# DC SERSONAL MENU 2025



### 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 gourmands 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 2025



Kaluga caviar (30gm) | smoked butter | smoked shiitake | salted kombu

RM 728

M.P./ 100gms

## Grand Caviar

DC

	111720
Kaluga hybrid caviar (30gm)   smoked butter   smoked shiitake   salted kombu	RM 478
De La Mer (From the sea)	
Premium oysters	
Miyagi oyster (2pcs)   ponzu pearls	RM 65
Gillardeau No.2 au natural (2pcs)	RM 75
Fish, Shellfish, Crustacean	
Hirame in citric salt, Eryngii   tomato water   banana blossom	RM 98
Awabi in mulberry leaf   abalone liver beurre noisette	RM 138
Ofunato Bay scallops   12 months comté potato   champagne reduction sauce   fresh truffle	RM 148
Songkhla wild river prawn   yellow curry   wild pepper leaves   roasted celeriac	RM 158
Pavé of turbot   chorizo crust gratinéed   algue sauce   pumpkin miso   pumpkin and fennel mille feuille	RM 168
Whole Pacific rock lobster   chorizo crust gratinéed   algue sauce   pumpkin miso	M.D. / 400

pumpkin and fennel mille feuille

## De La Terre (From the Land)

A5 Miyazaki Chateaubriand (80gms)   bone marrow   Malabar pepper crust   mole sauce	RM 358
Picanha wagyu steak (180gms)   poached bone marrow   grilled asparagus   galangal chilli paste	RM 168
Roasted lamb loin   grilled asparagus   anchovy cream   spinach parsley purée   "Thae Po" tamarind jus	RM 168
Whole Suckling Spanish lamb (Pre-order 6 hours)   Shoulder Cut / Whole Rack	RM 358/RM 368

# DC

## Grand Cru Vegetables

Marmande tomato declination   leather   smoked   gazpacho   caviar	RM 118
Grilled asparagus   anchovy cream   spinach parsley purée	RM 88
Pumpkin and fennel mille feuille   algue sauce   pumpkin miso   paprika crumble	RM 88
Salt-baked heirloom carrot, maguro   lavender oil   lacto fermented carrot sauce   ume plum	RM 108

## Premium Pasta by Darren Chin

Pacific Rock Lobster pasta   sakura ebi   salted kombu   lobster reduction	RM 138
Carbonara   24 months dry aged Spanish beef cecina   Parmigiano cream sauce   kampot pepper	RM 78
DC's truffle pasta   salted kombu   shaved truffle	RM 128
Rigatoni pomodoro   bone marrow   local piennolo tomatoes   sweet basil	RM 88

## Nostalgic Memories

The "Echo of the sea"	RM 118
Seared duck foie gras   pear   hibiscus jelly	RM 88
Grilled whole turbot "Elkano" style with Spanish picual olive oil   lemon juice (1.5-1.6kg for 4-5 pax) – Waiting time 45 minutes	RM 40 / 100gms
Fromages   Grand selection, AOP, AOC cheeses from France, Italy, Spanish, England	RM 98

## Sucre-patisserie

Sorbet	RM 20
Local passionfruit sorbet with wild Chiangmai honey   Perilla seed tuile / Peach	

## Plated Desserts

Roselle gnocchi   apricot custard   sorrel ice	RM	38
Camouflage   kombu   rice   vinegar	RM	48
"Extraordinary Chocolate with	RM	58
Like A Cigar"   65% Madagascar dark chocolate mousse   Lagavulin 16   red fruit jam   cocoa sorbet"		

## Nos Menus Decouverte

DC

## LE MENU "GLOBAL DISCOVERY"

#### Assortment of breads and pastries with caviar butter

#### Lavash

Smoked butter | smoked shiitake | salted kombu

#### Akami tuna

Wasabi ice cream | nori

#### Pan de yuca

#### **Tomato declination**

Tomato leather | Kaluga hybrid caviar Feuille de brick | young jackfruit relish | tomato concassé | kaffir lime | caviar Tomato water smoked in apple wood Marmande tomato gazpacho | sweet basil sorbet | early harvest picual olive oil

#### Hirame, Eryngii

Tomato water | banana blossom

#### Maguro, salt-baked heirloom carrot

Lavender oil | fermented carrot juice | plum gel

#### **Ofunato Bay scallops**

Sunchoke | comté potato | champagne sauce | fresh truffle

#### Awabi in mulberry leaf

Abalone liver beurre noisette | parsley root | whey emulsion

#### Songkhla river prawn

Yellow crab curry | white garlic emulsion | salsify and horn of plenty mushroom fricassee

