

Sabayon

4 COURSE DÉGUSTATION

Amuse Bouche

Hokkaido Scallop
Sun Choke Purée
Winter Truffle

Foie Gras Sautéed
Gingerbread Purée
Pomegranate Reduction

Skrei Cod
Potato Tuile
Ginger Clam Emulsion

or

Spiced Moulard Duck Breast
Caramelised Carrot Purée
Sauce Arabica

Strawberry Gateau
Lemon Mascarpone Snow
Strawberry Sorbet

Mignardises

RM438 Per Person

5 COURSE DÉGUSTATION

Amuse Bouche

Botan Ebi Carpaccio
Bafun Uni
Lemon Aioli

Katsuobushi Broth
Roasted Quail
Poached Quail Egg

Foie Gras Sautéed
Gingerbread Purée
Pomegranate Reduction

Black Angus Tenderloin
Truffle Brioche Pudding
Oxtail Reduction
Upgrade A5 Miyazaki 148

Marsala Sabayon
Aerated Chocolate
Chitose Strawberry

Mignardises

RM538 Per Person

Sabayon

7 COURSE FRUITS DE MER

Amuse Bouche

Botan Ebi Carpaccio

Bafun Uni
Lemon Aioli

Blue Fin Tuna

Organic Soy Aioli
Mizuna

Hokkaido Scallop

Sun Choke Purée
Winter Truffle

Skrei Cod

Potato Tuile
Ginger Clam Emulsion

Butter Poached Blue Lobster

White Asparagus Brûlée
Tropical Caviar

Les Fromages

Fig Chutney
Caramelised Pecan Nut

Gateau Aux Pommes

Yogurt Mousse
Cucumber Lime Sorbet

Mignardises

RM738 Per Person