

DC SEASONAL MENU 2024



DC THE NEXT EVOLUTION

At DC Restaurant, our ever-evolving discovery for culinary excellence is based on the following: Global cuisine in the current times have seen palates of gourmards and epicureans evolved around the world. For now, we believe Southeast Asia takes centre. Providing a plethora of different tastes, smells and cross cultures. To amalgamate these flavours gives diners a new exploration of sensory experiences. Still French techniques honing culinary skills over the years are imperative to applicate the right treatment and respect towards ingredients. Hence to recognize the Malaysian soul as a multicultural ethnic community, it is imperative we celebrate our values, family upbringing and personality.

We have broken our commitment to five facets that define our approach:

Exploration:

By blending the finest elements of local and global ingredients with the rich heritage of Malaysia, we create dishes that offer both familiarity and novelty, inviting our guests to embark on a culinary adventure.

Lush & Green:

Sustainability and freshness are fundamental to our kitchen. We prioritize vibrant, locally-sourced ingredients, ensuring that our menu is as environmentally conscious as it is delicious.

Terroir Driven:

Each dish we craft is a tribute to the land. We celebrate the unique flavours and qualities of our region's produce, highlighting the distinctiveness of our local terroir.

Locavore:

We proudly support local farmers and artisans, sourcing our ingredients from those who share our passion for quality and sustainability.

Harmony:

A harmonious dish is about finding the right balance between what is intended and what is presented. Most importantly a dish has to make sense in mind and palate.

Chef Darren Chin
July 2024



MICHELIN
2024

All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax

ADD-ON A LA CARTE

Dom PérignonCAVIAR
COLONY**Dom Pérignon × Caviar colony**

2 glasses of Dom Pérignon 2013
30gm Kaluga caviar & 30gm Kaluga hybrid caviar
Flatbread | whipped smoked butter | grated egg yolk | chives | dill | fennel pollen

RM 1588 p/set**Kaluga caviar (30gm)**

Flatbread | whipped smoked butter | grated egg yolk | chives | dill | fennel pollen

RM 708**Kaluga hybrid caviar (30gm)**

Flatbread | whipped smoked butter | grated egg yolk | chives | dill | fennel pollen

RM 458**Hokkaido scallops**

Watercress puree | white asparagus and zucchini | sweet peas ragout | apple beurre blanc sauce

RM 148**Banana blossom**

Aged banana vinegar | gambero rosso | roasted coconut

RM 128**Seared duck foie gras**

Rhubarb confit | hibiscus jelly

RM 88**Bone marrow**

Galangal chilli paste | nori | brioche

RM 108**Italian carima beef (dry aged for 35 days)**

T-bone Bistecca alla Fiorentina (sharing for 3-4pax)

RM 650/kg

ADD-ON A LA CARTE

*Premium Italian pastas by Darren Chin***"Echo of the sea" – (original)**

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

RM 118

Rigatoni lobster pasta

Piennolo tomatoes | lobster reduction

RM 138

Rigatoni carbonara

24months dry aged Spanish beef cecina | parmigiano cream sauce | kampot pepper

RM 78

DC's truffle gemelli pasta 

Salted kombu | shaved truffle

RM 128

Rigatoni pomodoro 

Local piennolo tomatoes | sweet basil

RM 68

 - **Vegetarian**

LE MENU EMPEREUR

Assortment of breads and pastries with caviar butter

*

Kaluga caviar tasting experience

*

Amuse bouche

*

Banana blossom

Aged banana vinegar | gambero rosso | roasted coconut

*

Scottish Diver scallops

Watercress puree | white asparagus and zucchini | sweet peas ragout | apple beurre blanc sauce

*

Bone marrow

Galangal chilli paste | nori | brioche

*

"Echo of the sea" – (original)

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

*

Wild red coral trout in "Hor mok" farce

Smoked yuzu fumet | sayur manis and pomelo salad | Langit black rice salad

*

A5 Miyazaki beef medallion

Kakabu | shisho | fermented berries jus

Or

Brittany blue lobster

Yellow curry bisque sauce | roasted celeriac | white garlic emulsion

*

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

Chocolate – DC × PAT RICK SO GER

Madagascar chocolate sorbet | chocolate | citrus ganache | almond nougatine | speculoos base

Or

Le fromage

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

RM 1198 p/p

RM 1848 p/p (food and wine pairing)



“DRINK THE STARS MENU”

Assortment of breads and pastries with caviar butter

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Kaluga caviar tasting experience

*

Amuse bouche

*

Banana blossom

Aged banana vinegar | gambero rosso | roasted coconut

*

Scottish Diver scallops

Watercress puree | white asparagus and zucchini | sweet peas ragout | apple beurre blanc sauce

*

Bone marrow

Galangal chilli paste | nori | brioche

*

“Echo of the sea” – (original)

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

*

Wild red coral trout in “Hor mok” farce

Smoked yuzu fumet | sayur manis and pomelo salad | Langit black rice salad

*

A5 Miyazaki beef medallion

Kakabu | shisho | fermented berries jus

Or

Brittany blue lobster

Yellow curry bisque sauce | roasted celeriac | white garlic emulsion

*

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

Chocolate – DC × PAT RICK & GIER

Madagascar chocolate sorbet | chocolate | citrus ganache | almond nougatine | speculoos base

Or

Le fromage

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

RM 1588 p/p (food inclusive a glass of Dom Perignon 2013)

SAKE PAIRING MENU

Assortment of breads and pastries with caviar butter

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Amuse bouche

Shichiken, Yama no Kasumi, Sparkling sake NV

*

Banana blossom

Aged banana vinegar | striped jack | roasted coconut

*

Hokkaido scallops

Watercress puree | white asparagus and zucchini | sweet peas ragout | apple beurre blanc sauce

