

skillet

SPRING / SUMMER DEGUSTATION 2021
RM450 per pax

Amuse Bouche

Wheat | Truffles Butter by KARLS

Miyagi Oyster | Kedondong Granité

Asparagus | Uni | Polenta | Smoked Foam

Hamachi | Caviar
| Fermented Pineapple Vinegar

Sunflower | Foie Gras | Brioche

Choice of Main Course

Aged Cherry Valley Duck | Pomme Pureé
| Cherry Jus

Alternative

Rack of Lamb | Petit Pois Pudding
| Longan Jus

Alternative

Salmon | Fondant Potato | Vascana
* Upgrade to Kinmedai RM60

Alternative

Australian M6 Wagyu Beef
| Sweetbread | Pomme de Terre *RM100
* Upgrade to **Japanese Wagyu Omi** RM160

Choice of Dessert

Yuzu | Feuilletine | Peach

Alternative

Mocha | Macadamia | Dark Chocolate

Petit Four

* Supplementary Charges apply

All prices shown are subject to 6% SST & 10% of service charge