

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 798++ per person (minimum 2 person)

### Chef complimentary "snacks"

Tartlet of cured mackerel | golden betroot in soy | truffle cream cheese  
Crispy white fungus in dashi stock | soft cream with herbs | bottarga skrei pearls  
Arancini with crab | leek | mushroom | watercress purée  
Buri yellowtail king fish | black sesame | avocado | kumquat | yuzu | ice plant

*Kuhei Ji, Betsuatsurae, Yamadanishiki, Junmai Daiginjo 2019*

### \*\*Optional course add-on\*\*

#### Premium Iranian caviar set

Imperial Beluga grade 50gms (RM1000++)

Or

Baeri Ossetra grade 50gms (RM688++)

Pane carasao (Sardinia flat bread) | chive cream

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

#### Blue swimmer crab

Confit in fruity olive oil | charred leeks | buttermilk espuma with clam reduction | squid-ink kelp powder

*Kuhei Ji, Kurodasho, Yamadanishiki, Junmai Daiginjo 2019*

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

#### Scottish diver scallop

Corn velouté | haricort verts | clam jus

*Kuhei Ji, Voyage, Yamadanishiki, Junmai Ginjo 2019*

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

#### Smoky Japanese daikon radish and braised crab meat

Shiitake dashi broth | summer truffle

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

#### "Echo of the Sea"

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

*Kuhei Ji, Human, Yamadanishiki, Junmai Daiginjo 2019*

### 5<sup>th</sup> Course - main course

#### Live Sea King Tiger Prawns

Lobster butter au gratin | grilled asparagus | lettuce sauce

*Kuhei Ji, Sauvage, Omachi, Junmai Daiginjo 2019*

### 6<sup>th</sup> Course - Choice of Dessert of Cheese - by Sissel Chew

#### "The Malaysian kuih revisité"

Pistachio Pandan | dark cherry ice cream | Shiratama dango | Sakura jelly | light crunch meringue

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 2010 CHAMPAGNE PAIRING MENU  
BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM  
RM 898++ p/person (minimum 2 person)

### Chef's complimentary "snacks"

Tartlet of cured mackerel | golden betroot in soy | truffle cream cheese  
Crispy white fungus in dashi stock | soft cream with herbs | bottarga skrei pearls  
Arancini with crab | leek | mushroom | watercress purée  
Buri yellowtail king fish | black sesame | avocado | kumquat | yuzu | ice plant

*Dom Perignon Vintage 2010*

### \*\*Optional course add-on\*\*

**Premium Iranian caviar set**

**Imperial Beluga grade 50gms (RM1000++)**

Or

**Baeri Ossetra grade 50gms (RM688++)**

Pane carasao (Sardinia flat bread) | chive cream

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

#### Blue swimmer crab

Confit in fruity olive oil | charred leeks | buttermilk espuma with clam reduction | squid-ink kelp powder

*Mademoiselle de 'T', Chateau de Tracy, Pouilly-Fume 2018*

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

#### Scottish diver scallop

Corn velouté | haricort verts | clam jus

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

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

#### Smoky Japanese daikon radish and braised crab meat

Shiitake dashi broth | summer truffle

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

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

#### "Echo of the Sea"

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

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

### 5<sup>th</sup> Course - Choice of mains

#### Miyazaki Japanese A5 wagyu tenderloin

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

*Marchese Antinori, Tenuta Tignanello, Chianti Classico Riserva D.O.C.G. 2016*

Or

#### Brittany Bleu Rock Lobster

Artichoke barigoule | saffron purée | vegetable brunoise

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

### 6<sup>th</sup> Course - Choice of Dessert of Cheese - by Sissel Chew

#### "The Malaysian kuih revisité"

Pistachio Pandan | dark cherry ice cream | Shiratama dango | Sakura jelly | light crunch meringue

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"*

Tartlet of cured mackerel | golden betroot in soy | truffle cream cheese

Crispy white fungus in dashi stock | soft cream with herbs | bottarga skrei pearls

Arancini with crab | leek | mushroom | watercress purée

Buri yellowtail 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\***

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

**Premium Iranian caviar set**

**Imperial Beluga grade 50gms (RM1000++)**

Or

**Baeri Ossetra grade 50gms (RM688++)**

Pane carasao (Sardinia flat bread) | chive cream

1<sup>st</sup> Course

**Blue swimmer crab**

Confit in fruity olive oil | charred leeks | buttermilk espuma with clam reduction | squid-ink kelp powder