#### Choice of main course

#### **Roasted lamb loin**

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus Or

#### A5 Miyazaki beef medallion

Bone marrow | Malabar pepper crust | mole sauce

#### Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

Choice of cheese or dessert

#### Roselle gnocchi | apricot custard | sorrel ice Camouflage-kombu | rice | vinegar

#### Or

## "Extraordinary Chocolate with

"Like A Cigar"

65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet Or

#### Le fromage

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

## RM 1198 p/p RM 2046 p/p (food and wine pairing)

#### Assortment of breads and pastries with caviar butter

#### Lavash

Smoked butter | smoked shiitake | salted kombu

#### Akami tuna

Wasabi ice cream | nori

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#### Pan de yuca

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#### **Tomato declination**

Tomato leather | Kaluga hybrid caviar Feuille de brick | young jackfruit relish | tomato concassé | kaffir lime | caviar Tomato water smoked in apple wood Marmande tomato gazpacho | sweet basil sorbet | early harvest picual olive oil *Shichiken, Yama no Kasumi, Sparkling sake NV* 

#### \* Hirame, Eryngii

Tomato water | banana blossom Katsuyama, Samurai, Hitomebore, Miyagi prefecture NV

#### Maguro, salt-baked heirloom carrot

Lavender oil | fermented carrot juice | plum gel Noguchi Naohiko, Yamahai Aiyama Muroka Nama Genshu 2018

#### **Ofunato Bay scallops**

Abalone liver beurre noisette | parsley root | whey emulsion Betsuatsurae, Kamoshibito Kuheiji, Yamada Nishiki, Junmai Daiginjo

#### "Echo of the Sea"

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#### Choice of main course

#### Pavé of Turbot | Pumpkin & chorizo

Chorizo crust gratinéed | algue sauce | pumpkin miso | pumpkin and fennel mille feuille Or

#### **Roasted lamb loin**

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus Daishichi, Kimoto, Gohyakumangoku, Junmai

#### Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

#### Choice of cheese or dessert Roselle gnocchi | apricot custard | sorrel ice Camouflage-kombu | rice | vinegar

## "Extraordinary Chocolate with

"Like A Cigar"

65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet **Or** 

#### Le fromage

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

#### RM 1338 p/p (with food and sake pairing)

## DC'S SEASONAL TRUFFLE MENU

#### Assortment of breads and pastries with caviar butter

#### Lavash

Smoked butter | smoked shiitake | salted kombu

#### Akami tuna

Wasabi ice cream | nori

#### Pan de yuca

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#### **Tomato declination**

Tomato leather | Kaluga hybrid caviar Feuille de brick | young jackfruit relish | tomato concassé | kaffir lime | caviar Tomato water smoked in apple wood Marmande tomato gazpacho | sweet basil sorbet | early harvest picual olive oil

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#### Maguro, salt-baked heirloom carrot

Lavender oil | fermented carrot juice | plum gel

#### **Ofunato Bay scallops**

Sunchoke | comté potato | champagne sauce | fresh truffle

"Echo of the Sea"

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Choice of main course

#### **Roasted lamb loin**

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus Or

#### Songkhla river prawn

Yellow crab curry | white garlic emulsion | salsify and horn of plenty mushroom fricassee

#### Pavé of Turbot | Pumpkin & chorizo

Chorizo crust gratinéed | algue sauce | pumpkin miso | pumpkin and fennel mille feuille

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Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

Choice of cheese or dessert

#### Roselle gnocchi | apricot custard | sorrel ice

Camouflage-kombu | rice | vinegar Or DAT

#### "Extraordinary Chocolate with

"Like A Cigar"

65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet

#### Or

#### Le fromage

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

RM 748 p/p RM 1328 p/p (with food and wine pairing)

