th Course - Choice of Dessert or Cheese

"Chitose Strawberries"
Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise
Tarragon pesto and 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



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 (MINIMUM 2 PAX)

Chef "snacks" with compliments

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

Dom Perignon Vintage 2008

1st Course

Hiramasu Australian king fish
"Kaviari" gold standard Ossetra caviar, jalapeño and aged ponzu in katsuobushi

2nd Course

"Echo of the Sea"

DCs signature cold cappellini with Hokkaido uni, Alaskan king crab, cured Amaebi and savoury seafood sabayon
2018 Domaine Serge Dagueneau filles tradition pouilly fumé

3rd Course

Pacific oysters

In crispy Tempura, sweet corn velouté, Lofoten umami sprinkle, yellow heirloom beets, ice plant
2014 Domaine Daniel-Etienne Defaix Chablis Vieilles Vignes

Optional course add-on

Plums & Apples

Seared duck foie gras, roasted apple with plum purée and apple cider emulsion
2016 Fritz Haag Brauneberger Juffer Riesling Spatlese Mosel, Germany
With wine pairing rm145.00++

4th Course

Silverhill Farm Irish duck

Dry aged for 7days, crispy skinned with Mulberry "blood" jus, duck rillettes with pickled roselle, grilled green scallions
Maison Frederic Magnien - Pinot noir - Fixin - 2017

5th Course - Choice of mains

Hitachi Japanese A5 wagyu (Ibaraki prefecture)

Eggplant done three ways - cured, roasted with garum and baked with white miso, pommes anna
2015 Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2015 (100% merlot)

Or

Brittany bleu rock lobster

Warmed in lobster butter, shitake potato tart, black trumpet mushrooms, shellfish sauce
2017 Domaine Bruno Clair Marsannay rosé

6th Course - Choice of Dessert or Cheese

"Chitose Strawberries"

Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise, tarragon pesto and 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 'snacks' with compliments

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

Mini tartlet of cured mackerel, daikon and lime aioli

Shellfish ice cream with local heirloom tomatoes and 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 Ossetra caviar, jalapeño and aged ponzu in katsuobushi

2nd Course

"Echo of the Sea"

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

Domaine Serge Dagueneau Filles Tradition Pouilly Fumé 2018****Supplement course add on****

Pacific oysters

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

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

Plums & Apples

Seared duck foie gras, roasted apple with plum purée and apple cider emulsion

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

Silverhill Farm Irish duck

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

Maison Frederic Magnien - Pinot noir - Fixin - 20174th Course - Choice of either

Hitachi Japanese A5 wagyu (Ibaraki prefecture)

Eggplant done three ways - cured, roasted with garum and baked with white miso, pommes anna

2015 Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2015 (100% merlot)**Or**

Brittany bleu rock lobster

warmed in lobster butter, shiitake potato tart, black trumpet mushrooms, shellfish sauce

2017 Domaine Bruno Clair Marsannay rosé5th Course - Choice of Dessert or Cheese

"Chitose Strawberries"

Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise, tarragon pesto and

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 'snacks' with compliments

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

Mini tartlet of cured mackerel, daikon and lime aioli

Shellfish ice cream with local heirloom tomatoes and 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 Bafun uni, Alaskan king crab, cured Amaebi and savoury seafood sabayon

Domaine Serge Dagueneau Filles Tradition Pouilly Fumé 2018****Supplement course add on****

Pacific oysters

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

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

Plums & Apples

Seared duck foie gras, roasted apple with plum purée and apple cider emulsion

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

Silverhill Farm Irish duck

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

Maison Frederic Magnien - Pinot noir - Fixin - 20173rd Course 'Mains' - Choice of either

Australian Wagyu beef (Marbling score 6) - Cured aubergine and garum

Eggplant done three ways - cured, roasted with garum and baked with white miso, pommes anna

2015 Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2015 (100% merlot)***Supplement protein upgrade - Hitachi Japanese A5 wagyu (Ibaraki prefecture)100gms – RM118++****Or**

King sea-tiger prawns (Sabah)

Lightly cooked in mild harissa, ice plant, shiitake potato cake, sweet corn velouté, and baby zucchini salad

Domaine Bruno Clair, Marsannay Rose, 2017***Supplement protein upgrade - Brittany Bleu rock lobster - RM128++****Or**

Australian Sanger Lamb (Pasture fed)

Grilled over binchotan with sweet potato coffee cream, roasted sweet potato and nashi pear

2015 Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2015 (100% merlot)**Or**

Norwegian Wild Skrei Cod

encrusted with crispy edible potato scales, carrot puree, black trumpet mushrooms and and scallop roe sauce

2014 Domaine Daniel-Etienne Defaix Chablis Vieilles Vignes4th Course - Choice of Dessert or Cheese

"Chitose Strawberries"

Chitose Cameron strawberries in honey and lime, white chocolate mousse, pistachio dacquoise, tarragon pesto and 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 "snacks" with compliments

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

Mini tartlet of cured mackerel, daikon and lime aioli

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

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

1st Course

"Echo of the Sea"

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

Domaine Serge Dagueneau Filles Tradition Pouilly Fumé 2018

****Supplement course add on****

Pacific oysters

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

2014 Domaine Daniel-Etienne Defaix Chablis Vieilles Vignes

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

Plums & Apples

Seared duck foie gras, roasted apple with plum purée and apple cider emulsion

2016 Fritz Haag Brauneberger Juffer Riesling Spatlese Mosel, Germany

Without wine pairing RM80++, With wine pairing RM145++

2nd Course "Mains" - Choice of either

Australian Wagyu beef (Marbling score 6) - Cured aubergine and garum

Eggplant done three ways - cured, roasted with garum and baked with white miso, pommes anna

2015 Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2015 (100% merlot)

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

Or

King sea-tiger prawns (Sabah)

Lightly cooked in mild harissa, ice plant, shiitake potato cake, sweet corn velouté, and baby zucchini salad

Domaine Bruno Clair, Marsannay Rose, 2017

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

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Grilled over binchotan with sweet potato coffee cream, roasted sweet potato and nashi pear

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Or

Norwegian Wild Skrei Cod

encrusted with crispy edible potato scales, carrot puree, black trumpet mushrooms and and scallop roe sauce

2014 Domaine Daniel-Etienne Defaix Chablis Vieilles Vignes

3rd Course - Choice of Dessert or Cheese

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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