

DC SEASONAL MENU 2022



"When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: To make people happy. That's what cooking is all about."

- Chef Thomas Keller

DC Restaurant has just brought up its 7th anniversary. As we embark on our 8th year, my team and I remain focused on the only things that matter: Your pleasure and happiness.

As supply chains improve and our research takes us in ever-increasing but exciting new directions, our menus evolve constantly, always with a view to ensuring an exciting and delicious experience for our discerning guests, whether first-timers or loyal regulars.

As such, we ask for your patience and forgiveness if there is a particular favourite dish or ingredient which is not featured in the menu.

Nana and I wish you bonne degustation and that you will find joy at our table.
Thank you so much for your continuing support.

ADD-ON ALA CARTE

Oscietra caviar service (30grams)

Butter blinis | chive cream | chopped egg | shallots | fresh chives

RM 480

½ dozen Gillardeau No2

Ikura ponzu | charred jalapeno | rose apple

RM 298

Maru-emon Hokkaido oyster Al-ajillo (3 pcs)

Grilled Japanese oyster with garlic | sansho and Tuscan olive oil

RM 168

Seasonal hairy crab from Lake YangCheng, Jiangsu Province, China

Topped with crab roe | Dayak onions | bentong ginger | fresh wasabi | Ossetra caviar

RM 240

Echo of the sea with Hokkaido Snow Crab (V4)

Cold angel hair pasta in signature truffle sauce and crab liver custard

RM 350

Burger lobster roll

½ Brittany blue lobster – French dipped in lobster sauce américaine | Vienna roll | tarragon butter

RM 158

Rougie Foie gras

Petit pois velouté | chewy chitose strawberry | apple cider foam | jus

RM 88

Scottish diver scallops

Watercress | marble gluten free pasta | whipped marinere sauce | Autumn peas with white balsamico and air-dried beef Cecina

RM 188

Butter poached rock lobster

Fennel kombucha | pearl barley with autumn vegetables | tomato gelée | fennel confit | fennel pollen

RM 288

A5 tomahawk from Kagawa prefecture – for 4-6pax (pre-order)

RM 3500

Local Cherry-Valley dry aged duck supreme

Fermented plum | ume plum gel | anna potato with smoked mackerel cream

RM 148

LE MENU EMPEREUR

Caviar butter with assortment of breads and pastries

Amuse bouche

Cured Amaebi

Cured with Shio koji | clams mariniere | arugula puree | pickled Dayak onions | pickling foam

Maru-emon Hokkaido oyster Al-ajillo

Grilled Japanese oyster with garlic | sansho and Tuscan olive oil

Scottish diver scallops

Watercress | marble gluten free pasta | whipped mariniere sauce | Autumn peas with white balsamico and air-dried beef Cecina

Seasonal hairy crab from Lake YangCheng, Jiangsu Province, China

Topped with crab roe | Dayak onions | bentong ginger | fresh wasabi | Ossetra caviar

Echo of the sea with Live Hokkaido Snow Crab (V4)

Cold angel hair pasta in signature imperial truffle sauce and crab liver custard

A5 Miyazaki tenderloin

Butternut squash rosette | Romesco sauce | toasted pumpkin seeds | arugula broken sauce | Agathi Keerai (hummingbird leaves)

Or

Butter poached rock lobster

Fennel kombucha | pearl barley with autumn vegetables | tomato gelée | fennel confit | fennel pollen

Or

Local Cherry-Valley dry aged duck supreme

Fermented plum | ume plum gel | anna potato with smoked mackerel cream

Choice of either cheese or dessert by Pastry Chef Hazel Chan

"The White Rose"

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

Dark chocolate St. Honoré

70% cacao-local Kelantanese chocolate cream | dark caramel choux | raspberry jam

Or

Le Fromage

5 types of A.O.P cheeses | signature truffle brie sandwich | fresh wild flower honeycomb from Chiang Mai

RM 1148 p/p

RM 1648 p/p (with food and wine pairing)

SAKE PAIRING MENU

Caviar butter with assortment of breads and pastries

Amuse bouche*Shichiken, Yama no Kasumi, Sparkling sake NV*

Maru-emon Hokkaido oyster Al-ajillo

Grilled Japanese oyster with garlic | sansho and Tuscan olive oil

Cured Amaebi

Cured with Shio koji | clams mariniere | arugula puree | pickled Dayak onions | pickling foam

Tanaka 1789 X Chartier Pavilion of Blend 001, 2019

Hokkaido scallops

Watercress | marble gluten free pasta | whipped mariniere sauce | Autumn peas with white balsamico and air-dried beef Cecina

