

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 fifth anniversary. As we embark on our sixth 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**White uni somen V3**

Live uni from Scotland | cured amaebi | king crab | umami sauce

RM 180**Tempura hand roll**

Bafun uni | king crab | oba | Ariake nori

RM 120**Burger lobster roll**

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

RM 158**Foie gras**

Pan seared | roasted apple | plum sauce | apple cider emulsion

RM 88**Scottish diver scallops**

Baeri caviar | compressed cucumber | fermented apple jus | dill | oyster emulsion

RM 188**King crab au gratin**

Savoury sabayon with burdock root | braised baby gem lettuce | smoked yogurt sabayon | toasted buckwheat

RM 300**Brittany blue rock lobster**

Lobster à l'Americaine | glazed carrots | 8year Hua tiao wine

RM 288**A5 tomahawk from Kagawa prefecture – for 4-6pax (pre-order)****RM 3500****Crispy skin Silver Hill Irish duck**

Charred scallion | sauce royale aux 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 | fried capers | parsley butter | morel sauce aux Cognac

RM 280

LE MENU EMPEREUR

Beluga caviar butter with assortment of breads and pastries

Amuse bouche

Irish gallagher oyster

Aged ponzu | bentong ginger | ikura shoyu | dill oil

Aged Kurose buri kingfish

Truffle umami sauce | sevruga caviar

Akami bluefin tuna

Anchovy parsley sauce | Ossestra caviar | fried capers | toasted buckwheat | tempura shishito

Scottish diver scallops

Baeri caviar | compressed cucumber | fermented apple jus | dill | oyster emulsion

Hokkaido Snow crab somen V3

Cold somen noodles in steamed snow crab head shell with crab liver custard

Miyazaki A5 chateaubriand

Grilled asparagus | grapefruit reduction | smoked lemon mayonnaise | pommes anna

Truffle Brie sandwich

Wild flower honey | pane carasao

Milk and Honey

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

Or

Moonbar pavlova

Tasmanian fresh cherry confit | peach bavaroise | white chocolate mint chantilly | tonka milk foam

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

Hokkaido jumbo scallops

Compressed cucumber | fermented apple jus | dill | oyster emulsion

Kuheiji, Betsuatsurae, Yamadanishiki, Junmai Daiginjo 2019

Aged Kurose buri kingfish

Truffle umami sauce | sevruga caviar

Jerusalem Artichoke velouté

Shaved truffle | diver clams | haricot verts glazed with white balsamico

Kuheiji, Voyage, Yamadanishiki, Junmai Ginjo 2019

"Echo of the sea" V2

Uni | king crab | warm somen noodles | DC's truffle sauce | shisho

Kuheiji, Human, Yamadanishiki, Junmai Daiginjo 2019

Brittany blue rock lobster

Lobster à l'Americaine | glazed carrots | 8year Hua tiao wine

Daishichi, Kimoto, Gohyakumangoku, Junmai

Truffle brie sandwich

Wild flower honey | pane carasao

Daishichi, Kimoto, Umesu

Milk and Honey

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

Or

Moonbar pavlova

Tasmanian fresh cherry confit | peach bavaroise | white chocolate mint chantilly | tonka milk foam

Or

Le Fromage

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

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

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

WINTER BLACK TRUFFLE MENU

Caviar butter assortment of breads and pastries

Amuse bouche

Aged Kurose buri kingfish

Truffle umami sauce | sevruga caviar

Jerusalem Artichoke velouté

Shaved truffle | diver clams | haricot verts glazed with white balsamico

DC's black truffle pasta

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

Choice of main courses (with shave truffle)

Miyazaki A5 chateaubriand

Grilled asparagus | grapefruit reduction | smoked lemon mayonnaise | pommes anna

Or

Brittany blue rock lobster

Lobster à l'Americaine | glazed carrots | 8year Hua tiao wine

Or

French dover sole

à la Meunière | cauliflower tabouleh with cauliflower bavarois | potato gnocchi with morels aux Cognac

(Minimum 2pax)

Truffle brie sandwich

Wild flower honey | pane carasao

Milk and Honey

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

Or

Moonbar pavlova

Tasmanian fresh cherry confit | peach bavaroise | white chocolate mint chantilly | tonka milk foam

Or

Le Fromage

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

RM 898 p/p

RM 1248 p/p (with food and wine pairing)

LE MENU "FRUITS DE MER"

7 COURSE MENU

Caviar butter with assortment of breads and pastries

Amuse bouche

Hokkaido jumbo scallops

Compressed cucumber | fermented apple jus | dill | oyster emulsion

Aged Kurose buri kingfish

Truffle umami sauce | sevruga caviar

Akami bluefin tuna

Anchovy parsley sauce | Ossestra caviar | fried capers | toasted buckwheat | tempura shishito

