

DEGUSTATION BY CHEF JÉRÔME VOLTAT

Crab

Crab ravioli, tomato & saffron water, Kaluga caviar, onion panna cotta
Michel Roux, The Waterside Inn Brut, Champagne, France



Foie Gras

Pan seared foie gras, onion purée, pickled pineapple
Salomon Undhof, Kremstal, Wieden & Berg, Grüner Veltliner, Austria 2016



Sea Bass

Seaweed and sesame cucumber, ponzu butter sauce
Chablis, 1er Cru Vaillons, Domaine Seguinot-Bordet, Burgundy, France 2015



Granité

Carrot, lime, turmeric foam



Lamb

Lamb loin, aubergine confit, thyme jus, grilled bell peppers
Crozes-Hermitage, Les Meysonniers, M. Chapoutier, France 2015



Cheeses

Offley Porto Late Bottled Vintage, Portugal 2010



Chef's Special

or

Domino

Coconut mousse & jelly, chocolate cream, coconut sorbet
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