

DC



by
CHEF DARREN CHIN

6 COURSE LOUIS XIII MENU 2021

RM 1888++ per person (minimum 6 person)

Optional add-on 30ml of Louis XIII Cognac - RM 888nett per person

Amuse bouche

Tartlet of cured mackerel and golden beetroot in soy | truffle cream cheese
Crispy white fungus in mushroom stock | soft cream with herbs | bottarga skrei pearls
Purple sweet potato chips | St. Nectaire cream cheese | local figs

Billecart-Salmon Brut Rosé, Mareuil-sur-Aÿ, France NV

1st Course

Les Fruits de mer

Buri yellowtail king fish | Bafun uni | Iranian baeri caviar | Chef's signature sauce

Domaine A. et P. de Villaine, Bouzeron 2018

2nd Course

Alaskan king crab

Smoked cauliflower cream | black olive sauce | crispy capers | chickpea panisse | pickled cauliflower

Marqués de Murrieta, Capellania Blanco, Rioja, Spain 2015

3rd Course

Canadian geoduck

Superior broth

Petrolo 'Boggina B' Trebbiano Toscana IGT, Italy 2017

4th Course

"Echo of the sea V2"

Alaskan king crab | warm somen noodles with DC's truffle sauce

Mongeard-Mugneret, Vosne-Romanee Les Mazieres Hautes, Côte d'Or, France 2015

5th Course - main course

The Rolls Royce of Chicken (Le poulet rôti)

A.O.P Poulet de Bresse, with 40cloves of garlic | VSOP cognac sauce | haricot verts

Albert Bichot, Latricieres-Chambertin Grand Cru, France 2010

6th Course - Choice of Dessert or Cheese - by Sissel Chew

Milk & Honey

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

Louis XIII Cognac (optional add-on RM 888nett for 30ml)*

Or

Le Fromage

5 types of A.O.P cheeses | fresh honeycomb | wild flower nectar collected from the hills of Mae-rim Province, Chiangmai, Thailand

Louis XIII Cognac (optional add-on RM 888nett for 30ml)*

DC



KUHEIJI DAISHICHI
JAPAN 1752

by
CHEF DARREN CHIN

6 COURSE MENU WITH SAKE PAIRING

RM 798++ per person (minimum 2 person)

Amuse bouche

Tartlet of cured mackerel and golden beetroot in soy | truffle cream cheese
Crispy white fungus in mushroom stock | soft cream with herbs | bottarga skrei pearls
Purple sweet potato chips | St. Nectaire cream cheese | local figs
Kuheiji, Betsuatsurae, Yamadanishiki, Junmai Daiginjo 2019

Optional course add-on

Premium Iranian caviar set

Imperial Beluga grade 50gms (RM1000++)

Pane carasao (Sardinia flat bread) | chive cream

1st Course

Les Fruits de mer

Buri yellowtail king fish | Iranian baeri caviar | Chef's signature sauce
Daishichi, Masakura, Gohyakumangoku, Junmai Ginjo

2nd Course

Scottish diver scallops

Organic sweet corn velouté | haricort verts | clam marinère jus

3rd Course

Blue swimmer crab | Bafun uni | smoky Japanese daikon radish

Parsnip cream | apple dice | Dashi with Japanese yam
Kuheiji, Voyage, Yamadanishiki, Junmai Ginjo 2019

4th Course

"Echo of the Sea" V2

Alaskan king crab | chiffonade of oba leaf | warm somen noodles with DC's truffle sauce
Kuheiji, Human, Yamadanishiki, Junmai Daiginjo 2019

5th Course - main course

Live Sea King Tiger Prawns

Lightly steamed with yuzu and orange peel | superior crab sauce
Daishichi, Kimoto, Gohyakumangoku, Junmai

6th 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



DRINK WITH THE STARS

VINTAGE 2010 DOM PERIGNON MENU

RM 958++ per person (minimum 2 person)

Amuse bouche

Tartlet of cured mackerel and golden beetroot in soy | truffle cream cheese
Crispy white fungus in mushroom stock | soft cream with herbs | bottarga skrei pearls
Purple sweet potato chips | St. Nectaire cream cheese | local figs

Dom Perignon Vintage 2010

Optional course add-on

Premium Iranian caviar set

Imperial Beluga grade 50gms (RM1000++)

Pane carasao (Sardinia flat bread) | chive cream

1st Course

Les Fruits de mer

Buri yellowtail king fish | Iranian baeri caviar | Chef's signature sauce

Domaine A. et P. de Villaine, Bouzeron 2018

2nd Course

Scottish diver scallops

Organic sweet corn velouté | haricort verts | clam marinère jus

Mastroberardino Greco di Tufo DOCG, Campania, Italy 2019

3rd Course

Blue swimmer crab | Bafun uni | smoky Japanese daikon radish

Parsnip cream | apple dice | Dashi with Japanese yam

Marqués de Murrieta Capellania Blanco, Rioja, Spain 2015

4th Course

"Echo of the Sea" V2

Alaskan king crab | chiffonade of oba leaf | warm somen noodles with DC's truffle sauce

