

### 5-Course Degustation Menu

Buah keluak tapenade & Chitose tomatoes

Leek & potato soup with buah kulim infusion

Truffled mushroom risotto with dehydrated beetroot<sup>GF</sup>

#### Choice of Mains

Pan-seared sea bass fillet with shallot veloute & Ginger cream<sup>GF</sup>

Or

Smoked duck saucisson with fig puree<sup>GF, DF-Opt</sup>  
(Surcharge RM25)

#### Choice Of Dessert

RM180++ per person

### 6-course Glorious Garoupa Degustation

Deep-fried garoupa skin with vichyssoise<sup>GF</sup>

Garoupa ceviche with yuzu, bamboo shoots and toasted pearl barley<sup>GF, DF</sup>

Steamed garoupa custard & chilly crab roe

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

59.9°C garoupa fillet with pomelo kerabu<sup>GF</sup>

Baked figs with ginger gula among butterscotch<sup>GF</sup>

RM275+ per person

### 7-course Deluxe Degustation

Cognac walnut tartlet<sup>V</sup>

Baked gorgonzola with beetroot puree & kataifi<sup>V</sup>

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

Rabbit rillette & yam with vinaigrette pearls

Smoked octopus cavatelli with foie gras emulsion

#### Choice of mains

59.9°C garoupa fillet with pomelo kerabu<sup>GF</sup>

Or

Beef Bone marrow risoni with roasted tomatoes

Or

Roasted quail with fermented bean curd, cincalok & wood ear fungus roll<sup>GF, DF-Opt</sup>

Or

24-hr slow-cooked NZ lamb shoulder with harissa & apricots<sup>GF</sup>

Or

Red wine & chocolate boeuf bourguignon

#### Choice of dessert

RM420++ per person



Find us on Instagram

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