

Sabayon

4-COURSE DÉGUSTATION

Amuse Bouche

King Crab

Squid Ink Tuiles
Jerusalem Artichoke Cream

or

Foie Gras

Pear Purée
Caramelised Fig

Emperor Red Snapper

Herb Spaetzle
Sauce Jacqueline

Lamb Loin

Pomme Purée
Olive Oil Powder

or

Black Angus Tenderloin

Fermented Black Garlic Purée
Cordyceps Mushroom
(Upgrade A5 Miyazaki at RM148)

Strawberry Shortcake

Lemon Mascarpone Snow
Strawberry Sorbet

or

Cheese Platter

Pecan Nuts
Grapes

Mignardises

RM438 Per Person

