

CANTALOUPE

FRESH FIG DEGUSTATION

AMUSE BOUCHE

Slow poached fig & foie gras torchon

MUSHROOM CARPACCIO

Thinly sliced button mushroom, fresh fig, fig consommé,
parmesan cream, petit pois

ASPARAGUS

Grilled asparagus, sabayon, marinated fig, smoked cheese,
black truffle

QUAIL

Roast quail, swiss chard, salted egg yolk sauce, quail egg
potato fondant, fig brulée

SORBET

Yogurt & morello cherry cube

WAGYU 8 STRIPLOIN

Seared wagyu beef, charcoal powder, shallot crispy
red wine fig glaze, truffles

DESSERT

Fromage blanc, fresh fig, meringue, raspberry granite, honeycomb,
feuille de brick, Caramel hazelnut

RM 390.00 per person

Prices are subject to 10% service charge and 6% GST