

## SEASONAL VEGETARIAN MENU

RM328++ p/pax

**\*\*Optional - Wine pairing RM300++ for 4 glasses\*\***

### Chef's Vegetarian snacks

Mini tartlet with daikon radish and lime aioli  
Crispy white fungus in mushroom stock, fresh cheese with mix fine herbs  
Parmesan ice cream with local heirloom tomatoes  
Sweet potato coffee cream, roasted pear, sweet potato chip  
Warm salad of Chicoe cream, red quinoa, ice plant, apple cider emulsion

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

### 1<sup>st</sup> Course

Compressed watermelon with sweet basil  
Semi dried chitose cherry tomatoes, fresh goat cheese and strawberry gazpacho  
**2018 Domaine Serge Dagueneau Filles Tradition Pouilly Fumé**

### 2<sup>nd</sup> Course

Roasted whole leek and cured aubergine  
Truffled celeriac cream and basil  
**2014 Domaine Daniel-Etienne Defaix Chablis Vieilles Vignes**

### 3<sup>rd</sup> Course

Pommes Anna & Shiitake potato tart  
Mulberry "blood" jus, pickled roselle, sweet corn velouté, black trumpet mushrooms  
**2017 Maison Frederic Magnien - Pinot noir - Fixin**

### 4<sup>th</sup> Course

Strigoli Pasta cacio e pepé with salted kombu, Lofoten umami sprinkle and black truffle  
**2015 Marchesi Antinori, Tenuta Guado Al Tasso, Cont'Ugo, Bolgheri D.O.C. 2015 (100% merlot)**

### 5<sup>th</sup> 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