Tanaka Rokujugo, Yamadanishiki, Junmai NV

"Echo of the sea" – (original)

Cold angel hair pasta in signature truffle sauce | Hokkaido uni | cured amaebi | snow crab

Oujiman, Yukimegami, Junmai Daiginjo

Butter poached rock lobster

Fennel kombucha | pearl barley with autumn vegetables | tomato gelée | fennel confit | fennel pollen

Or**Fish of the day**

Air flown Japanese fresh fish | Chitose turnips | potimarron gnocchi | broken beurre blanc jus | sorrel puree | local ossestra caviar

Daishichi, Kimoto, Gohyakumangoku, Junmai

Choice of either cheese or dessert by Pastry Chef Hazel Chan**"The White Rose"**

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or**Dark chocolate St. Honoré**

70% cacao-local Kelantanese chocolate cream | dark caramel choux | raspberry jam

Or**Le Fromage**

5 types of A.O.P cheeses | signature truffle brie sandwich | fresh wild flower honeycomb from Chiang Mai

Hoshiya Mutenka Joto, Umesu

RM 1188 p/p (with food and sake pairing)

LE MENU “FRUITS DE MER”

7 COURSE MENU

Caviar butter with assortment of breads and pastries

Amuse bouche

Cured Amaebi

Cured with Shio koji | clams mariniere | arugula purée | pickled Dayak onions | pickling foam

Maru-emon Hokkaido oyster Al-ajillo

Grilled Japanese oyster with garlic | sansho and Tuscan olive oil

Hokkaido scallops

Watercress | marble gluten free pasta | whipped mariniere sauce | Autumn peas with white balsamico and air-dried beef Cecina

Roasted local squab

Sweetbreads | fermented blueberry | sweetcorn velouté | parsley | squab jus

“Echo of the sea” – (original)

Cold angel hair pasta in signature truffle sauce | Hokkaido uni | cured amaebi | snow crab

****Upgrade******Echo of the sea with Live Hokkaido Snow Crab (V4)**

Cold angel hair pasta in signature truffle sauce and crab liver custard

RM 298

DC’s slow roasted rack of lamb

Mix pomodorino tartlet | carrot puree with herb crust | local Jerusalem artichoke

Or

Local Cherry-Valley dry aged duck supreme

Fermented plum | ume plum gel | anna potato with smoked mackerel cream

Or

Fish of the day

Air flown Japanese fresh fish | Chitose turnips | potimarron gnocchi | broken beurre blanc jus | sorrel puree | local ossestra caviar

Or

****supplement protein upgrade******A5 Miyazaki tenderloin**

Butternut squash rosette | Romesco sauce | toasted pumpkin seeds | arugula broken sauce | Agathi Keerai (hummingbird leaves)

RM 198

Or

Butter poached lobster

Fennel kombucha | pearl barley with autumn vegetables | tomato gelée | fennel confit | fennel pollen

RM 198

Choice of either cheese or dessert by Pastry Chef Hazel Chan**“The White Rose”**

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

Dark chocolate St. Honoré

70% cacao-local Kelantanese chocolate cream | dark caramel choux | raspberry jam

Or

Le Fromage

5 types of A.O.P cheeses | signature truffle brie sandwich | fresh wild flower honeycomb from Chiang Mai

RM 778 p/p**RM 1278 p/p (with food and wine pairing)**

All prices shown are subjected to 10% service charge and 6% SST

LE MENU "FRUITS DE MER"

5 COURSE MENU

Caviar butter with assortment of breads and pastries

Amuse bouche

Cured Amaebi

Cured with Shio koji | clams marinere | arugula puree | pickled Dayak onions | pickling foam

Hokkaido scallops

Watercress | marble gluten free pasta | whipped marinere sauce | Autumn peas with white balsamico and air-dried beef Cecina

"Echo of the sea" – (original)

Cold angel hair pasta in signature truffle sauce | Hokkaido uni | cured amaebi | snow crab

****Upgrade****

Echo of the sea with Live Hokkaido Snow Crab (V4)

Cold angel hair pasta in signature truffle sauce and crab liver custard

RM 298

DC's slow roasted rack of lamb

Mix pomodorino tartlet | carrot puree with herb crust | local Jerusalem artichoke

Or

Local Cherry-Valley dry aged duck supreme

Fermented plum | ume plum gel | anna potato with smoked mackerel cream

Or

Fish of the day

Air flown Japanese fresh fish | Chitose turnips | potimarron gnocchi | broken beurre blanc jus | sorrel puree | local ossestra caviar

