

Gastronomic



Amuse Bouche

Bread and Butter

entrée	<p>Conger Eel <i>Cucumber Dill Ponzu Sauce</i></p> <p>Cabbage & Potato <i>Caviar Black Pepper Japanese Spring Onion</i></p> <p>Hokkaido Scallop <i>Cauliflower Cacao Nibs Truffle Sauce</i> <i>(supplementary 48)</i></p> <p>Langoustine <i>Almonds Sambal Laksa Bouillabaisse</i> <i>(supplementary 58)</i></p>
Poisson	<p>Oil Grouper <i>Japanese Red Daikon Lotus Root Bonito & Galangal Broth</i></p> <p>OR</p> <p>Amadai <i>Japanese Red Daikon Lotus Root Bonito & Galangal Broth</i> <i>(supplement 80)</i></p>
choice of main course	<p>Cherry Valley Duck <i>Risotto Lily Bulb Sansho Sauce</i></p> <p>OR</p> <p>Lamb <i>Salted Kelp Risotto Scallion Pistou Lamb Sauce</i></p> <p>OR</p> <p>A4 Miyazaki Wagyu <i>Yellow Yuzu pepper Dream Mushroom Lyonnaise Sauce</i> <i>(supplementary 188)</i></p>
Avant	
Dessert	<p>Jackfruit <i>White Chocolate Tonka Bean Sake Lees</i></p>
Mignardise	

5 courses 398+ per person

All prices are in Ringgit Malaysia and subject to 10% service charge