

SEASONAL VEGETARIAN MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM
RM 348++ per person

Optional - Wine pairing RM350++ for 5 glasses

Chef's light snacks

Compressed watermelon with sweet basil | tomato water
Purple sweet potato chips | St. Nectaire cream cheese | local figs
Mini tartlet with truffle cheese | roasted leeks
Arancini with mushroom | leek | watercress purée

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

1st Course

Chickpea Panisse

Smoked cauliflower cream | Black olive sauce | concentrated tomato | fried capers | pickled cauliflower

Domaine A. et P. de Villaine, Bouzeron 2018

2nd Course

Smoky Japanese Daikon Radish

Shiitake dashi broth | summer truffle

Marqués de Murrieta Capellania Blanco, Rioja, Spain 2015

3rd Course

Roasted Celeriac and Truffle rosette

Pommes anna with sage | tarragon | apple butter sauce | | white onion soubise

Escarment Pinot Noir, Martinborough, New Zealand 2017

4th Course - Main course

Fresh pasta Tagliatelle with Artichoke barigoule

Salted kombu | capers | Italian pizzutullo tomatoes

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

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 cruch 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