

SPRING / SUMMER 2021
DISCOVERY MENU

RM198

1ST COURSE

SPRING / SUMMER SNACKS

SOUR DOUGH | DRIED LONGAN BREADS WITH TRUFFLES BUTTER

CHOICE OF
2ND COURSE

RATATOUILLE EN FLEUR

Fermented Tomato | Courgette | Bell Pepper | Pâté Feuilletée (V) (G)

ASPARAGUS

Polenta | Black Garlic | Smoke Cream (G)

ESCARGOT

Kulim | Charcoal Soil | Parmesan Ice (G)

THE SUNFLOWERS * RM50

Foie Gras | Brioche | Madras Spice | Dried Longan (G)

HAMACHI . CAVIAR * RM90

Japanese Ikejime Yellowtail | Caviar | Seaweed Noodles | Fermented Tomato | Pineapple Vinegar (G)

UNI ~ JAPANESE SEA URCHIN *RM90

Uni | Smoke Dried Scallop Royalé | Cucumber | Ikura (G)

CHOICE OF
3RD COURSE

FRUIT DE MARE

Sous-Vide Salmon | Grilled Tiger Prawn | Fondant Potato | Fava Beans | Vizcaina Sauce (G)
* Upgrade to KINMEDAI RM120

DUCK BREAST

Aged Cherry Valley Duck | Pomme Pureé | Cherry Jus

SUMMER GARDEN

Artichoke | Potato Dauphinoise | Fava Beans | Wild Garlic Leaf Emulsion (V)(G)

LOBSTER *RM150

Oven Baked Half Canadian Lobster | Potato Dauphinoise | Cameron Highland Kale (G)

LAMB *RM 40

Koji Lamb Rack | Petit Pois pudding | Chinese Kale | Dried Longan Jus (G)

WAGYU BEEF *RM150

Australian M6 Wagyu | Pomme de Terre | Sweetbread | Garum
* Upgrade to JAPANESE OMI A5 WAGYU BEEF RM220

CHOICE OF
4TH COURSE

YUZU

Yuzu | Feuilletine | Peach Puree (G)

SALTED MACADAMIA 2021 Edition

Mocha Mousse | Dark Ganache | Salted Macadamia (G)(N)

FROMAGE 4types *RM 30

Selection Unpasteurised European Cheeses (G)(N)

LN2 *RM 25

Check with our team for the flavour of the day

Signature Texture Of Chocolate *RM 50

SPRING / SUMMER EDITION 2021
Pineapple White Chocolate Pop Corn | Tanzania Single Origin Chocolate | -196°C LN2 (G)

5TH COURSE

PETIT FOUR

*Supplementary charges apply

(S) spicy (A) contains alcohol (G) contains gluten (N) contains nuts (V) vegetarian

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

skillet

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2021