

Sabayon



Hommage à la Cuisine Classique

Oeuf En Coquille

Egg Espuma | Sabayon | Truffle | Chive

Saint-Jacques & Dill

Pan-fried Scallop | Braised Turnip | Dill Cream
Bronze Fennel Cress

Foie Gras Rhum et Raisins Secs

Roasted Foie Gras | Rum-Stewed Raisin | Fig Brioche

Veau aux Champignons et Truffe

Veal Medallion | Ratte Potato | French Mushroom
Sauce aux Champignons | Truffle

or

Magret De Canard - Madeira

Pan-seared Bentong Duck Breast | Beetroot Compote
Radicchio | Madeira Reduction

or

Norwegian Salmon

Pan Seared Salmon | Wilted Spinach
Noisette Beurre Blanc | Chives | Caviar

Blanc Manger

Chestnut Blanc Manger | Vanilla Ice Cream
Nutmeg Crumble

or

Sélection de Fromage

Selection of 3 Types Of Artisan Cheese
Honeycomb | Accoutrements

Mignardises

RM558

4 Sommelier Selections Wine Pairing | RM188

Eastern Seas

Sea Urchin

Sea Urchin | Carrot Mousse | Bonito Jelly | Baby Cress

Maguro

Japanese Tuna | Oscietra Caviar | Kizami Wasabi

Oyster Potage & Caviar

Poached Oyster | Artichoke Velouté | Truffle Shard
Iranian Caviar

Foie Gras & Eel

Marinated Miso Foie Gras | Deep Sea Eel | Endive Salad
Walnut Vinaigrette | Port Reduction

Salmon Confit

Slow Cooked Salmon | Asparagus | Edamame | Anchovy
Espuma | Salmon Roe

LAND UPGRADE

Wagyu Sirloin MB8 (150g)

Cheese Fragments | Chlorophyll Puree | Sauce Périgeaux
RM128+

Chocolate Bergamot

Hazelnut Praline | Chocolate Ganache
Bergamot Ice Cream | Baby Coriander

or

Selection of Cheese

Selection of 3 Types Of Artisan Cheese
Honeycomb | Accoutrements

Mignardises

RM608

4 Sommelier Selections Wine Pairing | RM188

Exquisite Symphony

Amuse Bouche

Osmotised Melon | Lime Zest | Yukari
Seaweed Tapioca | Salmon Tartar | Chive
Asparagus Tart | Cheese | Salted Kelp

Circle

Hokkaido Scallop | Botan Ebi Tartare
Almond Garlic Velouté | Charcoal Powder

Lobster

Vegetable Pot-au-feu | Roasted Barley
Lobster Consommé | Open Raviolo

Baccalà

House-Cured Cod | Olive Powder | Anchovy Cream

Wagyu Sirloin MB8

Cheese Fragments | Chlorophyll Puree | Sauce Périgueux

Gin Fizzy

Frozen Berries | Citrus Gin | Dehydrated Strawberries

Berries & Rhubarb

Feuilletine | Strawberry Parfait | Rhubarb Jelly

Mignardises

RM768

5 Sommelier Selections Wine Pairing | RM208

Earth & Season

 Vegetarian

Roasted Leek

Charred Leek | Pea Crisp | Sabayon | Arima Shanshou

Beetroot & Turnip

Roasted Beetroot | Roasted White Turnip | Land Caviar

Sunroot

Ratte Potato | Noisette Butter | Truffle

Consommé

Morelle Mushroom | Eggs Royale | Porcini Crisp

Fennel Risotto

Arborio Risotto | Fennel Ribbons | Pernod Foam
Yuzukosho Vinaigrette

Heirloom Carrot

East India Mango Sorbet | Mascarpone Mousse
Dehydrated Carrots

Mignardises

RM538

4 Sommelier Selections Wine Pairing | RM188

À la Carte

Caspian Iranian Beluga Caviar (25g) | RM988

Melba Toast | Organic Egg Mimosa | Shallot | Chives
Crème Fraîche

Oscietra Caviar (30g) | RM508

Melba Toast | Organic Egg Mimosa | Shallot | Chives | Crème Fraîche

Irish Oysters

3 pieces | RM98 6 pieces | RM198

Cheese Platter (2 Selections) | RM58

Honeycomb | Accoutrements

MENU MUST BE TAKEN BY THE WHOLE TABLE
ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES