

TREASURE TROVE 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**

**PENANG "CHENDOL"**

Adzuki Bean | Gula Malacca | Pandan

**SWEET ENDING**

**RM368+ per person**

**BESPOKE WINE PAIRING**

2 Glasses RM98+

3 Glasses RM138+

4 Glasses RM168+

\*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.

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