Or

****supplement protein upgrade****

A5 Miyazaki tenderloin

Butternut squash rosette | Romesco sauce | toasted pumpkin seeds | arugula broken sauce | Agathi Keerai (hummingbird leaves)

RM 198

Or

Butter poached lobster

Fennel kombucha | pearl barley with autumn vegetables | tomato gelée | fennel confit | fennel pollen

RM 198

Choice of either cheese or dessert by Pastry Chef Hazel Chan

"The White Rose"

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

Dark chocolate St. Honoré

70% cacao-local Kelantanese chocolate cream | dark caramel choux | raspberry jam

Or

Le Fromage

5 types of A.O.P cheeses | signature truffle brie sandwich | fresh wild flower honeycomb from Chiang Mai

RM 598 p/p

RM 998 p/p (with food and wine pairing)

LE MENU "FRUITS DE MER"

4 COURSE MENU

Caviar butter with assortment of breads and pastries

Amuse bouche

Hokkaido scallops

Watercress | marble gluten free pasta | whipped marinere sauce | Autumn peas with white balsamico and air-dried beef Cecina

"Echo of the sea" – (original)

Cold angel hair pasta in signature truffle sauce | Hokkaido uni | cured amaebi | snow crab

Upgrade

Echo of the sea with Live Hokkaido Snow Crab (V4)

Cold angel hair pasta in signature truffle sauce and crab liver custard

RM 298

DC's slow roasted rack of lamb

Mix pomodorino tartlet | carrot puree with herb crust | local Jerusalem artichoke

Or

Local Cherry-Valley dry aged duck supreme

Fermented plum | ume plum gel | anna potato with smoked mackerel cream

Or

Fish of the day

Air flown Japanese fresh fish | Chitose turnips | potimarron gnocchi | broken beurre blanc jus | sorrel puree | local ossestra caviar

Or

supplement protein upgrade

A5 Miyazaki tenderloin

Butternut squash rosette | Romesco sauce | toasted pumpkin seeds | arugula broken sauce | Agathi Keerai (hummingbird leaves)

RM 198

Or

Butter poached lobster

Fennel kombucha | pearl barley with autumn vegetables | tomato gelée | fennel confit | fennel pollen

RM 198

Choice of either cheese or dessert by Pastry Chef Hazel Chan

"The White Rose"

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

Dark chocolate St. Honoré

70% cacao-local Kelantanese chocolate cream | dark caramel choux | raspberry jam

Or

Le Fromage

5 types of A.O.P cheeses | signature truffle brie sandwich | fresh wild flower honeycomb from Chiang Mai

RM 448 p/p

RM 798 p/p (with food and wine pairing)

VEGETARIAN MENU

(PRE-ORDER)

Amuse bouche

Pearl barley risotto

Fennel kombucha | tomato gelée

Fermented plum

Grilled scallions | morel mushroom | Pickled Dayak onion | Ume plum gel

Gluten free marble ravioli

Autumn peas | chitose turnips | broken beurre blanc sauce with herb oil

Butternut squash rosette

Toasted pumpkin seeds | Agathi Keerai (hummingbird leaves) | arugula purée | roasted vegetable jus | crispy hibiscus leaf

Pommes anna

Wakame | truffle potato gnocchi | Ajo Blanco | watercress | carrot purée with herb crust

DC's truffle tagliatelle

Salted kombu | seasonal forest mushrooms

Choice of either cheese or dessert by Pastry Chef Hazel Chan

"The White Rose"

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

Or

Dark chocolate St. Honoré

70% cacao-local Kelantanese chocolate cream | dark caramel choux | raspberry jam

Or

Le Fromage

5 types of A.O.P cheeses | signature truffle brie sandwich | fresh wild flower honeycomb from Chiang Mai

RM368 p/p

RM718 p/p (with food and wine pairing)



Le choix du sommelier

Champagne Collard-Picard, Extra-Brut, MV



Tanaka Rokujugo, Yamadanishiki, Junmai



Domaine Fournier Longchamp, Chenin Blanc, Loire Valley 2017



Daishichi, Kimoto, Gohyakumangoku, Junmai



Guy Breton, Morgon, Beaujolais, Vieilles Vignes 2020



Choice of main course wine pairing



Domaine Fournier Longchamp, Chenin Blanc, Loire Valley 2017

La Rioja Alta, Vina Ardanza, Rioja, Spain 2015

 **Empereur menu**  **7course**  **5course**  **4course**  **Vegetarian**