

CANTALOUPE

DEGUSTATION MENU

CAVIAR

Oscietra caviar, soy panna cotta, lemon tapioca,
Hendricks jelly

OYSTER

Fresh oyster, cucumber jelly, marinated anchovy cream,
Japanese cucumber

LOBSTER BISQUE

Rosemary smoked lobster bisque, tomato jelly,
beurre noisette cured lobster, lobster emulsion

PARROT FISH

Pan seared parrot fish, corn kernels, grilled young corn, corn purée,
paprika popcorn, konbu hibiscus glaze

FOIE GRAS

Grilled cubes of foie gras, peanut sauce, cinnamon incense, pandan rice crispies,
candied cucumber & sweet sour red onions

SORBET

Yogurt & cherry soda

FILET MIGNON

Flash fried red wine poached filet mignon, slow cooked vegetables,
porcini mushrooms & parsley noodles

Or

DUCK BREAST

Orange & juniper marinated duck breast, smoked duck quinoa,
stewed brussels sprouts, spiced cherry sauce

CHESTNUT & FROZEN GRAPES

Chestnut cream, chestnut floss, frozen grapes,
marinated grapes, almond milk gel, pistachio tuile

RM 380++ per person

Prices are subject to 10% service charge and 6% government tax