

6-COURSE DEGUSTATION MENU

by Chef Benny Yeoh

HOMEMADE BREAD

Flavoured Butter

CANAPE

OCEAN TROUT

Buttermilk | Dill | Pickled Veggies

WILD MUSHROOM

65°C Farm Egg | Kohlrabi | Truffle Jus

AUSTRALIAN WAGYU TONGUE

Ginger | Ku Chai Flower | Ponzu

HOKKAIDO SCALLOP

Crustacean Curry | Green Pea | Parmesan

*****Course Upgrade*****

NEW ZEALAND LANGOUSTINE

Hollandaise | Jamón | Sage

(Additional RM88+ Per Person)

CHOICE OF MAINS

DAILY FRESH "POISSON"

Jerusalem Artichoke | Porcini | Shaoxing

GRILLED OLIVE PORK

Black Garlic | Crispy Tendon | Brussels Sprout

TOKUSHIMA A5 WAGYU

Baby Spinach | Leek | Sweetbread
(Additional RM198+ Per Person)

PRE-DESSERT

BLACK FOREST

Belgium Chocolate | Cherry | Crème Fraîche

SWEET ENDING

6 courses at RM368+ per person

Wine pairing at RM130+

Premium wine pairing at RM230+

*Course Upgrade is an optional choice for your dining pleasure.

Please note that our chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all of our dishes will be completely allergen-free.

All prices shown are on per person basis and are subject to 10% Service Charge.

