

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
Citrus Fizz – Grape Fruit Juice, Apple Cider, Peach Puree, Soda*

LAND AND SEA OF THE ORIENT

Wagyu and Mackerel Tartare, Kizami Wasabi, Pennywort,
Calamansi Soy Jelly Vinaigrette
Château Clarke, Le Merle Blanc 2021
Serai – Lemongrass, Kaffir Lime Leaf, Lime, Pomegranate, Tonic

MORSELS

Butternut Chicken Dumplings, Allium Oil, Crispy Kale, Sichuan Sauce
Wittmann, Westhofener, 1G Trocken, Riesling, Germany 2023
Daun Cooler – Mint, Lemongrass, Kaffir Leaf, Lime Juice, Yuzu, Elderflower, Soda

NO. 5

Tomato and Seaweed Soup with Clams and Japanese Tofu
Chablis, Chartron et Trébuchet, Burgundy, France 2023
Asam Dan Pedas – Yuzu, Calamansi, Orange Mandarin, Chilli, Pandan

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
Château des Songes, Song by Bong, France 2022
Tropikal Sip – Mango, Pineapple Juice, Orange Juice, Coconut Syrup, Chilli

DESSERT

Poached Chinese Pear with Regional Spices, Cardamon Frangipane,
Yoghurt and Guava Sorbet, Mandarin Spirit and Sesame Tuile
Simkó Pince, Tokaji, Aszú 5 Puttonyos, Hungary 2019
Chamomile Tea, Citrus & Lychee

*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)*