Escarment Pinot Noir, Martinborough, New Zealand 2017

5th Course - Choice of mains

Miyazaki A5 tenderloin

Celeriac rosette with truffle | pommes anna with tarragon and sage | white onion soubise | apple butter sauce

Marchesi Antinori, Pian delle Vigne, Brunello di Montalcino 2015

Or

Brittany Bleu Rock Lobster

Butter poached | artichoke barigoule | orange segment | clam jus espuma | squid ink liquorice powder | lobster sauce américaine

Domaine Anne-Francoise Gros, Moulin-a-Vent, Beaujolais, France 2017

6th Course - Choice of Dessert or Cheese - by Sissel Chew

"The Malaysian kuih revisit"

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

RM498++ per person

optional wine pairing – RM 350++ for 5 glasses

Amuse bouche

Tartlet of cured mackerel and golden beetroot in soy | truffle cream cheese

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

Purple sweet potato chips | St. Nectaire cream cheese | local figs

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++)**

Pane carasao (Sardinia flat bread) | chive cream

1st Course**Les Fruits de mer**

Buri yellowtail king fish | Iranian baeri caviar | Chef's signature sauce

Domaine A. et P. de Villaine, Bouzeron 20182nd Course**Scottish diver scallops**

Organic sweet corn velouté | haricort verts | clam marinière jus

Mastroberardino Greco di Tufo DOCG, Campania, Italy 20193rd Course**“Echo of the Sea”**

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

Escarpment Pinot Noir, Martinborough, New Zealand 2017****Optional course add-on********Foie gras (without wine pairing RM 80++ or with wine pairing RM 145++)****

Roasted apple | plum puree | apple cider emulsion

Egon Müller Scharzhofberger Riesling Kabinett, Mosel-Saar-Ruwer, Germany 2017****Alaskan King Crab (without wine pairing RM350++ or with wine pairing 415++)****

Iranian baeri caviar | Smoked cauliflower cream | black olive sauce | crispy capers | chickpea panisse | pickled cauliflower

Miraval Rosé, Côtes de Provence, France 20194th Course - Choice of mains****Miyazaki A5 tenderloin (Supplement protein upgrade of 120gms RM148++)****

Celeriac rosette with truffle | pommes anna with tarragon and sage | white onion soubise | apple butter sauce

Marchesi Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2015

Or

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

Butter poached | artichoke barigoule | orange segment | mussel jus espuma | squid ink liquorice powder | lobster sauce américaine

Domaine Anne-Francoise Gros, Moulin-a-Vent, Beaujolais, France 2017

Or

DC signature Australian Lamb Rack

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

Marchesi Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2015

Or

Local Kurao fillet with crispy potato scales

Line Caught sustainably from Kuala Selangor | black olive sauce | seafood Marinière | roasted parsnips | apple dice

Domaine Anne-Francoise. Gros Moulin-a-Vent, Beaujolais, France 20175th 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

RM398++ per person

optional wine pairing – RM 300++ for 4 glasses

Amuse bouche

Tartlet of cured mackerel and golden beetroot in soy | truffle cream cheese

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

Purple sweet potato chips | St. Nectaire cream cheese | local figs

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++)

Pane carasao (Sardinia flat bread) | chive cream

1st Course

Les Fruits de mer

Buri yellowtail king fish | Iranian baeri caviar | Chef's signature sauce

Domaine A. et P. de Villaine, Bouzeron 2018

2nd Course

“Echo of the Sea”

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

Escarpment Pinot Noir, Martinborough, New Zealand 2017

Optional course add-on

****Foie gras (without wine pairing RM 80++ or with wine pairing RM 145++)****

Roasted apple | plum puree | apple cider emulsion

Egon Müller Scharzhofberger Riesling Kabinett, Mosel-Saar-Ruwer, Germany 2017

****Alaskan King Crab (without wine pairing RM350++ or with wine pairing 415++)****

Iranian baeri caviar | Smoked cauliflower cream | black olive sauce | crispy capers | chickpea panisse | pickled cauliflower

Miraval Rosé, Côtes de Provence, France 2019

3rd Course - Choice of mains

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

Celeriac rosette with truffle | pommes anna with tarragon and sage | white onion soubise | apple butter sauce

Marchesi Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2015

Or

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

Butter poached | artichoke barigoule | orange segment | mussel jus espuma | squid ink liquorice powder | lobster sauce américaine

Domaine Anne-Francoise Gros, Moulin-a-Vent, Beaujolais, France 2017

Or

DC signature Australian Lamb Rack

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

Marchesi Antinori, Pian delle Vigne, Brunello di Montalcino D.O.C.G. 2015

Or

Local Kurao fillet with crispy potato scales

Line Caught sustainably from Kuala Selangor | black olive sauce | seafood Marinière | roasted parsnips | apple dice

Domaine Anne-Francoise Gros, Moulin-a-Vent, Beaujolais, France 2017

5th 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

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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