

7-Course Degustation Menu

RM188++ per person

Signature coddled maple syrup egg with crouton dust

House-made yuba "burrata"^{V, GF}

Morel mushroom stuffed with mushroom paté^{V, GF}

French chestnut soup

Truffled mushroom risotto with pistachio^{V, GF}

Choice of Mains

Poached Scottish trout with pickled cucumber & tobiko beurre blanc

Or

Butter-roasted kampung chicken with giblet jus

Choice of Dessert (Limited)

7-course French Colonies Degustation

This degustation is inspired by all the countries that were either invaded/colonized or part of the French expansion. An edible history lesson.

RM315+ per person

Gruyère galette with coconut kerabu & chutney (Gaul)

Deconstructed Vietnamese banh mi (Vietnam)

Morel mushroom stuffed with mushroom paté^{V, GF}
(Corsica)

Clam Chowder (Portland, Oregon)

Pondicherry mustard prawn and coconut bisque (India)

Choice of Mains

Pan-seared lemon sole with caviar cognac veloute

Or

Red wine & chocolate boeuf bourguignon

Choice of Dessert

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7-course Deluxe Degustation

RM420++ per person

Signature coddled maple syrup egg with crouton dust

Kyushu A5 beef tartar & bone marrow tartlet^{DF}
Or Torched enggawa (flounder fin) cold pasta^{DF}

Rabbit rillette yam puff with chilly crab roe
Or Hokkaido scallop with chilly crab roe

Lobster bisque soup

Raw Japanese prawns, blue roe, buffalo mozzarella & miso mayonnaise

Choice of mains

NZ lamb rack with crispy lamb fat trimmings^{GF}

Or

Australian Black Angus ribeye with green peppercorn & port

Or

Traditional bouillabaise^{GF, DF-Opt}

Or

Carima sirloin beef with truffled mash
(240g Surcharge MYR180+)

Choice of dessert



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