



skillet

LATE SUMMER / AUTUMN 2021

LATE SUMMER / AUTUMN 2021 DISCOVERY MENU

RM258 / pax

1ST COURSE

LATE SUMMER PICNIC

SNACKS
PRETZEL
SOURDOUGH
DRIED LONGAN BREAD
TRUFFLES BUTTER

CHOICE OF

2ND COURSE

RATATOUILLE EN FLEUR

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

FOIE GRAS

Pan-seared Foie Gras | Blacknut | Prune | Ancho
Pepper (G)

HOKKAIDO SCALLOPS * RM50

Cauliflower | Fava Foam | Ponzu | Ikura (G)

LOBSTER *RM70

Lobster Tail | Avocado & Granny Smith Mousse |
Horseradish |

ADD ON

TO ANY DISHES

FOIE GRAS

* RM50

TRUFFLES

*RM50 for 5g

CAVIAR

*RM50 for 5g

CHOICE OF

3RD COURSE

DUCK BREAST

Aged Cherry Valley Duck | Cherry | Pomme
de Terre

**Chef recommended to add on Foie Gras*

LAMB

Herb Crusted Koji Lamb Rack | Caramelised
Onion | Lamb Bacon | Garlic (G)

COD FISH *RM90

Cod Fish | Saffron Fregola | Vizcaina | Pearl
Onion (G)

WAGYU BEEF

Japanese Miyazaki A5 *RM180

Australian M6 *RM130

Pomme de Terre | Sweetbread | Garum

CHOICE OF

4TH COURSE

FLY ME TO THE MOON (G)

Come with selection of Tea

Hennessy VSOP with St. Domingue Single
Origin Chocolate

OR

Yam with Crispy White Pearl

OR

Corn with Flaxseed

LATE SUMMER CHERRY (G)

Warm Frangipane | Cherry | Dulce de leche
Mascarpone

FROMAGE 4types *RM 30

Selection Unpasteurised European Cheeses
(G)(N)

TEXTURE OF CHOCOLATE *RM 50 (G)

LATE SUMMER EDITION 2021

Summer Berries | St. Domingue 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

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