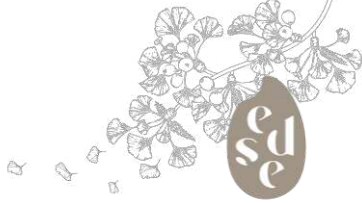


degustation



amuse bouche

bread and butter

Entrée

SANMA

Japanese Eggplant | Tapenade | Ajo Blanco

KABU

*Akita Komachi | Fennel |
Caviar Colony*

OR

TAKO

*Celery | Jalapeno |
Galette
(upgrade RM36)*

HOKKAIDO SCALLOP

*Warayaki | Yuzukosho | Lobster Essence
(add-on RM58)*

ANAGO

*Gobo | Balsamic | Hanaho
(add-on RM46)*

Poisson

OIL GROUPER

*Tarabagani | Kiku |
Galangal*

OR

AMADAI

*Tarabagani | Kiku |
Galangal
(upgrade RM96)*

choice of main
course

PIGEON

Confit Beetroot | Mirin | Sauce Fig Leaf

OR

VEAL

Potato | Parsley | Sauce Morels

OR

A4 MIYAZAKI WAGYU

*Kampyo | Nira | Sauce Lyonnaise
(Supplementary add-on RM148)*

dessert

AVANT

KURI

Hibiscus | Chocolate | Mont Blanc

MIGNARDISE

RM498+ per person

All prices are subject to 10% service charge