Tanaka 1789 X Chartier Pavilion of Blend 001, 2019

*

Bone marrow

Galangal chilli paste | nori | brioche

*

"Echo of the sea" – (original)

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

Oujiman, Yukimegami, Junmai Daiginjo

*

Songkhla river prawn

Ginger - wasabi emulsion | carrot cardamom | Langit black rice salad

Noguchi Naohiko, Yamahai Aiyama Muroka Nama Genshu 2018

*

DC's signature lamb loin

Wild garlic | artichoke barigoule | arugula gnocchi | smoked shiitake jus

Daishichi, Kimoto, Gohyakumangoku, Junmai

*

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | soy chiboust | light crunch meringue

Or

Chocolate – DC ×



Madagascar chocolate sorbet | chocolate | citrus ganache | almond nougatine | speculoos base

Or

Le fromage

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

Tsuruume Yuzushu

RM 1288 p/p (with food and sake pairing)

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DC'S SEASONAL TRUFFLE MENU

Assortment of breads and pastries with caviar butter

*

Amuse bouche

*

Banana blossom

Aged banana vinegar | striped jack | roasted coconut

*

Songkhla river prawn

Ginger - wasabi emulsion | carrot cardamom | Langit black rice salad

*

Bone marrow

Galangal chilli paste | nori | brioche

*

DC's truffle gemelli pasta

Salted kombu | shaved truffle

*

DC's signature lamb loin

Wild garlic | artichoke barigoule | arugula gnocchi | smoked shiitake jus

*

Choice of either cheese or dessert by Pastry Chef Hazel Chan**Muscat grape**

Genmaicha | soy chiboust | light crunch meringue

Or

Chocolate – DC

×



Madagascar chocolate sorbet | chocolate | citrus ganache | almond nougatine | speculoos base

Or

Le fromage

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

RM 748 p/p

RM 1298 p/p (with food and wine pairing)

****supplement protein upgrade******A5 Miyazaki beef medallion (100gms)**

Kakabu | shisho | fermented berries jus

RM 198

Or

Brittany blue lobster

Yellow curry bisque sauce | roasted celeriac | white garlic emulsion

RM 198

All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax

LE MENU “FRUITS DE MER”

4 COURSE MENU

Assortment of breads and pastries with caviar butter

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Amuse bouche

*

“Echo of the sea” - (original)

Cold angel hair pasta in signature truffle sauce | bafun uni | blue shrimp | local mud crab

*

Hokkaido scallops

Watercress puree | white asparagus and zucchini | sweet peas ragout | apple beurre blanc sauce

*

Choice of main course**DC’s signature lamb loin**

Wild garlic | artichoke barigoule | arugula gnocchi | smoked shiitake jus

Or**Wild red coral trout in “Hor mok” farce**

Smoked yuzu fumet | sayur manis and pomelo salad | Langit black rice salad

*

Choice of either cheese or dessert by Pastry Chef Hazel Chan**Muscat grape**

Genmaicha | soy chiboust | light crunch meringue

Or**Chocolate – DC**

Madagascar chocolate sorbet | chocolate | citrus ganache | almond nougatine | speculoos base

Or**Le fromage**

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

RM 468 p/p

RM 888 p/p (with food and wine pairing)

****supplement protein upgrade******A5 Miyazaki beef medallion (100gms)**

Kakabu | shisho | fermented berries jus

RM 198**Or****Brittany blue lobster**

Yellow curry bisque sauce | roasted celeriac | white garlic emulsion

RM 198

All prices shown are subjected to 10% service charge and 6% or 8% (alcohol) government tax

VEGETARIAN MENU

(PRE - ORDER)

Amuse Bouche

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Spring peas ragout

Zucchini | watercress | white garlic emulsion

Goma tofu tempura

Sherry-truffle vinaigrette | celtuce spaghetti

*

Banana blossom

Celeriac | tamarind chilli | roasted coconut | banana vinegar

*

Artichoke barigoule

Garlic cream | arugula gnocchi | smoked shiitake jus

*

Braised potato

Spinach | smoked butter gratin

*

Northern style vegan "Nam Khao"

(Crispy wild rice salad)

*

Seasonal vegetarian nigiri

*

DC's truffle gemelli pasta

Salted kombu | shaved truffle

*

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Muscat grape

Genmaicha | Soy chiboust | light crunch meringue

Or

Chocolate – DC ×



Madagascar chocolate sorbet | chocolate | citrus ganache | almond nougatine | speculoos base

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)



Le choix du sommelier

Champagne Larmandier-Bernier, Longitude 1er Cru, Vertus NV



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Domaine Zind Humbrecht, Pinot Gris "Clos Windsbuhl", Hunawihr, Alsace 2020



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Ken Forrester The FMC, Chenin Blanc, Stellenbosch, South Africa 2022



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Loimer, Ried "Käferberg" 1ötw Grüner Veltliner, Langenlois, Kamptal Austria 2020



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Marqués de Murrieta, Gran Reserva Rioja (Finca Ygay) 2015



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Domaine Zind Humbrecht, Riesling "Clos Windsbuhl", Hunawihr, Alsace 2012



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Calera, Chardonnay, Mt. Harlan, California 2018



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Domaine Rapet, Savigny-Les-Beaune "Aux Fournaux" 2021



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Choice of main course wine pairing



Calera, Chardonnay, Mt. Harlan, California 2018

Loimer, Ried "Käferberg" 1ötw Grüner Veltliner, Langenlois, Kamptal Austria 2020

Domaine de Ferrand Chateauneuf-du-Pape, Rhone Valley, France 2020

Stephane Ogier, Côte-Rôtie, "Mon Village" Rhone Valley 2020



Empereur menu



Fruit de Mer



Truffle



Vegetarian