

# DEGUSTATION MENU

## THE PRELUDE

### Hokkaido Scallops

*Orange, ice plant, Oscîetre caviar*

**Billecart-Salmon Brut Rosé, Champagne, France NV**

**Limau Gedang ~ Grapefruit, cider, sparkling**



## THE FARM

### Balik Pulau Hills Organic Capon Consommé

*Local marjoram, Shimeji mushrooms, sot-l'y-laisse*

**Puligny-Montrachet, Albert Ponnelle, Burgundy, France 2017**

**Melaka ~ Lapsang souchong, goji, cardamom, ginger**



## THE SEA

### Atlantic Black Cod

*Pearl couscous, calamari, charred sucrine*

**Wittmann, Kirchspiel G.G, Trocken, Riesling, Germany 2018**

**Kebun ~ Kaffir, citrus, mint, lemongrass**



### Calamansi Sorbet, Thai Basil



## THE LAND

### 120 Day Dry Aged Black Angus Beef Mignon

*Potato pavé, Tawny port-glazed shallots, oxtail jus*

**Château Gloria, Saint-Julien, Bordeaux, France 2014**

**Smashed Pinot ~ Red grapes, blueberry, strawberry, pomegranate, mint, tea**



## THE FINALE

### Artisan French Cheeses

*or*

### Tonka Crémeux

*Malaysian single origin 70% dark chocolate, Piedmont hazelnut crunch, cocoa sorbet*

**Offley Porto Late Bottled Vintage, Portugal 2015**

**Teh ~ Black tea, cardamom, cinnamon, star anise, cloves, ginger, orange blossom**

MYR 475 per person (*food only*)

MYR 700 per person (*inclusive of non-alcoholic beverages*)

MYR 825 per person (*inclusive of wines*)

*\*\* Surcharge may apply*

Please inform us if you have any specific dietary requirement or needs. Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area. All prices are in Malaysian Ringgit and are subject to 10% service charge.