

JOURNEY THROUGH THE FAR EAST

Drawing inspiration from his travels, Chef Chai has created a six-course menu that amalgamates the best of Far Eastern cuisine with unique and diverse ingredients that are sure to delight your palate. Immerse yourself in a sensory experience as we bring you along on a delicate balance between a wide range of fresh ingredients and flavours. Using an assortment of herbs and spices found traditionally in Eastern cooking, some plucked fresh from our own permaculture garden, let this curated menu take you on a journey through the five aroma profiles that build our perception of flavour - sweet, salty, sour, bitter and umami.

GRAINS & PRESERVES

Nori with Spicy Prawn and Sea Urchin
Assorted Pickles

Barons De Rothschild, The Datai, Concordia Brut, France NV
Le Petit Béret, Blanc de Blancs, France - Zero Alcohol

WILD ANDAMAN

Seasonal Raw Seafood Preparation, Avocado, Cucumber, Calamansi Soy Jelly,
Smoke Leek Oil

Sancerre, Les Chailloux, Domaine Fouassier, France 2022
Le Petit Béret, Sauvignon, France, - Zero Alcohol

MORSELS

Butternut Chicken Dumplings, Allium Oil, Crispy Kale, Sichuan Sauce

Wittmann, Trocken, Riesling, Germany 2022
Le Petit Béret, Virgin Chardonnay, France, - Zero Alcohol

ESSENCE

Yuba Rice Broth, Shungiku, Sansho, Village Chicken, Goji Berries

Chablis, Chartron et Trébuchet, Burgundy, France, France 2023
Le Petit Béret, Virgin Pinot Noir, France - Zero Alcohol

THE BANQUET HIGHLIGHT

Sesame Miso Seasonal Local Greens, Light Yuzu Ponzu Soy Broth
Crispy Garoupa, Tamarind Glaze, Wasabi, Lime
A5 Wagyu, Egg Confit, Japanese Rice, Burnt Garlic, Nitsuke Sansho Soy

Saint-Joseph, La Chave, Martine et Christian Rouchier, France 2019
Le Petit Béret, Virgin Syrah, France - Zero Alcohol

ORIENTAL TERROIR

Pomelo, Mango Citrus Salad, Hibiscus Jelly, Almond Yoghurt Sorbet,
Jasmine Tea, White Sesame Tuile

Simkó Pince, Tokaji, Aszú 4 Puttonyo, Hungary 2017
Le Petit Beret Lemon Yellow, Chrysanthemum tea, Longan and Goji Berry

MYR 500 + 10% service charge per person (excl wine pairing)
MYR 650 + 10% service charge per person (incl non-alcoholic pairing)
MYR 800 + 10% service charge per person (incl wine pairing)