

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 A LA 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

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 | haricot verts with white balsamico and air-dried beef Cecina

RM 188

Brittany Blue lobster

Slow poached in lobster butter | navarin style coco beans and baby French beans | caramelised shallots

RM 288

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

RM 3500

Local Cherry-Valley dry aged duck supreme

Sauce truffe aux royale and morels

RM 148

French dover sole à la Meunière (serves 2)

Whipped beurre blanc | glazed Japanese navet and potato gnocchi

RM 280

LE MENU EMPEREUR

***Add-on winter black truffle (from Manjimup WA Australia)*
RM 150 per serving**

Caviar butter with assortment of breads and pastries

Amuse bouche

Gillardeau No2

Ikura ponzu | charred jalapeno | rose apple

Scottish diver scallops

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

Tempura handroll with snow crab and Hokkaido Bafun Uni

Ikura-ponzu | bentong ginger | carrot purée

DC X Grand Imperial

Wild caught Black-gold river patin from Rajang River, Sarawak
Radish | shiitake broth | black truffle

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

With roasted butternut squash | turnip | shiitake | snow crab | caviar

Or

Brittany Blue lobster

Slow poached in lobster butter | navarin style coco beans and baby French beans | caramelised shallots

Or

DC's slow roasted rack of lamb

l'oignon au gratin | pommes anna | roasted chili and eggplant tapenade

Or

Local Cherry-Valley dry aged duck supreme

Sauce truffe aux royale and morels

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Fromage Blanc light cheese parfait

Mango yuzu jelly | salty sable Breton | mini meringue cigarettes

Or

Guanaja 70% dark chocolate crêpe soufflé

With fresh seasonal fruit | dark chocolate sauce

Or

Le Fromage

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

RM 998 p/p

RM 1498 p/p (with food and wine pairing)

DC



KUHEIJI DAISHICHI

JAPAN 1752

by
CHEF DARREN CHIN

SAKE PAIRING MENU

***Add-on winter black truffle (from Manjimup WA Australia)*
RM 150 per serving**

Caviar butter with assortment of breads and pastries

Amuse bouche

Shichiken, Yama no Kasumi, Sparkling sake NV

Gillardeau No2

Ikura ponzu | charred jalapeno | rose apple

Tempura handroll with snow crab and Hokkaido Bafun Uni

Ikura-ponzu | bentong ginger | carrot purée

Kuheiji, Betsuatsurae, Yamadanishiki, Junmai Daiginjo 2019

Hokkaido scallops

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

Kuheiji, Voyage, Yamadanishiki, Junmai Ginjo 2019

"Echo of the sea" – (original)

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

Kuheiji, Human, Yamadanishiki, Junmai Daiginjo 2019

Brittany Blue lobster

Slow poached in lobster butter | navarin style coco beans and baby French beans | caramelised shallots

Or

Seasonal fish of the day (serves 2pax)

Savoury seafood sabayon | whipped beurre blanc | glazed Japanese navet | potato gnocchi and black trumpet mushrooms

Daishichi, Kimoto, Gohyakumangoku, Junmai

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Fromage Blanc light cheese parfait

Mango yuzu jelly | salty sable Breton | mini meringue cigarettes

Or

Guanaja 70% dark chocolate crêpe soufflé

With fresh seasonal fruit | dark chocolate sauce

Or

Le Fromage

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

Daishichi, Kimoto, Umeshu

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

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

LE MENU "FRUITS DE MER"

7 COURSE MENU

Add-on winter black truffle (from Manjimup WA Australia)

RM 150 per serving

Caviar butter with assortment of breads and pastries

Amuse bouche

Hokkaido scallops

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

Tempura handroll with snow crab and Hokkaido Bafun Uni

Ikura-ponzu | bentong ginger | carrot purée

Galician octopus

Ajo-Blanco (chilled almond soup) | fresh grapes | bottarga pearls | squid ink powder

"Son in law eggs"

Foie gras | pommes anna | dehydrated white onion | tamarind sauce with lemon grass

"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

Local Cherry-Valley dry aged duck supreme

Sauce truffe aux royale and morels

Or

DC's slow roasted rack of lamb

l'oignon au gratin | pommes anna | roasted chili and eggplant tapenade

Or

Seasonal fish of the day (serves 2pax)

Savoury seafood sabayon | whipped beurre blanc | glazed Japanese navet | potato gnocchi and black trumpet mushrooms

Or

****supplement protein upgrade****

A5 Miyazaki tenderloin

With roasted butternut squash | turnip | shiitake | snow crab | caviar

RM 198

Or

Brittany Blue lobster

Slow poached in lobster butter | navarin style coco beans and baby French beans | caramelised shallots

