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# VEGETARIAN MENU

(PRE-ORDER)

## Amuse bouche

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### Grilled asparagus

Grapefruit reduction | black olive powder | crispy quinoa | smoked lemon aioli

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### Fresh ricotta cheese

Local figs | pomegranate | basil

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### Parsnip hasselback

Jerusalem artichoke velouté | shave truffle | haricots verts glazed with white balsamic

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### Heirloom baby carrot

Baked in charcoal dough | charred scallion purée

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### Braised baby gem lettuce

Smoked yogurt sabayon | toasted buckwheat

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### DC's black truffle pasta

Handmade fresh strigoli pasta | black winter truffle | morels | salted kombu

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### Truffle Brie sandwich

Wild flower honey | pane carasao

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### Milk and Honey

Yogurt parfait | caramel streusal | milk honey ice cream | Chiang Mai honeycomb

Or

### Moonbar Christmas pavlova

Mulberry jam | spiced cake | chestnut ice cream

Or

### Le Fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb

RM368 p/p

RM718 p/p (with food and wine pairing)

