

# SPRING / SUMMER 2020

## Tomato, Burrata and Black Olive Focaccia

The focaccia with its caramelised tomato crust is soaked in tomato water, changing the texture to a creamy, dough-like consistency. Burrata, the richest of mozzarellas is turned into a cream and set in tomato salad jus and the whole dish is complemented with a few house-marinated salty black olives. It's a small dish that packs a big flavour punch.

## Sardines, Cherries and Almonds

The sardines are beautifully fresh this season, so we have tried to interfere as little as possible to let the sardine be the star. Cured in smoked sea salt, flash fried in olive oil on just one side and deglazed with sherry vinegar and a touch of sugar, we achieve a kind of "instant" escabeche. Cherries and raw almonds may not seem like a likely companion for the sardine, but their sweet and tart contrast works perfectly

## Spring Salad of Egg and Confit Tuna

Possibly my favourite dish of this season. We confit the bonito tuna until it is creamy and light-flavoured and set it on a crouton topped with milk curd and drizzled with soy sherry vinaigrette, the same vinaigrette we use to cure the egg yolk. Add crisp, young vegetables to this and you have spring on a plate.

## Prawns with Wild Pepper Leaves and Foie Gras Toast

The tiger prawns are wrapped in black current leaves and cooked for a very short time, leaving them crunchy on the outside and creamy on the inside. It is the addition of wild pepper leaves in noisette butter that really makes the dish. Tiny toasts of seared foie gras make a great, if somewhat unexpected partner to the prawns.

## Lightly Curried Halibut with Butter and Farm Vegetables

Madras curry powder, with its high turmeric content and light spiciness has a long association with fish. Used judiciously, it brings out the halibut's flavour. We gently poach the fish in a madras curry butter and then torch just a little colour onto it. A simple beurre monté and a few glazed vegetables is all you need to make a great dish.

## Milk Fed Lamb Loin Sausage in Ras El Hanout Broth

Ras el hanout is a fantastic spice mix, but you have to toast the best spices you can get and grind the mix fresh. We source the spices for our ras el hanout from a ladies farming cooperative in Kerala, India. The sausages have a heart of lightly seared lamb tenderloin, which is the encased with our hand chopped lamb sausage mince and then quickly, but sharply grilled. Set in a richly flavoured broth with a cilantro mint couscous and harissa mousse, it's almost a trip to Morocco

## Roast Black Angus Tenderloin with Black Olive Powder

The pan seared tenderloin is glazed with a lemon thyme gel and rested while the fava beans gently simmer in veal glaze. Served very simply with the veal glaze, fava bean puree and our outstanding potato pavé. A good steak doesn't need bells and whistles.  
Roast tenderloin/ fava bean/ black olive powder/ potatoes

## Roasted Persimmon with White Chocolate Truffle

Repeatedly basted with caramel, the persimmons are gently roasted and served with crisp phyllo pastry and green tea ice cream. The final touch is a generous shaving of white chocolate truffle.

or

## White Chocolate Chiboust and Dark Chocolate Sauce

This dessert sounds so simple and yet it is amazingly delicious. Rich Valrhona white chocolate, dehydrated savarin biscuit for crunch, pandan oil, mixed berries and toasted hazelnuts are surrounded by a trail of deep, dark chocolate sauce. Then there is a generous shaving of our homemade white chocolate truffle.

RM 420.00++ PER PERSON

## 4 Course Menu

Tomato, Burrata and Black Olive Focaccia

Sardines, Cherries and Almonds

or

Spring Salad of Egg and Confit Tuna

or

Prawns with Wild Pepper Leaves and Foie Gras Toast

Lightly Curried Halibut with Butter and Farm Vegetables

or

Milk Fed Lamb Loin Sausage in Ras El Hanout Broth

or

Roast Black Angus Tenderloin with Black Olive Powder

Persimmon or Chocolate

RM 250.00++ PER PERSON

## 6 Course Menu

Tomato, Burrata and Black Olive Focaccia

Sardines, Cherries and Almonds

Spring Salad of Egg and Confit Tuna

Prawns with Wild Pepper Leaves and Foie Gras Toast

or

Lightly Curried Halibut with Butter and Farm Vegetables

Milk Fed Lamb Loin Sausage in Ras El Hanout Broth

or

Roast Black Angus Tenderloin with Black Olive Powder

Persimmon or Chocolate

RM 350.00++ PER PERSON