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

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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**