

SET DINNER MENU

Amuse Bouche

Japanese Shellfish Crudo, Torch Ginger Flower, Ajo Blanco, Grapes
Colligny Père & Fils, Brut Rosé

'Hot Cold' Potage of Vanilla Cauliflower, Vadouvan Foam, Candied Citrus and Chestnut
Domain de la Rouvière, Serre-Menu, Côtes de Provence, France 2023

Artisanal Bread Selection by Chef Said Hazar, Signature Butter

48 Hours Wagyu Oysterblade, Aromatic Glaze, Sweet Potato Mousseline, Seasonal Greens
Le Petit Haut Lafitte, Pessac-Léognan, Bordeaux, France 2020

or

Spiced Lamb Rump, Daikon Raita, Charred Cauliflower, English Masala Brown Butter Sauce, Citrus Soy
Le Petit Haut Lafitte, Pessac-Léognan, Bordeaux, France 2020

or

Wild Caught Spotted Grouper, Asian Spice Glaze, Light Coconut Katsuobushi Sauce, Melange of Roe
Wittmann, Westhofener, Trocken, Riesling, Germany 2018

or

Silky Noodles, Hen of the Woods Mushrooms, Local Greens, Wild Malaysian Garlic Nut Sauce
Daou, California, Pinot Noir, USA 2018

Premium Supplementary Add-On

Pan Roasted Foie Gras (35g +/-), MYR 50

A5 Wagyu (50g +/- slices), MYR 90

Seasonal Truffle (per gram), Seasonal market price

Sea Urchin Roe (50g), Seasonal market price

Seasonal Fruits, Berries Fig Compote, Raspberry Sorbet, Balsamic Honey Yogurt Foam
Simkó Pince, Tokaji, Aszú 4 Puttonyos, Hungary 2017

or

Artisanal Cheese Trolley with Classic Condiments
(supplement of MYR 65)

MYR 490 per person (excluding wine pairing)

MYR 740 per person (including wine pairing)

Please inform us if you have any specific dietary requirements or needs. Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area. All prices are in Malaysian Ringgit and are subject to 10% service charge.

SET VEGETARIAN MENU

Herbs of Datai

Cucumber, trigona nectar, lime



Coca

*Pineapple compote, chickpea cream, avocado
Billecart-Salmon, Brut Réserve, France NV*



Vegetarian Tartar

*Citrus, potato soufflé, chlorophyll gazpacho
Château Clarke, Le Merle Blanc, France 2021*



Artisanal Bread with Signature Butter



Mulligatawny Soup

*Alliums, Datai herbs, quail eggs
Domain de la Rouvière, Serre-Menu, Côtes de Provence, France 2023*



Cauliflower

*Stracciatella, pickled porcini, spiced butter, pine nuts
Saint-Joseph, La Chave, Martine et Christian Rouchier, France 2019*



Citrus Cream

Ginger flower nectar



Pineapple Carpaccio

*Exotic marble sorbet, coconut
Simkó Pince, Tokaji, Aszú 4 Puttonyos, Hungary 2017*

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