

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

Beluga caviar service (50grams)

Butter blinis | chive cream

RM 998**½ dozen Fine de Bretagne No1**

Pear and ginger granité | charred jalapeno | fresh 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 mariniere sauce | wild French asparagus

RM 188**Brittany Blue Rock Lobster**

Poached in 8yr Hua Tiao rice wine | petit pois velouté | white asparagus with smoked sabayon

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**A.O.P Le poulet de bresse en rôtie – for 4-6pax (pre-order)**

Enrobed with black truffles | roasted with 40 cloves of garlic | sauce royale aux truffe

RM 798**French dover sole à la Meunière (serves 2)**

Whipped beurre blanc | glazed Japanese navet and potato gnocchi

RM 280

LE MENU EMPEREUR

Caviar butter with assortment of breads and pastries

Amuse bouche

Oyster Fine de Bretagne No1

Pear and ginger granité | charred jalapeno | fresh rose apple

Scottish diver scallops

Watercress | marble gluten free pasta | whipped marinere sauce | wild French asparagus

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
 Glazed white asparagus and roasted buckwheat

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

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

Seasonal fruit sorbet

A5 Miyazaki Picanha steak

Roasted rice sauce | shallots | long leaf coriander | glazed butternut squash with snow crab and caviar

Or

Brittany Blue rock lobster

Poached in 8yr Hua Tiao rice wine | petit pois velouté | white asparagus with smoked sabayon

Or

DC's roasted rack of lamb

Roasted onion au gratin with Korean white barley | truffle celeriac purée

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

Boozy Baba au rhum

In malibu syrup | vanilla chantilly | passionfruit cream | lemon grass-pandan granité

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

Caviar butter with assortment of breads and pastries

Amuse bouche

Shichiken, Yama no Kasumi, Sparkling sake NV

Oyster Fine de Bretagne No1

Pear and ginger granité | charred jalapeno | fresh 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 | wild French asparagus

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

Seasonal fruit sorbet

Brittany Blue rock lobster

Poached in 8yr Hua Tiao rice wine | petit pois velouté | white asparagus with smoked sabayon

Or

Seasonal fish of the day

Whipped beurre blanc | glazed Japanese navet and potato gnocchi

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

Boozy Baba au rhum

In malibu syrup | vanilla chantilly | passionfruit cream | lemon grass-pandan granité

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

Caviar butter with assortment of breads and pastries

Amuse bouche

Hokkaido scallops

Watercress | marble gluten free pasta | whipped marinere sauce | wild French asparagus

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

Seasonal fruit sorbet

Local Cherry-Valley dry aged duck supreme

Sauce truffe aux royale and morels

Or

DC's roasted rack of lamb

Roasted onion au gratin with Korean white barley | truffle celeriac purée

Or

Seasonal fish of the day

Whipped beurre blanc | glazed Japanese navet and potato gnocchi

Or

supplement protein upgrade

A5 Miyazaki tenderloin

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

RM 198

Or

Brittany Blue Rock Lobster

Poached in 8yr Hua Tiao rice wine | petit pois velouté | white asparagus with smoked sabayon

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

Boozy Baba au rhum

In malibu syrup | vanilla chantilly | passionfruit cream | lemon grass-pandan granité

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)

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

Hokkaido scallops

Watercress | marble gluten free pasta | whipped marinere sauce | wild French asparagus

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

Seasonal fruit sorbet

Local Cherry-Valley dry aged duck supreme

Sauce truffe aux royale and morels

Or

DC's roasted rack of lamb

Roasted onion au gratin with Korean white barley | truffle celeriac purée

Or

Seasonal fish of the day

Whipped beurre blanc | glazed Japanese navet and potato gnocchi

Or

supplement protein upgrade

A5 Miyazaki tenderloin

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

RM 198

Or

Brittany Blue Rock Lobster

Poached in 8yr Hua Tiao rice wine | petit pois velouté | white asparagus with smoked sabayon

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

Boozy Baba au rhum

In malibu syrup | vanilla chantilly | passionfruit cream | lemon grass-pandan granité

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

Caviar butter with assortment of breads and pastries

Amuse bouche

Hokkaido scallops

Watercress | marble gluten free pasta | whipped mariniere sauce | wild French asparagus

"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

Seasonal fruit sorbet

Local Cherry-Valley dry aged duck supreme

Sauce truffe aux royale and morels

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

Roasted onion au gratin with Korean white barley | truffle celeriac purée

Or**Seasonal fish of the day**

Whipped beurre blanc | glazed Japanese navet and potato gnocchi

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

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

RM 198**Or****Brittany Blue Rock Lobster**

Poached in 8yr Hua Tiao rice wine | petit pois velouté | white asparagus with smoked sabayon

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**Boozy Baba au rhum**

In malibu syrup | vanilla chantilly | passionfruit cream | lemon grass-pandan granité

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

Glazed white asparagus from Loire, France

Wrapped in lettuce | smoked sabayon and roasted buckwheat

Potato gnocchi with glazed turnips

Morels mushrooms | watercress | whipped beurre blanc sauce

White onion au gratin

with Korean white barley and potato espuma | crispy shallots

Braised celeriac in vegetarian demi jus

With pommes anna | tamarind reduction

Roasted butternut squash

Shimeji mushroom | navet | shiitake dashi broth

Seasonal fruit sorbet

Meatless carbonara-fresh tagliatelle egg pasta

Salted kombu | roasted chilli-eggplant | noras peppers

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

Boozy Baba au rhum

In malibu syrup | vanilla chantilly | passionfruit cream | lemon grass-pandan granité

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



Kumue River Estate, Chardonnay, Auckland 2020



Escarpment, 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

Paul Jaboulet Aine, Domaine de Thalabert, Crozes-Hermitage 2017

 Empereur menu  7course  5course  4course  Vegetarian