

BLANC MENU DEGUSTATION

by Chef Benny Jeoh

HOMEMADE BREAD

Flavoured Butter

CANAPE

SQUASH BLOSSOM TEMPURA

Zucchini | Crab | Smoked Cream Espuma

SQUID CONFIT

Green Lentils | Ku Chai Flower | Saffron Crustaceans

SUPPLEMENTARY COURSE

HOKKAIDO SCALLOP

Natural Jus | Swiss Brown Mushroom |
Truffle Potato Mousseline
(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

Black Garlic | Crispy Tendon |
Nasu Eggplant

TOKUSHIMA A5 WAGYU

Black Garlic | Sweetbread | Nasu Eggplant
(Additional RM198+ Per Person)

PRE-DESSERT

PEARL OF THE ORIENT

Adzuki Bean | Gula Malacca | Pandan

SWEET ENDING

RM268+ per person

ALCOHOL BEVERAGE PAIRING

RM108+ per person

*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.

