

SET DINNER MENU

Amuse Bouche

Wild Caught Narrow Barred Mackerel, Fava Beans, Kizami Wasabi, Fennel Seed, Kaffir Lime Coconut Sour
Barons De Rothschild, The Datai, Concordia Brut, France NV

‘Chaud Froid’ Vanilla Cauliflower Potage, Warm Masala Spice, Radish Raita, Citrus
Domain de la Rouvière, Serre-Menu, Côtes de Provence, France 2023

Artisanal Bread Selection by Chef Said Hazar served with signature butter

Wild Caught Andaman Garoupa, Asian Glaze, Vegetable Pearls Méli-Mélo, Salmon Roe,
XO Beurre Blanc Sauce
Chablis, Chartron et Trébuchet, France 2023

or

Charred Lamb Rump, Signature Spice Marinade, Kyuri Pickle, Charred Seasonal Greens, Sesame Rice Puffs,
Masala Soy Citrus
Château des Songes, Song by Bong, Saint-Émilion, France 2022

or

Heritage Chicken, Pumpkin Pearls, Foie Gras Dumpling, Charred Greens, Pumpkin Citrus Velouté
Wittmann, Trocken, Riesling, Germany 2022

or

Charred Cauliflower, Pickled Porcini, Masala Spice, Fig Leaf Oil, Seed and Nut Crèmeux
Neudorf, Nelson, Tom's Block, Pinot Noir, New Zealand 2022

Lychee Sensation, Vanilla Yoghurt Cream, Tomato Jam, Fresh Berry Garden, Lychee Syrup Bandung Sorbet
Sauternes, Château Bastor-Lamontagne, France 2013

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.

VEGETARIAN SET MENU

Kyuri Cylinder

Umami cream, fermented tomato gel, citrus

Langkawi Buffalo Ricotta

Black garlic, brown butter, ensabi flowers, peperomia

Watermelon Pearls

*Shelled sweet peas, fennel flower, white balsamic vegetable broth, vanilla oil
Barons de Rothschild, The Datai, Concordia Brut, France NV*

Chaud Froid

*Chilled vanilla cauliflower potage, warm masala spice, radish raita, citrus
Domain de la Rouvière, Serre-Menu, Côtes de Provence, France 2023*

Artisanal Bread with Signature Butter

Duck Egg

*Mushroom snow pea ragout, miso, horseradish cream, crispy coral algae
Marius Peyol, Côtes de Provence, France 2024*

Canvas of Flora

*Seasonal vegetables, seeds, nuts, herbs
Neudorf, Nelson, Tom's Block, Pinot Noir, New Zealand 2022*

Lemon Cream

Torch ginger flower, rose

Oriental Terroir

*Pomelo, mango citrus salad, hibiscus jelly, almond yoghurt sorbet, jasmine tea, white sesame tuile
Sauternes, Château Bastor-Lamontagne, France 2013*

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