

# VEGETARIAN MENU

(PRE-ORDER)

## Amuse bouche

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### Navarin style coco beans

Smoked sabayon | gluten free marble pasta

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### Handmade potato gnocchi

Shaved truffle | watercress | Ajo-Blanco | black trumpet mushrooms | glazed Japanese turnips

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### White onion au gratin

with Korean white barley and potato espuma | crispy shallots

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### "Son in law eggs"

Crispy pommes anna | braised celeriac in vegetarian demi jus | sweet tamarind sauce with crispy lemongrass and fried shallots

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### Roasted butternut squash

Shimeji mushroom | navet | shiitake dashi broth

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### DC's black truffle pasta

Fresh tagliatelle tossed in salted kombu | egg-parmesan sauce and shaved truffle

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### *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

#### Guanaja 70% dark chocolate crêpe soufflé

With fresh seasonal fruit | dark chocolate sauce

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)