

JOURNEY THROUGH THE FAR EAST

Drawing inspiration from his travels, Chef Chai has created a six-course menu that amalgamates the best of Far Eastern cuisine with unique and diverse ingredients that are sure to delight your palate. Immerse yourself in a sensory experience as we bring you along on a delicate balance between a wide range of fresh ingredients and flavours. Using an assortment of herbs and spices found traditionally in Eastern cooking, some plucked fresh from our own permaculture garden, let this curated menu take you on a journey through the five aroma profiles that build our perception of flavour - sweet, salty, sour, bitter and umami.

PRESERVES

Glutinous rice
Seasonal pickles

Bellini Royale

Jinhuang ~ Mango, Grapefruit, Cider, Sparkling

FARMERS STAPLE

Village chicken, Japanese cucumber, black fungus

Saint-Joseph Blanc, La Source, Ferraton Père & Fils, Rhône, France 2018

Pakuchi ~ Knotweed, Calamansi, Plum

WILD MORSELS

Morel dumpling, shiitake, crispy brassica, Sichuan sauce

Vouvray, Les Bosquets, Domaine Sauvion, France 2022

Fèng lí ~ Pineapple, Mint, Kaffir, Tonic

NO. 5

Marbled beef, omega egg confit, yuzu, fermented soybean broth

Gevrey-Chambertin, 1ér Cru, Nuiton-Beaunoy 2018

Ten Cha ~ Green Tea, Cucumber, Soda, Ginger, Citrus

THE BANQUET HIGHLIGHT

Steamed wild caught grouper, citrus soy, white sesame oil
Sher wagyu stir fry, sea kelp glaze, seasonal asparagus, organic rose
Signature fried rice, seafood méli-mélo

Crozes Hermitage, Les Meysonniers, M. Chapoutier, France 2020

Hong Jiu ~ Red Grapes, Strawberry, Pomegranate, Mint, Tea

SWEETS FROM THE EAST

Calamansi sorbet, fruits julienne, tropical syrup, asian basil

Barsac, Château Doisy Daëne, France 2015

Da Zao ~ Red Date, Longan

MYR 450 + 10% service charge per person (excl wine pairing)

MYR 650 + 10% service charge per person (incl non-alcoholic pairing)

MYR 800 + 10% service charge per person (incl wine pairing)