

AUTUMN DINNER MENU

DEGUSTATION

RM 300 ++

3 COURSE

RM 128 ++

skillet @163





Good bye Summer...
Hello Autumn!

CHOICE OF DESSERTS

** a la carte pricing

Apple & Dulce de Leche | RM40**

Apples, Dulce de leche & cinnamon ice cream, thyme crumble, raspberry Autumn leaf (g)(n)

Macadamia | RM40 **

Chocolate cream, salted caramel macadamia (g)(n)

Artisanal Cheese Plate | RM60 (3 types); RM75 (5 types) **

Selection of Local artisan & air-flown unpasteurised European cheeses, Nuts, Fruit compote(g)(n)

*3 types- supplementary RM20++

*5 types- Supplementary RM35++

Liquid Nitrogen Sorbet | RM50 **

Check with our team for the flavour of the day

*supplementary RM15++

Autumn 2018 ~ Signature Texture of Chocolate | RM80 **

Home fermented Cranberries 2015, Pumpkin chocolate "popcorn", cocoa soil, -196°C liquid nitrogen

*supplementary RM35++

COFFEE/DIGESTIF

Coffee/Tea * supplementary RM12++

Roustabout, Late Harvest Viogner *supplementary RM 30++

Western Australia, Australia, 2013

Dow's 20 Years Old Tawny Port *supplementary RM 38++

Douro, Portugal

Hennessy VSOP * supplementary RM35++

(S) spicy (w) contains wine (g) contains gluten (n) contain nuts (v) vegetarian

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

All prices shown are in RM |subject to 6% SST & 10% of service charge

CHOICE OF MAINS

Pasta

Homemade pasta, Chili & pineapple, Crispy tiger prawn (g)(s)

Barramundi

Slow-cooked local barramundi fish, Parsley & pistachio crumble, Citrus reduction, Seasonal vegetables (g)(n)

Chicken Roulade

Potato croquette, Huancaína sauce, Grilled corn, Confit tomato (n)

Potato Dauphinoise

Layered Russet Potato, cheese, Grilled Eryngii mushroom, Courgette, Red wine reduction (w)(v)

Guinea Fowl & Truffles Tortelini *Supplementary RM15++

Autumn Truffles, hazelnut, celeriac puree, truffles foam (g)(n)

Duck Breast *Supplementary RM15++

Duck foie gras croquette, Cherry, seasonal vegetables, Jus (g)

Short Ribs *Supplementary RM15++

Slow-cooked beef short ribs in coffee, Pomme puree, Seasonal vegetables

Duo of Lamb *Supplementary RM20++

Pan-seared lamb rump, lamb & rosemary Crépinette, Brussels Sprout, burnt aubergine puree, dried longan jus

Cod Fish *Supplementary RM65++

Pan-seared cod, squid ink "Casoulet" seasonal vegetables

Angus Beef Striploin *Supplementary RM75++

Australian black Angus striploin, Pomme puree, jus, seasonal vegetables

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DEGUSTATION MENU

RM300++ PER PERSON

WINE PAIRING

RM250++ PER PERSON

Tomato . Salmon

Cauliflower . Bell Pepper

Sour dough

Octopus . Watermelon . Cucumber

Veuve Clicquot, Yellow Label , NV

Umami . Broth

Sybille Kuntz, Riesling Spatlese, Mosel, 2011

Artichoke . Pineapple

Prawn. Tomyam

Il Carpino, Oak Pinot Grigio Friuli- Venezia Giulia, 2011 (Orange Wine)

Guinea Fowl . Huancaína

Duck . Foie Gras . Cherry

Lamb

OR

Beef Short Ribs . Coffee

Terrazas, Single Vineyard Malbec, Argentina, 2012

Cheese**Supplementary RM30++*

Berries . Meringue

Salted Macadamia

or

Cocoa . Textures (2 sets Sharing)

Mignardises

Coffee or Tea * *Supplementary RM12++*

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3 COURSE MENU

RM 128++ PER PERSON

CHOICE OF APPETISERS

Home-Cured Salmon

Home-Cured Norwegian Salmon, seaweed, white fungus mushroom, pumpkin seeds, sweet soy dressing (g)(n)

Aubergine

Baked aubergine, Comte cheese, Ginger onion cream, Pickled papaya, Fermented black beans crisp (v)(g)

Humble Onion

Slow-cooked Onion, Roquefort blue cheese, charcoal soil (g)(n)

Deconstruct Cullen Skink

Potato & Onion soup, Barramundi fish, potato skins

Tomyam Prawn

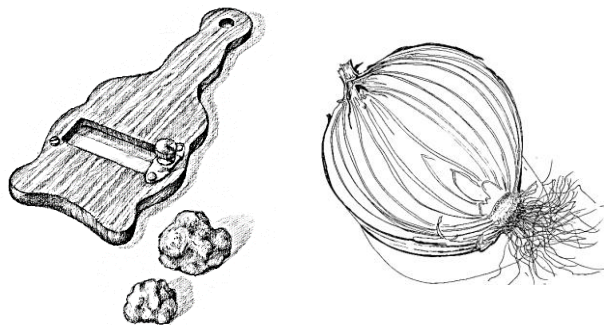
Tomyam prawn, Eryngii mushroom, clear Tomyam foam (g)(s)

Foie Gras *Supplementary RM20++

Pan-seared duck foie gras, Curry leaf tempura, Cardamom scented prune compote, Brioche (g)

Octopus *Supplementary RM35++

Octopus, tiger milk, compressed watermelon, Chulpe Corn, passion fruit, cucumber snow (s)



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