

VEGETARIAN MENU

(PRE-ORDER)

Amuse bouche

Glazed white asparagus from Loire, France

Wrapped in lettuce | smoked sabayon and roasted buckwheat

Potato gnocchi with glazed turnips

Morels mushrooms | watercress | whipped beurre blanc sauce

White onion au gratin

with Korean white barley and potato espuma | crispy shallots

Braised celeriac in vegetarian demi jus

With pommes anna | tamarind reduction

Roasted butternut squash

Shimeji mushroom | navet | shiitake dashi broth

Seasonal fruit sorbet

Meatless carbonara-fresh tagliatelle egg pasta

Salted kombu | roasted chilli-eggplant | noras peppers

Choice of either cheese or dessert by Pastry Chef Hazel Chan

Fromage Blanc light cheese parfait

Mango yuzu jelly | salty sable Breton | mini meringue cigarettes

Or

Boozy Baba au rhum

In malibu syrup | vanilla chantilly | passionfruit cream | lemon grass-pandan granité

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)