Jerusalem Artichoke velouté

Shaved truffle | diver clams | haricot verts glazed with white balsamico

"Echo of the sea" V2

Uni | king crab | warm somen noodles | DC's truffle sauce | shisho

****Upgrade******Hokkaido snow crab somen V3**

Cold somen noodles in steamed snow crab head shell with crab liver custard

RM 350

DC's signature roasted rack of lamb

Braised celeriac | roasted sunflower seed emulsion | daikon in black bean sauce

Or**French dover sole**

à la Meunière | cauliflower tabouleh with cauliflower bavarois | potato gnocchi with morels aux Cognac

(Minimum 2pax)**Or******supplement protein upgrade******Miyazaki A5 chateaubriand**

Grilled asparagus | grapefruit reduction | smoked lemon mayonnaise | pommes anna

RM 168**Or****Blue rock lobster**

Lobster à l'Americaine | glazed carrots | 8year Hua tiao wine

RM 198

Truffle brie sandwich

Wild flower honey | pane carasao

Milk and Honey

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

Or**Moonbar pavlova**

Tasmanian fresh cherry confit | peach bavaroise | white chocolate mint Chantilly | tonka milk foam

Or**Le Fromage**

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

RM 758 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 assortment of breads and pastries

Amuse bouche

Aged Kurose buri kingfish

Truffle umami sauce | sevruga caviar

Jerusalem Artichoke velouté

Shaved truffle | diver clams | haricot verts glazed with white balsamico

"Echo of the sea" V2

Uni | king crab | warm somen noodles | DC's truffle sauce | shisho

****Upgrade******Hokkaido snow crab somen V3**

Cold somen noodles in steamed snow crab head shell with crab liver custard

RM 350

DC's signature roasted rack of lamb

Braised celeriac | roasted sunflower seed emulsion | daikon in black bean sauce

Or**French dover sole**

à la Meunière | cauliflower tabouleh with cauliflower bavarois | potato gnocchi with morels aux Cognac

(Minimum 2pax)**Or******supplement protein upgrade******Miyazaki A5 chateaubriand**

Grilled asparagus | grapefruit reduction | smoked lemon mayonnaise | pommes anna

RM 168**Or****Blue rock lobster**

Lobster à l'Americaine | glazed carrots | 8year Hua tiao wine

RM 198

Truffle brie sandwich

Wild flower honey | pane carasao

Milk and Honey

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

Or**Moonbar pavlova**

Tasmanian fresh cherry confit | peach bavaroise | white chocolate mint chantilly | tonka milk foam

Or**Le Fromage**

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

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

Hokkaido jumbo scallops

Fermented apple jus | cucumber | dill oil | oyster emulsion

"Echo of the sea" V2

Uni | king crab | warm somen noodles | DC's truffle sauce | shisho

****Upgrade******Hokkaido snow crab somen V3**

Cold somen noodles in steamed snow crab head shell with crab liver custard

RM 350

DC's signature roasted rack of lamb

Braised celeriac | roasted sunflower seed emulsion | daikon in black bean sauce

Or**French dover sole**

à la Meunière | cauliflower tabouleh with cauliflower bavarois | potato gnocchi with morels aux Cognac

(Minimum 2pax)**Or******supplement protein upgrade******Miyazaki A5 chateaubriand**

Grilled asparagus | grapefruit reduction | smoked lemon mayonnaise | pommes anna

RM 168**Or****Blue rock lobster**

Lobster à l'Americaine | glazed carrots | 8year Hua tiao wine

RM 198

Truffle brie sandwich

Wild flower honey | pane carasao

Milk and Honey

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

Or**Moonbar pavlova**

Tasmanian fresh cherry confit | peach bavaroise | white chocolate mint chantilly | tonka milk foam

Or**Le Fromage**

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

RM 438 p/p

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

VEGETARIAN MENU

(PRE-ORDER)

Amuse bouche

Grilled asparagus

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

Fresh ricotta cheese

Local figs | pomegranate | basil

Parsnip hasselback

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

Heirloom baby carrot

Baked in charcoal dough | charred scallion purée

Braised baby gem lettuce

Smoked yogurt sabayon | toasted buckwheat

DC's black truffle pasta

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

Truffle Brie sandwich

Wild flower honey | pane carasao

Milk and Honey

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

Or

Moonbar pavlova

Tasmanian fresh cherry confit | peach bavaroise | white chocolate mint chantilly | tonka milk foam

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)

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



Le choix du sommelier

Champagne Collard-Picard, Extra-Brut, MV



Goulée blanc by Cos d'Estournel, St. Estephe 2016



Kumeu River, Estate Chardonnay New Zealand 2020



Bass Phillip, Old Cellar, Pinot Noir, Australia 2019



Laurenz V, Friendly Grüner Vetliner, Kamptal, Austria 2015



Jean Foillard, Morgon, Beaujolais 2019



Choice of main course wine pairing



Château Marsyas Blanc, Bekaa Valley, 2016

Stephane Ogier, La Rosine, Rhone Valley, Syrah 2017

Il Seggio, Poggio al Tesoro, Bolgheri 2015

Valdespino, El-candado, Pedro-Ximenez, Jerez, NV



 Empereur menu & 7course  5course & truffle menu  4course  Vegetarian

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