

DEGUSTATION BY CHEF JÉRÔME VOLTAT

Cucumber Gazpacho

Chilled cucumber gazpacho, coconut milk, peppermint
Jacquart Mosaïque Rosé NV



Scallop

Hokkaido scallop, fennel & pomelo salad
Sancerre, Domaine De La Perrieré, Loire, France 2017



Grouper

Locale grouper fish, braised fennel, turmeric & coconut sauce
Chablis 1er Cru Vaillons, Domaine Séguinot-Bordet, Burgundy, France 2015



Beef Short Rib

Braised black angus short rib, mashed potato, crispy shallots
Château Sociando-Mallet, Haut Médoc, Cru Bourgeois, Bordeaux, France 2014



Cheeses



Citrus & saffron garden

Yoghurt lemon tart, marinated orange and grapefruit, yoghurt saffron sorbet
Dry Sack William and Humbert, Spain

or

Our signature soufflé

Sauternes, Château Bastor-Lamontagne, Bordeaux, France 2011

MYR 380 per person (exclusive wine)
** surcharge may apply

MYR 630 per person (inclusive wine)

All prices are in Malaysian Ringgit and are subject to 10% service charge