

# SEASONAL VEGETARIAN MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM348++ p/pax

**\*\*Optional - Wine pairing RM350++ for 4 glasses\*\***

## Chef's light snacks

Mini tartlet with daikon radish and lime aioli  
Crispy white fungus in mushroom stock, fresh cheese with mix fine herbs  
Pommes Anna, sweet potato coffee cream, roasted pear, sweet potato chip  
**\*Champagne Pierre Peters, Cuvee De Reserve, Blanc de Blancs, 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

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

Chickpea panisse  
Smoked cauliflower cream, beurre noisette foam sauce, grated confit egg yolk and shaved black truffle  
**\*Domaine Serge Daguenau & Filles, Pouilly-Fumé, 2018\***

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

Butternut squash mille-feuille  
Ao Nori, spinach, toasted pumpkin seeds and buttermilk sauce  
**\*Domaine Daniel-Etienne Defaix, Chablis Vieilles Vignes 2014\***

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

Strigoli pasta ala pomodoro  
Italian pizzutello tomatoes and sweet basil  
**\*Parusso, Barolo D.O.C.G. 2013\***

## 5<sup>th</sup> Course - Choice of Dessert or Cheese

"Rhum & Raisin"  
Light rhum mousse, soft chocolate sponge, cacao brittle, dark raisin pureé, boozy rhum and raisin ice cream

**Or**

Milk & Honey  
Wild flower honey from Mae Rim province Chiang Mai in Parfait glace, apple cider gel, caramel streusel with milk ice-cream and honeycomb

**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