

DC SEASONAL MENU 2021



"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++**"Echo of the sea" V1**

Cold capellini | Hokkaido bafun uni | cured amaebi | king crab | DC's truffle sauce

RM 180++**Tempura hand roll**

Bafun uni | king crab | oba | Ariake nori

RM 120++**Foie gras**

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

RM 88++**Scottish diver scallops**

Baeri caviar | bentong ginger | aged ponzu

RM 188++**King crab**

Lightly steamed | braised burdock | smoked mackerel with vin jaune sauce | sevruga caviar

RM 398++**Rock lobster**

Superior crab sauce | fino sherry

RM 288++**Silver Hill farm duck supreme**

Dry aged | sauté mushrooms | plum sauce | charred scallions

RM 148++**Le poulet de bresse – for 4**

Roasted with 40 cloves of garlic | cognac sauce with truffles

RM798++

DC



by
CHEF DARREN CHIN

LE MENU EMPEREUR

CAVIAR PAIRING MENU

Beluga caviar butter

Amuse bouche

Irish oyster

"Chao zhou" black olive | aged black vinegar | apple | cucumber | dill | oyster aioli

Akami bluefin tuna

Chitose shishito peppers | sevruga caviar | butter blinis

Scottish diver scallops

Baeri caviar | bentong ginger | aged ponzu

"Echo of the sea" V2

Uni | King crab | warm somen noodles | DC's truffle sauce

Steamed king crab

Braised burdock | smoked mackerel sauce vin jaune | beluga caviar

Truffle Brie sandwich

Wild flower honey | pane carasao

Summer red berries

Blackcurrant leather and strawberry milk ice cream

Or

Exotic pavlova

Banana bavaroise | exotic fruits | charcoal meringue | lemongrass foam

Mignardises

Coffee praliné | Hazelnut diamond cookie | Bordeaux de cannelés

RM 998 p/p
RM 1888 p/p (with wine)
(minimum 2 pax)

DC



KUHEIJI DAISHICHI
JAPAN 1752

by
CHEF DARREN CHIN

SAKE PAIRING MENU

Caviar butter

Amuse bouche

Kuheiji, Betsuatsurae, Yamadanishiki, Junmai Daiginjo 2019

Irish oyster

"Chao zhou" black olive | aged black vinegar | apple | cucumber | dill | oyster aioli

Aged Hiramasa kingfish

Charred heirloom baby carrot | fruity olive oil | "Chao zhao" black olive vinaigrette | shansho togarashi

Daishichi, Masakura, Gohyakumangoku, Junmai Ginjo

Sweet corn velouté

Diver clams | marinère sauce with 18years aged Hua tiao rice wine | haricot verts

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

Steamed fish of the day

Cauliflower bavaroise | tabouleh | aragula oil

Daishichi, Kimoto, Gohyakumangoku, Junmai

Truffle brie sandwich

Wild flower honey | pane carasao

Daishichi, Kimoto, Umesu

Summer red berries

Blackcurrant leather and strawberry milk ice cream

Or

Exotic pavlova

Banana bavaroise | exotic fruits | charcoal meringue | lemongrass foam

Or

Le Fromage

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

Mignardises

Coffee praliné | Hazelnut diamond cookie | Bordeaux de cannelés

RM 898 p/p (with sake pairing)

LE MENU "FRUITS DE MER"

7 COURSE MENU

Caviar butter

Amuse bouche

Irish oyster

Aged black vinegar | apple | cucumber | dill | oyster aioli

Aged Hiramasa kingfish

Charred heirloom baby carrot | fruity olive oil | "Chao zhao" olive | shansho togarashi

Zuke bluefin tuna akami

Iranian sevruga caviar | fruity olive oil | black olive powder

Sweet corn velouté

Diver clams | marinère sauce with 18years aged Hua tiao rice wine | haricot verts

"Echo of the sea" V2

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

Roasted rack of lamb

Braised celeriac | roasted sunflower seed emulsion

Or**Steamed fish of the day**

Cauliflower bavaroise | tabouleh | aragula oil

Or****supplement protein upgrade******Miyazaki A5 chateaubriand**

Celeriac rosette with truffle | pommes anna | white onion soubise | apple butter sauce

