

Seed-sonal Bloom

Dinner Menu: 6.00pm - 11.00pm



amuse bouche

bread & butter

cold appetizer

Slipper Lobster |
Passion Fruit Acevichado |
Kombu Tsukadani

Iwashi | Tabbouleh |
Crème Fraîche

hot appetizer

Mussel Bourek Annabi |
Ikura | Myoga

Tongue Sole |
Sea Buckthorn Crunch | Confit Leeks

main course

Seasonal Fish
Sauce Provençale | Potato Fondant

OR

Lamb (+RM18)
Saffron farce |
Porcini Yeast sauce | Courgette

OR

Australian Wagyu (+RM18)
Miso Caraway Jus | Maitake

dessert

Nori Ice Cream |
Compressed "Mas" Melon |
Korean Hyssop Ganache

mignardise

6 courses 368+ per person

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