

Starters

XL Green Asparagus	Egg Moulet, Truffle Hollandaise, Parmesan Tuille
Wild Mushroom Soup	Scented White Truffle Oil, Shaved Black Truffle
Salmon Tataki	Norwegian Salmon, Goma, Chilli, Mirin Soy, Micro Cress
Marinated Quail	Deep Fried Quail, Ice Plant, Mizuna, Sesame Vinaigrette

Mains

Spaghetti Pasta	Smoked Salmon, Avocado, Chilli, Parmesan
Vegetarian Risotto	Shio Kombu, Nori, Edamame, Carrot, Pumpkin
Root Vegetables	12 Years Aged Balsamic, Lotus, Ardoino Olive Oil
Confit Duck Leg	Puy Lentil, Baby Spinach, Touch of Sherry Sauce Add on Pan Seared Foie de Canard RM 38

Dessert

Baked Date	Almond Frangipane Cream, Toffee Anglaise, Coffee Ice Cream
Crème' Brulé	with Bentong Ginger Lime Crème', Almond Tuile

Étuvée of Maine lobster, Sea Scallop, Tarako Sauce	Market Price
Japanese A5 Miyazaki Sirloin, Yuzu Kosho, Noisette Soy Sauce	100 gm for RM 288 150 gm for RM 418

[2-Course] RM 88

[3-Course] RM 118

[Starter] RM 38 [Main] RM 58 [Dessert] RM 32

**All prices are subject to 10% service charge & prevailing government tax*