

VEGETARIAN MENU

(PRE-ORDER)

Amuse bouche

Pearl barley risotto

Fennel kombucha | tomato gelée

Fermented plum

Grilled scallions | morel mushroom | Pickled Dayak onion | Ume plum gel

Gluten free marble ravioli

Autumn peas | chitose turnips | broken beurre blanc sauce with herb oil

Butternut squash rosette

Toasted pumpkin seeds | Agathi Keerai (hummingbird leaves) | arugula purée | roasted vegetable jus | crispy hibiscus leaf

Pommes anna

Wakame | truffle potato gnocchi | Anjo Blanco | watercress | carrot purée with herb crust

DC's truffle tagliatelle

Salted kombu | seasonal forest mushrooms

Choice of either cheese or dessert by Pastry Chef Hazel Chan

"The White Rose"

Floral notes of fall peaches and jasmine tea espuma | roasted white peach | caramelised white chocolate cream | calamansi light crunch meringue and peach mint sorbet

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)