

6-COURSE DEGUSTATION MENU

by Chef Benny Yeoh

CANAPE

AMUSE BOUCHE

"FLOWER" CRAB

Zucchini Flower | Chamomile | Osmanthus

SMOKED HAMACHI

Seaweed Cracker | Ikura Roe | Scallions Cream

MAITAKE MUSHROOM

Miso Puree | Buckwheat | Balsamic

HOKKAIDO SCALLOP

Truffle Potato Mousseline | Swiss Brown Mushroom | Natural Jus

CHOICE OF MAINS

DUO OF QUAIL

Foie Gras | Jerusalem Artichoke | Spelt

Or

OLIVE PORK "PONGTEH"

Crispy Tendon | Yam | Broccolini

Or

TOKUSHIMA A5 JAPANESE WAGYU

Bone Marrow | Shitake | Baby Spinach

(Additional RM198+ per person)

PRE DESSERT

RAINFOREST

Citrus Chocolate Log | Charcoal Milk Pebble | Pistachio

SWEET ENDING

6 courses at RM368+ per person

Wine pairing at RM130+

Premium wine pairing at RM230+

To optimize your dining experience, this menu is designed to be enjoyed by all guests at the table. 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 price quoted subject to 6% Service Tax.

