

6-course Vegetarian Menu

Cognac walnut tartlet

Baked Gorgonzola with beetroot puree & kataifi

White corn & potato nest

Wood-ear fungus & water chestnut sticky spring roll
with chilly oil vinaigrette ^{GF}

Choice of mains

Truffled mushroom & pistachio risotto

V, Veg-opt, GF

Or

Truffled egg linguine with Italian winter black truffles
(Surcharge MYR25)

Or

Roasted fennel with smoked cream & celeriac puree

Or

Zucchini flower fritters with homemade ricotta
(Seasonal)

Choice of dessert

RM195++ per person

6-course Vegan Menu

Buah keluak tapenade with smoked capsicum and sago
crisp ^{DF, GF}

Grilled figs & walnut salad ^{DF, GF}

White corn puree with potato nest

Vegan wood-ear fungus & water chestnut sticky spring
roll with chilly oil vinaigrette

Choice of mains

Handmade egg-free strozzapreti with rouille ^{DF}

Or

Truffle mushroom & pistachio risotto with Italian
winter black truffles ^{DF, GF}
(Surcharge MYR25)

Choice of dessert

Chocolate & peanut molten cake with almond sorbet

Or

Vegan cherry compote crumble

RM190++ per person

Gluten-Free Degustation

White corn & tobiko soup ^{DF-Opt}

Scallop & garoupa ceviche ^{DF}

Smoked foie gras with grilled figs ^{DF}

Choice of mains

Pan-seared catch of the day with
rocket pesto ^{DF-Opt}

Or

Smoked duck saucisson with fig puree ^{DF-Opt}

Or

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

Or

Beef bone marrow risotto with garlic cream ^{DF-Opt}

Choice of dessert

Mango pavlova with Chantilly cream
and candied bitter lime rind ^{GF}

Or

Baked figs with gula Apong Sarawak butterscotch ^{GF, DF-Opt}

RM420++ per person

Gluten-free pastas are available with a RM5++ surcharge.
GF: Gluten-free DF : Dairy-Free DF-Opt: Dairy-free Option
V: Vegetarian
++ Please include 10% service charge & 0%