#### \*\*supplement protein upgrade\*\*

#### A5 Miyazaki beef medallion (80gms)

Bone marrow | Malabar pepper crust | mole sauce

RM 198

## LE MENU "GLOBAL MENU"

**4 COURSE MENU** 

#### Assortment of breads and pastries with caviar butter

#### Lavash

Smoked butter | smoked shiitake | salted kombu

#### Akami tuna

Wasabi ice cream | nori

#### Pan de yuca

Feuille de brick, young jackfruit relish, tomato concassé, kaffir lime, caviar

#### "Echo of the Sea"

#### **Ofunato Bay scallops**

Abalone liver beurre noisette | parsley root | whey emulsion

Choice of main course

#### **Roasted lamb loin**

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus Or

#### Pavé of Turbot | Pumpkin & chorizo

Chorizo crust gratinéed | algue sauce | pumpkin miso | pumpkin and fennel mille feuille

Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

Choice of cheese or dessert

### Roselle gnocchi | apricot custard | sorrel ice

Camouflage-kombu | rice | vinegar

Or

## "Extraordinary Chocolate with

"Like A Cigar"

65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet Or

#### Le fromage

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

RM 468 p/p RM 908 p/p (with food and wine pairing)

\*\*supplement protein upgrade\*\*

#### A5 Miyazaki beef medallion (80gms)

Bone marrow | Malabar pepper crust | mole sauce

RM 198 Or

#### Rock lobster mi cuit

Yellow crab curry | white garlic emulsion | salsify and horn of plenty mushroom fricassee

RM 198





### **VEGETARIAN MENU** (PRF - ORDFR)

#### Assortment of breads and pastries with truffle butter

#### Lavash

Smoked butter | smoked shiitake | salted kombu | sea lettuce | shisho

#### Feuille de brick, smoked beetroot, wasabi aioli

Pan de yuca

#### **Tomato declination**

Tomato leather | parsley root | salted kombu Feuille de brick | young jackfruit relish | tomato concassé Tomato water smoked in apple wood Marmande tomato gazpacho | sweet basil sorbet | early harvest picual olive oil

#### **Grilled** eryngii

Radish | ponzu | tomato water | banana blossom

#### Salt-baked heirloom carrot

Lavender oil | lacto fermented carrot sauce | ume plum gel | nasturtiums

#### Salsify and Horn of plenty mushroom fricassee

Vermouth butter reduction

#### Celerí rémoulade

Comté potato | champagne sauce | fresh truffle

#### Pumpkin and fennel mille feuille

Algue sauce | pumpkin miso | paprika crumble

#### Vegetarian "Khantok" meal

"Bue Kee Zakor" rice salad | braised Japanese potato, yellow curry, wild pepper leaves | seasonal vegetarian nigiri

#### Local passionfruit sorbet with wild Chiang Mai honey, perilla seed tuile

#### Choice of cheese or dessert

Roselle gnocchi | apricot custard | sorrel ice Camouflage-kombu | rice | vinegar

## Or "Extraordinary Chocolate with

"Like A Cigar"

65% Madagascar dark chocolate mousse | Lagavulin 16 | red fruit jam | cocoa sorbet

Or

#### Le fromage

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

#### RM438 p/p RM 913 p/p (with food and wine pairing)



le choix du sommelier

Champagne Pierre Peters, Cuvée du Réserve, Le Mesnil-sur-Oger Grand Cru NV Luis Seabra, "Xisto Cru Branco" (Rabigato, Codega, Gouveio, Viosinho, Dozelino Branco) Douro, Portugal 2021 Veronica Ortega, Cobrana, "Vino de Villa Congosto", El Bierzo, Congosto, Spain 2022 🧗 Grattamacco Vermentino Bolgheri, Tuscany, Italy 2021 🥳 Yangarra Estate, Roussanne, Mclaren Vale, Australia 2021 💋 Verget, Mâcon-Vergisson, Chardonnay, "Sur la Roche", Mâconnais 2023 Domaine Zind Humbrecht, Riesling "Clos Windsbuhl", Hunawihr, Alsace 2012 Stéphane Montez, Domaine du Monteillet, Condrieu "Chanson" Viognier 2020 Choice of main course wine pairing Yangarra Estate, Roussanne, Mclaren Vale, Australia 2021 Domaine Zind Humbrecht, Riesling "Clos Windsbuhl", Hunawihr, Alsace 2012 Veronica Ortega, Cobrana, "Vino de Villa Congosto", El Bierzo, Congosto, Spain 2022 Domaine de Ferrand Chateauneuf-du-Pape, Rhone Valley, France 2020 Patrick Jasmin, Côte-Rôtie "La Giroflarie, Northern Rhone, France, 2021 Truffle Menu Global Menu **Global Discovery Menu Vegetarian Menu**