



Lunch Degustation Menu

RM138 per person

Supplement of RM80 for wine pairing

Amuse Bouche

Foie Gras

Duck foie gras torchon, curry leaf, cardamom prune compote
Veuve Clicquot Champagne, yellow label, Reims, NV

Short-Ribs

40 Hours slow-cooked Short-Ribs, Pomme Puree

OR

“Bak Ku Teh”

**Pan-seared lamb loin, roasted garlic puree, saltbush lamb neck raviolo,
“Bak Ku Teh” foam**
Malbec, Terrazas reserve, Mendoza, Argentina, 2013

Peach & Jasmine Granité

White chocolate mousse, yoghurt sponge

Salted Caramel Macadamia

Salted caramel macadamia, chocolate cream, chocolate flakes

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 | Subject to 10% of service charge