SET DINNER MENU

Coca Pineapple compote, chickpea cream, avocado
White Umai Borneo scallop ceviche, salmon and sago pearls, kaffir coconut sour dressing Taittinger Brut Réserve, France
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Artisanal Bread with Signature Butter
Catch of the Day Legumes and braised bamboo hearts, tomato spiced broth Vouvray, Les Bosquets, Domaine Sauvion, France 2022
or
Cauliflower Straciatella, pickled porcini, spiced burnt butter, pine nuts Saint-Joseph Blanc, La Source, Ferraton Père & Fils, Rhône, France 2018
or
Wagyu Oysterblade Potato coconut cream, pennywort shade, aromatic sauce Bodyguard by Daou, Paso Robles, USA 2018
Pineapple Carpaccio Exotic marble sorbet, coconut Pineau Blanc 5, Château de Beaulon, Aquitaine-Charentes, France

MYR 490 per person (food only)
MYR 740 per person (inclusive of wines)

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.

SET VEGETARIAN MENU

Herbs of Datai
Cucumber, trigona nectar, lime
Coca
Pineapple compote, chickpea cream, avocado Taittinger Brut Réserve, France
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Vegetarian Tartar Citrus, potato soufflé, chlorophyll gazpacho Saint-Joseph Blanc, La Source, Ferraton Père & Fils, Rhône, France 2018
Artisanal Bread with Signature Butter
Mulligatawny Soup Alliums, Datai herbs, quail eggs Château D'Esclans Whispering Angel, Côtes de Provence, France 2020
Cauliflower Straciatella, pickled porcini, spiced butter, pine nuts Crozes Hermitage, Les Meysonniers, M. Chapoutier, France 2020
Citrus Cream Ginger flower nectar
Pineapple Carpaccio Exotic marble sorbet, coconut Pineau Blanc 5, Château de Beaulon, Aquitaine-Charentes, France

MYR 490 per person (food only)
MYR 740 per person (inclusive of wines)