

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.

GRAINS & PRESERVES

Crispy Nori with Spicy Sweet Prawn & Sea Urchin

Assorted Pickles

Bellini Royale

Jinhuang ~ Mango, Grapefruit, Cider, Sparkling

WILD ANDAMAN

**Seasonal Raw Seafood Preparation, Avocado, Cucumber, Calamansi Soy Jelly,
Smoke Leek Oil**

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

Pakuchi ~ Knotweed, Calamansi, Plum

MORSELS

Butternut Chicken Dumplings, Allium Oil, Crispy Kale, Sichuan Sauce

Vouvray, Les Bosquets, Domaine Sauvion, France 2022

Fèng lí ~ Pineapple, Mint, Kaffir, Tonic

ESSENCE

Yuba Rice Broth, Shunjiku, Sonsho, Village Chicken, Goji Berries

Gevrey-Chambertin, 1^{er} Cru, Nuiton-Beaunoy 2018

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

THE BANQUET HIGHLIGHT

Sesame Miso Seasonal Local Greens, Light Ponzu Soy Broth, Garlic Oil

Crispy Garoupa, Wasabi Emulsion, Thai Basil Cress, Lime

Wagyu, Egg Confit, Japanese Rice, Burnt Garlic, Nitsuke Sansho Soy

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

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

ORIENTAL TERROIR

Pomelo, Mango Citrus Salad, Hibiscus Jelly, Almond Yoghurt Sorbet,

Jasmine Tea, White Sesame Tuile

Barsac, Château Coutet, France 2017

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)