RM 198

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Fromage Blanc light cheese parfait

Mango yuzu jelly | salty sable Breton | mini meringue cigarettes

Or

Guanaja 70% dark chocolate crêpe soufflé

With fresh seasonal fruit | dark chocolate sauce

Or

Le Fromage

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

RM 768 p/p

RM 1268 p/p (with food and wine pairing)

LE MENU "FRUITS DE MER"

5 COURSE MENU

Add-on winter black truffle (from Manjimup WA Australia)**RM 150 per serving****Caviar butter with assortment of breads and pastries**

Amuse bouche

Hokkaido scallops

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

Tempura handroll with snow crab and Hokkaido Bafun Uni

Ikura-ponzu | bentong ginger | carrot purée

"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

Local Cherry-Valley dry aged duck supreme

Sauce truffe aux royale and morels

Or**DC's slow roasted rack of lamb**

l'oignon au gratin | pommes anna | roasted chili and eggplant tapenade

Or**Seasonal fish of the day (serves 2pax)**

Savoury seafood sabayon | whipped beurre blanc | glazed Japanese navet | potato gnocchi and black trumpet mushrooms

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

With roasted butternut squash | turnip | shiitake | snow crab | caviar

RM 198**Or****Brittany Blue lobster**

Slow poached in lobster butter | navarin style coco beans and baby French beans | caramelised shallots

RM 198

Choice of either cheese or dessert by Pastry Chef Hazel Chan**Fromage Blanc light cheese parfait**

Mango yuzu jelly | salty sable Breton | mini meringue cigarettes

Or**Guanaja 70% dark chocolate crêpe soufflé**

With fresh seasonal fruit | dark chocolate sauce

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 948 p/p (with food and wine pairing)**

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

LE MENU "FRUITS DE MER"

4 COURSE MENU

Add-on winter black truffle (from Manjimup WA Australia)**RM 150 per serving****Caviar butter with assortment of breads and pastries**

Amuse bouche

Hokkaido scallops

Watercress | marble gluten free pasta | whipped marinere sauce | haricot verts 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

Local Cherry-Valley dry aged duck supreme

Sauce truffe aux royale and morels

Or**DC's slow roasted rack of lamb**

l'oignon au gratin | pommes anna | roasted chili and eggplant tapenade

Or**Seasonal fish of the day (serves 2pax)**

Savoury seafood sabayon | whipped beurre blanc | glazed Japanese navet | potato gnocchi and black trumpet mushrooms

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

With roasted butternut squash | turnip | shiitake | snow crab | caviar

RM 198**Or****Brittany Blue lobster**

Slow poached in lobster butter | navarin style coco beans and baby French beans | caramelised shallots

RM 198

Choice of either cheese or dessert by Pastry Chef Hazel Chan**Fromage Blanc light cheese parfait**

Mango yuzu jelly | salty sable Breton | mini meringue cigarettes

Or**Guanaja 70% dark chocolate crêpe soufflé**

With fresh seasonal fruit | dark chocolate sauce

Or**Le Fromage**

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

RM 438 p/p

RM 788 p/p (with food and wine pairing)

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

VEGETARIAN MENU

(PRE-ORDER)

Amuse bouche

Navarin style coco beans

Smoked sabayon | gluten free marble pasta

Handmade potato gnocchi

Shaved truffle | watercress | Ajo-Blanco | black trumpet mushrooms | glazed Japanese turnips

White onion au gratin

with Korean white barley and potato espuma | crispy shallots

“Son in law eggs”

Crispy pommes anna | braised celeriac in vegetarian demi jus | sweet tamarind sauce with crispy lemongrass and fried shallots

Roasted butternut squash

Shimeji mushroom | navet | shiitake dashi broth

DC's black truffle pasta

Fresh tagliatelle tossed in salted kombu | egg-parmesan sauce and shaved truffle

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Fromage Blanc light cheese parfait

Mango yuzu jelly | salty sable Breton | mini meringue cigarettes

Or

Guanaja 70% dark chocolate crêpe soufflé

With fresh seasonal fruit | dark chocolate sauce

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



Domaine Pierre Labet, Beaune Blanc, Clos du Dessus des Marconnets 2019



Escarment, Kupe, Pinot Noir, Martinborough 2017



Domaine de Chatillon, Vin de Savoie, Rose 2017



Domaine de Nugues, Fleurie 2019



Choice of main course wine pairing



Chateau Olivier blanc, Pessac-Leognan, Bordeaux 2017

Othello, Yountville, Napa Valley, 2016

 Empereur menu  7course  5course  4course  Vegetarian