

CANTALOUPE

DEGUSTATION MENU

OYSTER

Fresh oyster, smoked duck fat vinaigrette & beef jelly
Champagne Lombardi 'Axiome' Brut, Aube, Champagne, France NV

SCALLOP

Chorizo dusted scallops, caramelised onion, wild mushrooms, parsley foam, 'bacon' & ancho chilli oil
2017 Domaine Pellé, Menetou-Salon, Loire Valley, France

ARTICHOKE SOUP

Jerusalem artichoke soup, avruga caviar, Jerusalem artichoke chips & sage beurre noisette
2016 Laurenz V & Sophie 'Singing' Gruner Veltliner, Kremstal, Austria

LOBSTER

Noisette butter lobster, pickles, baby spinach, crispy beef tendon, lobster emulsion
2016 Elian Da Ros 'Coucou Blanc' Côtes Du Marmandais, France

SALMON ROSSINI

Rare cooked salmon, braised oxtail, beef jus, pan seared foie gras
2015 Nicolis Valpolicella Classico Superiore Ripasso, Veneto, Italy

SORBET

Green apple and celery sorbet, red fruit soup

WAGYU CHEEK

Grilled braised wagyu cheek, sushi rice, crispy beef tendon, sweet soy glaze, grilled strawberry
2015 Elian Da Ros 'Chante Coucou' Côtes de Marmandais, France

or

CHICKEN

Brine chicken breast, crispy skin, chicken leg, liver mousse, confit gizzard, beurre blanc sauce
2015 Elian Da Ros 'Chante Coucou' Côtes de Marmandais, France

PINEAPPLE

Pineapple batonnet, candied Szechuan pepper, brown butter ice cream, coconut foam, crystalized cashew nut
2016 Roustabout 'Late Harvest' Verdelho, Margaret River, Australia

RM 380.00++ per person
(With wine pairing RM 680.00++ per person)