

## 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 Lilian Ladouys, St.-Estèphe, Cru Bourgeois, Bordeaux, France 2011



### Cheeses



### Rhubarb Tart

*Fresh rhubarb marinated with lavender, honey and cinnamon, vanilla panna cotta, strawberry sorbet*  
Pineau Blanc 5, Château de Beaulon, France  
or

### Our signature soufflé

Sauternes, Château Bastor-Lamontagne, Bordeaux, France 2011

MYR 450 per person (exclusive wine)  
\*\* surcharge may apply

MYR 700 per person (inclusive wine)

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