

# Sabayon

## AKAUSHI CONTEMPORARY EXPERIENCE

15 - 31 October 2021

### AMUSE BOUCHE

#### TRIO TEXTURE

Crostini Wagyu Lardon  
Wagyu Consommé  
Wagyu Tartare, T'lur amur Caviar  
*Côtes de Provence Rosé, 2020, France*

#### RAVIOLI

Parmigiano-Reggiano Fondue  
Autumn Black Truffle  
*Chateau Tuquet Monceau Blanc, 2019, France*

#### PITHIVIER

Foie Gras  
Chanterelle Mushroom  
Oxtail Jus  
*Chateau Tuquet Monceau Blanc, 2019, France*

#### SMOKED WAGYU RUMP

Celeriac Cream  
Sarawak Peppercorn Reduction  
*Chateau Lafont, 2012, France*

#### MARSALA SABAYON

70% Semai Dark Chocolate  
Chitose Strawberries  
*Donnafugata Kabir Moscato, 2019, Italy*

### MIGNARDISES

**RM668 PER PERSON**  
(+200 FOUR GLASSES WINE PAIRING)

Price is per person, in Ringgit Malaysia  
and subject to prevailing government taxes



SCAN TO VIEW  
AKAUSHI BROCHURE