

7-Course Degustation Menu

Cognac walnut tartlet

Buah keluak tapenade & Chitose tomatoes

Leek & potato soup with buah kulim infusion

Smoked salmon with coriander pesto

Truffled mushroom risotto with dehydrated beetroot^{GF}

Choice of Mains

Pan-seared sea bass fillet with seafood bisque

Or

Caramelized duck breast with cranberry crouton (Surcharge RM25+)

Choice Of Dessert (Limited)

RM180++ per person

7-course Glorious Garoupa Degustation

Deep-fried garoupa skin with vichyssoise^{GF}

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

White seafood chowder

Steamed garoupa custard & chilly crab roe

Scallop & rouille pasta with deep-fried garoupa fish scales

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

Baked figs with ginger gula apong butterscotch^{GF}

RM275+ per person

7-course Deluxe Degustation

Cognac walnut tartlet^V

Foie gras & cognac terrine with pane carasau

Torched enggawa (flounder fin) caviar cold pasta

Seared scallop in shell with parsnip puree & crab roe

Baked oyster Mornay

Choice of mains

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

Or

NZ lamb rack with crispy lamb fat trimmings

Or

Red wine & chocolate boeuf bourguignon

Or

Australian Black Angus striploin with green peppercorn & port

Or

Boston lobster pasta with cognac veloute (Surcharge RM70+)

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

