7-Course Degustation Menu

RM188++ per person

Signature coddled maple syrup egg with crouton dust[V]

House-made yuba "burrata"[V, GF]

Cherry plum with buah keluak tapenade & brined anchovy

Smoked Chitose tomato soup[VEG, GF]

Truffled trompette mushroom risotto with pistachio[GF]

Choice of Mains

Poached Scottish trout with horseradish cream[GF]
Or
Smoked duck saucisson with giblet jus[GF]
Or
Uruguayan grass-fed Black Angus ribeye with green peppercorn & port Additional MYR90+

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.

RM355+ per person

Gruyére 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
Traditional bouillabaise[GF, DF-Opt] *(Marseilles)*
Or
Chocolate boeuf bourguignon with foie gras *(Burghundy)*

Choice of Dessert

7-course Deluxe Degustation

RM425++ per person

Signature coddled maple syrup egg with crouton dust

Torched enggawa (flounder fin) cold pasta[DF]

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

Lobster bisque soup

Cognac & truffle foie gras terrine[DF]

Choice of mains

NZ lamb rack with crispy lamb fat trimmings[GF]
Or
Uruguayan grass-fed Black Angus ribeye with green peppercorn & port
Or
Wild-caught sanghar river prawn & rouille pasta[DF]
Or
Japanese A5 Miyazaki zabuton with truffled mash[GF] *(200g Surcharge MYR190+)*

Choice of dessert

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 Optio