

5-Course Degustation Menu

Cognac walnut tartlet^V

Leek & potato soup with buah kulim infusion

Truffled mushroom risotto with dehydrated beetroot^{GF}

Choice of Mains

Pan-seared sea bass fillet with shallot veloute & Ginger cream^{GF}

Or

Smoked duck saucisson with fig puree^{GF, DF-Opt}
(Surcharge RM25)

Choice Of Dessert

RM180++ per person

6-course Glorious Garoupa Degustation

Deep-fried garoupa skin with vichyssoise^{GF}

Garoupa ceviche with yuzu, bamboo shoots and toasted pearl barley^{GF, DF}

Steamed garoupa custard & chilly crab roe

Scallop with seafood bisque pasta & deep-fried garoupa fish scales

59.9°C garoupa fillet with pomelo kerabu^{GF}

Baked figs with ginger gula along butterscotch^{GF}

RM275+ per person

7-course Deluxe Degustation

Cognac walnut tartlet^V

Baked gorgonzola with beetroot puree & kataifi^V

Foie gras, cognac & Italian black truffle terrine with pane carasau

Rabbit rillette & yam with vinaigrette pearls

Italian black truffle linguine^V

Choice of mains

59.9°C garoupa fillet in tobiko & tuak beurre blanc & crispy kailan^{GF}

Or

Beef Bone marrow risoni with roasted tomatoes

Or

Roasted quail with fermented bean curd, cincalok & wood ear fungus roll^{GF, DF-Opt}

Or

24-hr slow-cooked NZ lamb shoulder with harissa & apricots^{GF}

Or

Australian black angus striploin with bone marrow & salt egg butter

Choice of dessert

RM420++ per person

Prices subject to 10% service charge & 0% SST
Gluten-free pasta substitutes with RM5+ surcharge
DF: Dairy-Free, DF-Opt: Dairy-Free Option
V: Vegetarian, V-Opt: Vegetarian Option
VEG: Vegan, Veg-Opt: Vegan Option
GF: Gluten-free, GF-Opt: Gluten-free Option