

7-course Vegetarian Menu

Signature maple syrup egg with fleur de sel

Baked kataifi with Gorgonzola and beetroot puree

Smoked scarmoza with kaffir lime leaves

Chitose white corn soup ^{GF, VEG, DF}

Morel mushrooms with smoked eggplant^{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^{GF}

Kerabu with coriander root dressing^{GF}

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

Avocado, walnut & mushroom soup^{GF}

Grilled miso Chitose pumpkin with walnuts^{GF}

Choice of mains

Handmade egg-free strozzapreti with rouille ^{DF}

Or

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

Or

Roasted vegetable and avocado cream eggless pasta^{GF}

Choice of dessert

Coconut ice cream with Chempedak^{GF}

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