

CANTALOUPE

DEGUSTATION MENU

GEODUCK

Geoduck carpaccio, shitake fettuccini, champagne sabayon, oscietra caviar

TIGER PRAWN

Torched tiger prawns, spicy, sweet and sour jelly, spice crumble, ginger flower cream, frisée

CELERIAC

Salt baked celeriac, smoked egg yolk, noisette celeriac purée, mushroom, baby celery cress

FOIE GRAS

Terrine of foie gras and smoked eel, banana fritters, verjuice pepper glaze

COD FISH

Cod fish, savoy cabbage, roast onion, fish jus, herb oil

SORBET

Orange sorbet, lime granite, ginger meringue, tea jelly

CHICKEN

Sous vide cooked spring chicken, turmeric, haricot vert, almond flakes, kaffir lime pesto

or

OX-TONGUE

Seared Ox-tongue, glass noodle, lemon grass salad, burnt onion

DESSERT

Red wine fig, dehydrated chocolate mousse, warm chocolate ganache, cinnamon ice cream

RM 380++ per person

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