

VEGETARIAN MENU (PRE-ORDER)

Seasonal pickles tasting

Amuse bouche

Sweet Potato Espuma

Sunchoke | tamarind black truffle

Butternut Squash Ravioli

Roasted kombu sauce

Celtuce spaghetti

Goma tofu tempura | sherry-truffle vinaigrette

Endive

Smoked cauliflower | pandan koji | buckwheat crepe

Artichoke barigoule

White garlic cream

Rigatoni pomodoro

Local piennolo tomatoes | sweet basil

Fête du terroir

Choice of either cheese or dessert by Pastry Chef Hazel Chan

"White blood - Red blood"

(Homage to folklore story of Langkawi's legend - Mahsuri)

Coconut | soursop | sago Gula Melaka | fermented pomegranate rice

Or

"The cacao-coffee-bean"

Cacao streusel | milk chocolate ganache | coffee ice-cream | miso caramel cream | dark chocolate shell

Or

Le Fromage

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

RM438 p/p

RM888 p/p (with food and wine pairing)