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

Carrot-mandarin coffee sauce | crispy quinoa

RM 168

Truffle brie sandwich

Wild flower honey | pane carasao

Summer red berries

Blackcurrant leather and strawberry milk ice cream

Or**Exotic pavlova**

Banana bavaroise | exotic fruits | charcoal meringue | lemongrass foam

Or**Le Fromage**

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

Mignardises**Coffee praliné | Hazelnut diamond cookie | Bordeaux de cannelés**

RM 698 p/p

RM 1198 p/p (with wine)

LE MENU “FRUITS DE MER”

5 COURSE MENU

Caviar butter

Amuse bouche

Aged Hiramasa kingfish

Charred heirloom baby carrot | fruity olive oil | “Chao zhao” olive | shansho togarashi

Sweet corn velouté

Diver clams | marinière sauce with 18years aged Hua tiao rice wine | haricot verts

“Echo of the sea” V2

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

Roasted rack of lamb

Braised celeriac | roasted sunflower seed emulsion

Or**Steamed fish of the day**

Cauliflower bavaroise | tabouleh | aragula oil

Or****supplement protein upgrade******Miyazaki A5 chateaubriand**

Celeriac rosette with truffle | pommes anna | white onion soubise | apple butter sauce

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

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RM 168

Truffle brie sandwich

Wild flower honey | pane carasao

Summer red berries

Blackcurrant leather and strawberry milk ice cream

Or**Exotic pavlova**

Banana bavaroise | exotic fruits | charcoal meringue | lemongrass foam

Or**Le Fromage**

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

Mignardises**Coffee praliné | Hazelnut diamond cookie | Bordeaux de cannelés**

RM 598 p/p

RM 948 p/p (with wine)

LE MENU "FRUITS DE MER"

4 COURSE MENU

Caviar butter

Amuse bouche

Irish oyster

Aged black vinegar | apple | cucumber | dill | oyster aioli

"Echo of the sea" V2

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

Roasted rack of lamb

Braised celeriac | roasted sunflower seed emulsion

Or

Steamed fish of the day

Cauliflower bavaroise | tabouleh | aragula oil

Or

****supplement protein upgrade******Miyazaki A5 chateaubriand**

Celeriac rosette with truffle | pommes anna | white onion soubise | apple butter sauce

RM 168

Or

Blue rock lobster

Carrot-mandarin coffee sauce | crispy quinoa

RM 168

Truffle brie sandwich

Wild flower honey | pane carasao

Summer red berries

Blackcurrant leather and strawberry milk ice cream

Or

Exotic pavlova

Banana bavaroise | exotic fruits | charcoal meringue | lemongrass foam

Or

Le Fromage

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

Mignardises**Coffee praliné | Hazelnut diamond cookie | Bordeaux de cannelés**

RM 398 p/p

RM 748 p/p (with wine)



Le choix du sommelier



Le Menu Empereur

Louis Roederer Cristal, Reims, 2013

Pascal Bouchard, Fourchaume, Chablis 1er cru 2019

Felton road, Pinot Noir "Cornish Point" Central Otago 2018

Vinoptima Reserve Gewürztraminer, Gisbourne, 2008

Michele Chiarlo, Barbera D'Asti, Piedmont, 2015



Château Carbonnieux Blanc, Pessac-Léognan, 2013

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

Le Menu 'Fruit De Mer'

Collard-Picard Cuvée Prestige Brut, Épernay, NV   

Château Marsyas Blanc, Bekaa Valley, 2014  

Pascal Bouchard, Fourchaume, Chablis 1er cru 2019  

Felton road, Pinot Noir "Cornish Point" Central Otago 2018 

Vinoptima Reserve Gewürztraminer, Gisbourne, 2008  




Michele Chiarlo, Barbera D'Asti, Piedmont, 2015   

Choices of main course wine pairing   

*Domaine Du Vieux Télégraphe Châteauneuf-Du-Pape
Blanc, 2019*

d'Arenberg Dead arm Shiraz, McLaren Vale, 2017

Radici Taurasi Aglianco, Campania, 2012

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

 7course  5course  4course