



## 2018 Chinese New Year inspired Degustation menu

RM340+ per person

Or RM610+ for 2 persons

Supplement of RM250+ for Champagne & wine pairing per person

Supplement of RM30+ for cheese per person

### Amuse Bouche

**King Crab, pickled daikon, frozen pomelo**

*Veuve Clicquot Champagne Yellow Label Brut, Reims, NV*

**Mushroom, dried oyster, black moss, edible bone**

*Riesling spatlese, Sybille Kuntz, Mosel 2011*

**Abalone, lemon grass, pickled leek, risotto**

*Garbó, Montsant, Spain 2015*

### Monk fruit tea granité

**Chilean seabass, Chinese herbs broth, ginkgo nuts**

*Pouilly Fuisse, Joseph Drouhin, Burgundy, 2014*

Or

**Lamb loin, roasted garlic puree, raviolo, Bak Ku Teh foam**

*Barbera D'Alba, Pio Cesare, Pietmonte, 2013*

Or

**Japanese A5 Wagyu striploin, celeriac puree, jus**

*\* Supplement of RM180+*

**Selection of unpasteurised French cheeses**

*\* Supplement of RM30+*

**Signature Texture of Chocolate Chinese New year 2018 edition, 70% chocolate sphere,**

**Dried longan chocolate "pop-corn" (Sharing)**

*Late harvest viogner, Roustabout, Australia, 2013*

### Petit Fours

**Please inform our servers if you have any dietary restriction**

Menu is subject to change. Revised menu will contain items of similar quality

All prices shown are in RM | Inclusive of 6% of GST and subject to 10% of service charge