

JOURNEY THROUGH THE FAR EAST

Drawing inspiration from his travels, Chef Chai presents 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 that brings together a delicate balance of fresh ingredients and refined flavours. Using herbs and spices found traditionally in Eastern cooking – some freshly harvested from our own permaculture garden, this curated menu invites you on a journey through the five aroma profiles that define our perception of taste: sweet, salty, sour, bitter and umami.

PRESERVES

Glutinous Rice
Assorted Pickles

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

LAND AND SEA OF THE ORIENT

Wagyu and Mackerel Tartare, Kizami Wasabi, Pennywort,
Calamansi Soy Jelly Vinaigrette

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

NO. 5

Tomato and Seaweed Soup with Clams and Japanese Tofu

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

THE BANQUET HIGHLIGHT

Crispy Soft-Shell Crab, Wasabi Mayonnaise, Chilli Sesame Glaze
Bibimbap with Fragrant Ginger Rice, Namul Seasonal Vegetables, Chilli Bean Paste
Smoked Duck Warishita or Sukiyaki Broth with Scallions
Kimchi, Cucumber Pickle, White Radish Pickle

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

DESSERT

Poached Chinese Pear with Regional Spices, Cardamon Frangipane,
Yoghurt and Guava Sorbet, Mandarin Spirit and Sesame Tuile

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

MYR 520 + 10% service charge per person (excl wine pairing)
MYR 620 + 10% service charge per person (incl non-alcoholic pairing)
MYR 850 + 10% service charge per person (incl wine pairing)