

3 COURSE MENU RM128

CHOICE OF APPETISER

Salmon Marble

Home cured Norwegian salmon, squid ink, fermented pumpkin juice

Aubergine

Baked aubergine, fermented black beans, pickled papaya (g)(v)

Tiger Prawn

Crispy tiger prawn, spicy turmeric cream, winged bean salad (s)(g)

Scallops *RM20

Kangkung, peanut sauce, pineapples (s)(n)

Foie Gras *RM25

Duck foie gras, cardamom scented prune compote, brioche (g)

Duck Rillettes *RM20

Pongteh duck rillettes, fermented starfruit, pickled summer vegetables (g)

Octopus *RM35

Octopus, tiger milk, compressed watermelon, cucumber snow (s)

Escargot & Chicken Mille Feuille *RM35

Percik, Turmeric & potato skins (g)

Malaysian Caviar 30g *RM200

With condiments (g)

CHOICE OF MAINS

Barramundi

Baked barramundi fish, caramelised tamarind, kaffir lime, Bario salt

Chicken Roulade

Potato Dauphinoise, Bentong ginger pesto, chives (g)

Potato Dauphinoise

Layered russet potato, grilled eryngii mushroom, red wine Reduction (w)(v)(g)

Lobster Noodles *RM85

Prawn noodles, butter poached lobster tail (s)(g)

Scallops Risotto *RM25

Pan-seared scallops, Lawas Highland rice, cordyceps flowers (g)

Duck Breast *RM25

Duck breast, duck rillettes foie gras croquette, cherry jus (g)

Short Ribs *RM25

Slow-cooked beef short ribs in coffee, kailan (g)

Lamb Rump *RM25

Pan-seared lamb rump, roasted garlic puree, Bak Ku Teh

Cod Fish *RM65

Pan-seared cod, squid ink "Casoulet" (g)

Wagyu Beef Striploin *RM140

Wagyu marble 8 striploin, pomme puree, keluak Jus

CHOICE OF DESSERT

Strawberry Parfait

Strawberry parfait, rhubarb & ginger compote, white chocolate (g)(n)

Chocolate & Earl Grey Tea Mousse

Crispy chocolate (g)(n)

Edible Lantern ~ Mooncake Festival *RM25

Coffee mousse, coffee soil (g)(n)

Artisanal Cheese Plate

Selection of local artisan & air-flown unpasteurised european cheese, nuts, fruit compote(g)(n)

*3 types-RM20

*5 types- RM32

*7 types-RM40

Liquid Nitrogen Sorbet *RM25

Check with our team for the flavour of the day

Musang King Durian * RM25

Musang King durian parfait, peanut croquant, Semai 72% chocolate

Signature Texture of Chocolate Summer 2019 *RM50

65% chocolate, lavender "popcorn", cocoa soil, -196°C liquid nitrogen

* Supplementary charges apply

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

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

skillet X
Beta