

SET DINNER MENU

Amuse Bouche

Japanese Shellfish Crudo, Torch Ginger Flower, Ajo Blanco, Grapes
Billecart-Salmon Brut Rosé, France

'Hot Cold' Potage of Vanilla Cauliflower, Vadouvan Foam, Candied Citrus and Chestnut
Miraval Rosé, Famille Perrin, Côtes de Provence, France 2021

Artisanal Bread Selection by Chef Said Hazar, Signature Butter

48 Hours Wagyu Oysterblade, Aromatic Glaze, Sweet Potato Mousseline, Seasonal Greens
Bourgogne Hautes-Côtes de Beaune, La Coulevraire, Nuiton-Beaunoy, France 2018

or

Spiced Lamb Rump, Daikon Raita, Charred Cauliflower, English Masala Brown Butter Sauce, Citrus Soy
Barolo, Monfalletto, Cordero di Montezemolo, Piemonte, Italy 2019

or

Wild Caught Spotted Grouper, Asian Spice Glaze, Light Coconut Katsuobushi Sauce, Melange of Roe
Sancerre, Mégalithe, Domaine De La Perrière, Loire, France 2018

or

Silky Noodles, Hen of the Woods Mushrooms, Local Greens, Wild Malaysian Garlic Nut Sauce
Crozes Hermitage, Les Meysonniers, M. Chapoutier, France 2020

Premium Supplementary Add-On

Pan Roasted Foie Gras (35g +/-), MYR 50

A5 Wagyu (50g +/- slices), MYR 90

Seasonal Truffle (per gram), Seasonal market price

Sea Urchin Roe (50g), Seasonal market price

Seasonal Fruits, Berries Fig Compote, Raspberry Sorbet, Balsamic Honey Yogurt Foam
Pineau Blanc 5, Château de Beaulon, Aquitaine-Charentes, France

or

Artisanal Cheese Trolley with Classic Condiments

(supplement of MYR 65)

MYR 490 per person (excluding wine pairing)

MYR 740 per person (including wine pairing)

Please inform us if you have any specific dietary requirements 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
Billecart-Salmon Brut Rosé, France NV*



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
Miraval Rosé, Famille Perrin, Côtes de Provence, France 2021*



Cauliflower

*Stracciatella, 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*

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