

7-course Vegetarian Menu

Homemade yuba 'burrata' with balsamic^{GF}

Signature coddled maple syrup egg with crouton dust

Morel mushroom stuffed with mushroom paté^{GF}

Leek & potato soup with buah kulim infusion^{GF}

Vegetarian scallop with coriander pesto^{GF}

Choice of mains

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

Or

Pumpkin stuffed handmade tortellini with pangrattato & winter black truffles (Surcharge MYR25+)

Or

Cognac walnut tart with fennel salad

Or

Orechiette with chickpea & organic vegetable pureé

Or

Baked Ratatouille with Gruyere cheese

Choice of dessert

RM195++ per person

7-course Vegan Menu

Homemade yuba 'burrata' with balsamic

White corn puree with potato nest^{GF}

Morel mushroom stuffed with mushroom paté^{GF}

Smoked Chitose tomato soup^{GF}

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

Choice of mains

Handmade egg-free strozzapreti with rouille^{DF}

Or

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

Or

Grilled fennel with haricot bean pureé & artichokes (seasonal)

Choice of dessert

Coconut ice cream with Chempedak^{GF}

or

Vegan strawberry compote crumble with^{GF-Opt}

RM195++ per person



Find us on Instagram

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 % govt tax