

7-course Vegetarian Menu

Homemade yuba 'burrata' with balsamic^{GF}
Signature coddled maple syrup egg with
crouton dust
White corn puree with potato nest^{GF}
Leek & potato soup with buah kulim infusion^{GF}
Vegetarian scallop with coriander pesto^{GF}

Choice of mains

Truffled pumpkin stuffed handmade tortellini
with pangrattato
Or
Cognac walnut tart with fennel salad
Or
Orechiette with chickpea & organic vegetable
pureé

Choice of dessert

RM195++ per person

7-course Vegan Menu

Homemade yuba 'burrata' with balsamic
Morel mushroom stuffed with mushroom paté^{GF}
White corn puree with potato nest^{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^{DF, GF}
Or
Grilled fennel with haricot bean pureé &
artichokes (seasonal)

Choice of dessert

Coconut ice cream with Chempedak^{GF}
or
Vegan strawberry compote crumble^{GF-Opt}
RM195++ per person

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