

BLANC MENU DEGUSTATION

by Chef Benny Yeoh

HOMEMADE BREAD

Flavoured Butter

CANAPE

SQUASH BLOSSOM TEMPURA

Ikura | Zucchini | Smoked Cream Espuma

SQUID CONFIT

Pork Lard | Ku Chai Flower | Lentils

SUPPLEMENTARY COURSE

HOKKAIDO SCALLOP

Crustacean Curry | Green Pea | Parmesan
(Additional RM68+ Per Person)

NEW ZEALAND LANGOUSTINE

Hollandaise | Jamón | Sage
(Additional RM98+ Per Person)

CHOICE OF MAINS

DAILY FRESH "POISSON"

Jerusalem Artichoke | Porcini | Shaoxing

IBERICO PORK JOWL

Sweet Soy | Crispy Tendon | Ginger

TOKUSHIMA A5 WAGYU

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

PRE-DESSERT

PENANG "CHENDOL"

Adzuki Bean | Gula Malacca | Pandan

SWEET ENDING

RM268+ per person

BESPOKE WINE PAIRING

2 Glasses RM98+

3 Glasses RM138+

4 Glasses RM168+

*Supplementary Course 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.

