CANTALOUPE

1st - 23th December 2018
FESTIVE MENU

GEODUCK
Geoduck carpaccio, Caviar d'Aquitaine, shiitake fettucine, champagne mousseline, lemon zest

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OCEAN TROUT
Beetroot cured ocean trout, pickled beetroot, crème fraîche, potato fondant, ikura, roquette salad

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AUSTRALIAN SCAMPI
Torched scampi, grilled watermelon, mizuna salad, scampi aïoli, mustard seeds

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OYSTER CUSTARD
Poached oyster, green garlic custard, seaweed consommé, broccoli stem, garlic purée

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BABY CUCUMBER
Compressed baby cucumber, elderflower granita

WAGYU
Roasted wagyu, grilled ceps, shaved truffle, truffle snow, burnt onion, red miso glaze

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MALT CIGAR
Malt tuile, hazelnut crumble, Bailey's whipped ganache

TARRAGON NOODLES
Tarragon noodles, raspberry pearls, yuzu crémeux, Guanaja crumble

RM 450++ PER PERSON

with wine pairing RM750++ per person

Price subject to 10% service charge and 6% government tax