

7-course Vegetarian Menu

Homemade yuba 'burrata' with balsamic^{GF}

Apricot with stracchiarella cheese and buah keluak tapenade

Kataifi wrapped gorgonzola with beetroot puree

Chitose white corn soup ^{GF}

Vegetarian scallop with coriander pesto^{GF}

Choice of mains

Cognac walnut tart with fennel salad
or

Truffled egg linguine with shaved Italian truffle

Additional MYR25+

Or

Truffled mushroom & pistachio risotto with shaved Italian summer truffle^{GF}

Additional MYR25+

or

Roasted soy mirin glazed pumpkin with walnuts (seasonal)

Choice of dessert

RM195++ per person

7-course Vegan Menu

Homemade yuba 'burrata' with balsamic

Morel mushroom stuffed with mushroom paté^{GF}

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

White corn puree with potato nest^{GF}

Roasted soy mirin glazed pumpkin with walnuts

Choice of mains

Handmade egg-free strozzapreti with rouille ^{DF}

Or

Truffle mushroom & pistachio risotto ^{DF, GF}
Additional MYR25+

Or

Grilled fennel with haricot bean puree & artichokes^{GF} (seasonal)

Choice of dessert

Coconut ice cream with Chempedak^{GF}

Or

Pakistani mango sorbet

or

Vegan cherry 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