

degustation

amuse bouche

shima aji

kyuri | dill oil | sour cream

zuwaigani

eggplant | kiku | consommé

octopus ceviche

caviar colony | pickled shallot | tamarind dressing

poisson

haricots verts | anchovies | sauce burnt butter

cognac aged canard de cherry valley

confit sweet potato | smoked macadamia | sauce berries

or

lamb

kohlrabi | prunes tapenade | sauce rosemary

avant

chocolate

genoise sponge | cacao nibs | kulim sherbet

mignardise

RM448+