**\*Mademoiselle de 'T', Chateau de Tracy, Pouilly-Fume 2018\***

2<sup>nd</sup> Course

**Scottish diver scallop**

Corn velouté | haricort verts | clam jus

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

3<sup>rd</sup> Course

**"Echo of the Sea"**

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

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

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

**Foie gras (without wine pairing RM 80++ or with wine pairing RM145++)**

Roasted apple | plum puree | apple cider emulsion

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

**Live Sea King Tiger Prawns (RM198++)**

Lobster butter gratin | grilled asparagus | lettuce sauce

**Alaskan King Crab (served two ways) (RM350++)**

Smoked cauliflower cream | fried capers | umami sabayon

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Confit | crispy buckwheat | tomato water | concentrated pizzutullo tomatoes

4<sup>th</sup> Course - Choice of mains

**\*\*Miyazaki Japanese A5 wagyu tenderloin (Supplement protein upgrade of 120gms RM148++)\*\***

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

**\*Marchese Antinori, Tenuta Tignanello, Chianti Classico Riserva D.O.C.G. 2016\***

Or

**\*\*Brittany Bleu Rock Lobster (Supplement protein upgrade of RM148++)\*\***

Artichoke barigoule | saffron puree | vegetable brunoise

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

Or

**DC signature Australian Lamb Rack**

Slow roasted | Herb crust | pommes anna | nasu eggplant | baby carrot | cumin yogurt

**\*Marchese Antinori, Tenuta Tignanello, Chianti Classico Riserva D.O.C.G. 2016\***

Or

**Local Kurao fillet with crispy potato scales**

Line caught sustainably from Kuala Selangor | black olive sauce | Mussel Marinière | Cameron chitose spinach | roasted parsnips | apple dice

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

5<sup>th</sup> Course - Choice of Dessert or Cheese - by Sissel Chew

**"The Malaysian kuih revisité"**

Pistachio Pandan | dark cherry ice cream | Shiratama dango | Sakura jelly | light crunch meringue

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"

Tartlet of cured mackerel | golden betroot in soy | truffle cream cheese

Crispy white fungus in dashi stock | soft cream with herbs | bottarga skrei pearls

Arancini with crab | leek | mushroom | watercress purée

Buri yellowtail 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\*****\*\*Optional course add-on\*\*****Premium Iranian caviar set****Imperial Beluga grade 50gms (RM1000++)**

Or

**Baeri Ossetra grade 50gms (RM688++)**

Pane carasao (Sardinia flat bread) | chive cream

1<sup>st</sup> Course**Blue swimmer crab**

Confit in fruity olive oil | charred leeks | buttermilk espuma with clam reduction | squid-ink kelp powder

**\*Mademoiselle de 'T', Chateau de Tracy, Pouilly-Fume 2018\***2<sup>nd</sup> Course**"Echo of the Sea"**

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

**\*Bodegas Ximenez-Spinola, Exceptional Harvest 2017, Jerez, Spain\*****\*\*Optional course add-on\*\*****Foie gras (without wine pairing RM 80++ or with wine pairing RM145++)**

Roasted apple | plum puree | apple cider emulsion

**\*\*Bodegas Ximenez-Spinola, Exceptional Harvest 2017, Jerez, Spain\*\*****Live Sea King Tiger Prawns (RM198++)**

Lobster butter gratin | grilled asparagus | lettuce sauce

**Alaskan King Crab (served two ways) (RM350++)**

Smoked cauliflower cream | fried capers | umami sabayon

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Confit | crispy buckwheat | tomato water | concentrated pizzutullo tomatoes

3<sup>rd</sup> Course - Choice of mains**\*\*Miyazaki Japanese A5 wagyu tenderloin (Supplement protein upgrade of 120gms RM148++)\*\***

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

**\*Marchese Antinori, Tenuta Tignanello, Chianti Classico Riserva D.O.C.G. 2016\***

Or

**\*\*Brittany Bleu Rock Lobster (Supplement protein upgrade of RM148++)\*\***

Artichoke barigoule | saffron puree | vegetable brunoise

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

Or

**DC signature Australian Lamb Rack**

Slow roasted | Herb crust | pommes anna | nasu eggplant | baby carrot | cumin yogurt

**\*Marchese Antinori, Tenuta Tignanello, Chianti Classico Riserva D.O.C.G. 2016\***

Or

**Local Kurao fillet with crispy potato scales**

Line caught sustainably from Kuala Selangor | black olive sauce | Mussel Marinière | Cameron chitose spinach | roasted parsnips | apple dice

**\*Chateau D'Esclans, Whispering Angel, Cotes de Provence Rosé 2019\***4<sup>th</sup> Course - Choice of Dessert or Cheese - by Sissel Chew**"The Malaysian kuih revisité"**

Pistachio Pandan | dark cherry ice cream | Shiratama dango | Sakura jelly | light crunch meringue

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