

6-Course Christmas Degustation Menu

Cranberry crouton with coriander pesto & Chitose cherry tomato^{V, GF-Opt, DF-Opt}

Melinjo nut with foie gras terrine^{DF, GF}

Celeriac & wintermelon soup^{GF, V}

Optional MYR25+ add-on:

Baked Fine de Claire Oyster Mornay (3 pcs)

Japanese clam risotto^{GF}

Choice of Mains

Butter roasted turkey stuffed with apples & chestnut filling

Or

Pan-seared seabass with roasted pumpkin couscous^{GF, DF-Opt}

Or

Slow-cooked lamb-shoulder^{GF, DF-Opt}
(Surcharge RM25+)

Dessert:

Baked Emmenthal cheese with kataifi, rose petal jam & pistachio praline
RM195++ 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 veloutte pasta with deep-fried garoupa fish scales

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

Baked figs with ginger gula among butterscotch^{GF}

RM275+ per person

Christmas beverage:

Christmas mulled red wine MYR45+ per glass

7-course Deluxe Degustation

Cognac walnut tartlet

Foie gras & cognac terrine with pane carasau

Torched enggawa (flounder fin) cold pasta

Baked oyster Mornay

Smoked salmon tortellini with smoked cream

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

