

Sabayon

4-COURSE DÉGUSTATION

Amuse Bouche

King Crab
Squid Ink Tuile
Tropical Caviar

or

Opéra de Foie Gras
Chocolate Glaze
Raspberry

Ocean Trout
Scallop Mousseline
Soy Bone Broth

Lamb Loin
Pomme Purée
Olive Oil Powder

or

Black Angus Tenderloin
Pickled Shiitake
Sherry Reduction
(Upgrade A5 Miyazaki RM 148)

Banoffee
Banana Brûlée
Sea Salt Caramel Ice Cream

or

Cheese Platter
Pecan Nuts
Grapes

Mignardises

RM 438 Per Person

