7-course Vegetarian Menu

Signature maple syrup egg with fleur de sel

Cherry plum with buah keluak tapenade GF

Baked kataifi with Gorgonzola and beetroot puree

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

Bruleed cherry plum with buah keluak tapenade 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