

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**

Red wine vinegar gel | crispy shallots

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**

Preserved black olive | aged balsamico | charcoal meringue | glazed Japanese turnip | potato gnocchi | whipped beurre blanc

RM 188**Canadian rock lobster**

Poached in 8yr Hua Tiao rice wine | fresh tagliatelle pasta | glazed white asparagus wrapped in lettuce | smoked sabayon and roasted buckwheat

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

Red wine vinegar gel | crispy shallots

Roasted butternut squash

Japanese navet | shiitake dashi | snow crab | caviar

Duo of akami bluefin tuna and Kurose buri king fish

Watercress | cured shingo pear | charred Jalapeno

Scottish diver scallops

Preserved black olive | aged balsamico | charcoal meringue | glazed Japanese turnip | potato gnocchi | whipped beurre blanc

"Son in law eggs"

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

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 Picanha steak

Roasted rice sauce | shallots | long leaf coriander | roasted onion au gratin with Korean white barley

Or

Canadian rock lobster

Poached in 8yr Hua Tiao rice wine | fresh tagliatelle egg pasta | glazed white asparagus wrapped in lettuce | smoked sabayon and roasted buckwheat

Choice of either cheese or dessert

Milk and Honey

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

Or

Crêpe suzette flambé – gueridon service

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)

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

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

Duo of akami bluefin tuna and Kurose buri king fish

Watercress | cured shingo pear | charred Jalapeno

Kuheiji, Betsuatsurae, Yamadanishiki, Junmai Daiginjo 2019

Tempura handroll with snow crab and Hokkaido bafun uni

Ikura-Ponzu | bentong ginger | carrot puree

Galician octopus

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

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

Canadian rock lobster

Poached in 8yr Hua tiao rice wine | fresh tagliatelle egg pasta | glazed white asparagus wrapped in lettuce | smoked sabayon and roasted buckwheat

Daishichi, Kimoto, Gohyakumangoku, Junmai

Choice of either cheese or dessert

Milk and Honey

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

Or

Light crunch Pavlova

Shingo pear with candied ginger | Semai chocolate ganache | salty caramel crunch | tonka milk foam

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

Oyster Fine de Bretagne No1

Red wine vinegar gel | crispy shallots

Tempura handroll with snow crab and Hokkaido bafun uni

Ikura-ponzu | bentong ginger | carrot purée

Duo of akami bluefin tuna and Kurose buri king fish

Watercress | cured shingo pear | charred Jalapeno

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

DC's roasted rack of lamb

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

Or

French dover sole à la Meunière (serves 2)

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

Canadian rock lobster

Poached in 8yr Hua tiao rice wine | fresh tagliatelle egg pasta | glazed white asparagus wrapped in lettuce | smoked sabayon and roasted buckwheat

RM 198

Choice of either cheese or dessert

Milk and Honey

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

Or

Light crunch Pavlova

Shingo pear with candied ginger | Semai chocolate ganache | salty caramel crunch | tonka milk foam

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

Tempura handroll with snow crab and Hokkaido bafun uni

Ikura-ponzu | bentong ginger | carrot purée

Duo of akami bluefin tuna and Kurose buri king fish

Watercress | cured shingo pear | charred Jalapeno

"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

DC's roasted rack of lamb

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

Or

French dover sole à la Meunière (serves 2)

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

Canadian rock lobster

Poached in 8yr Hua tiao rice wine | fresh tagliatelle egg pasta | glazed white asparagus wrapped in lettuce | smoked sabayon and roasted buckwheat

RM 198

Choice of either cheese or dessert

Milk and Honey

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

Or

Light crunch Pavlova

Shingo pear with candied ginger | Semai chocolate ganache | salty caramel crunch | tonka milk foam

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)

LE MENU "FRUITS DE MER"

4 COURSE MENU

Caviar butter with assortment of breads and pastries

Amuse bouche

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

DC's roasted rack of lamb

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

Or**French dover sole à la Meunière (serves 2)**

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****Canadian rock lobster**

Poached in 8yr Hua tiao rice wine | fresh tagliatelle egg pasta | glazed white asparagus wrapped in lettuce | smoked sabayon and roasted buckwheat

RM 198

Choice of either cheese or dessert**Milk and Honey**

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

Or**Light crunch Pavlova**

Shingo pear with candied ginger | Semai chocolate ganache | salty caramel crunch | tonka milk foam

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)

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

Milk and Honey

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

Or

Light crunch Pavlova

Shingo pear with candied ginger | Semai chocolate ganache | salty caramel crunch | tonka milk foam

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



Goulée blanc by Cos d'Estournel, Bordeaux 2016



Domaine Francois Gaunoux, Meursault, Clos de Meix Chavaux 'monopole' 2018



Frederic Magnien, Chambolle-Musigny 2017



Domaine de Chantillon, Vin de Savoie, Rose



Choice of main course wine pairing



Goulée blanc by Cos d'Estournel, Bordeaux 2016

Domaine Francois Gaunoux, Meursault, Clos de Meix Chavaux 'monopole' 2018

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



Empereur menu



7course



5course & truffle menu



4course



Vegetarian