

Sabayon



The Gatherer

 Vegetarian

Momotomo Tomato

Burrata Cheese | Cold Pressed Olive Oil | Aged Balsamic

Chanterelle Mushrooms

White Wine Cream | Parsley | Almond Flakes

Parsnip

Roasted Parsnip | Parsnip Velouté | Mizuna Cress

Pappardelle

House-made Pappardelle | Black Truffle | Clarified Butter
32-month Parmigiano-Reggiano

Fig

Caramelised Pahang Fig | Tart | Vanilla Ice Cream
Honeycomb

Or

Cheese

Selection Of Three Types Of Artisan Cheese
Honeycomb | Accoutrements

Mignardises

RM438

4 Sommelier Selections Wine Pairing | RM188

The Classic

Kodawari Egg

Poached Egg | Tarragon Hollandaise | Sea Salt

Escargot

Braised Escargots | French Chantarelle | Parsley Garlic Emulsion

Or

Foie Gras

Pan-fried Goose Liver | Boiled Potato Fondant
Raspberry Vinaigrette

Pigeon

Slow-cooked Pigeon | Liver Pate | Gastrique Sauce
Caramelised Apple | Heirloom Beetroot

Or

Turbot

Seared Turbot | Mustard Dill Velouté | Parsnip Puree
Pickled Shallots | Choux Farci

Or

Wagyu

Braised Tongue | Bordelaise Sauce | White Onion
Truffle Puree | Roasted Leek

Tiramisu

Mascarpone Cream | Sponge Fingers | Kahlua Ice Cream

Or

Cheese

Selection Of Three Types Of Artisan Cheese
Honeycomb | Accoutrements

Mignardises

RM488

4 Sommelier Selections Wine Pairing | RM188

A 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 | RM188

Cheese Platter (2 Selections) | RM68

Honeycomb | Accoutrements

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

The Explorer

Tuna

Tartare | Oscietra Caviar | Macadamia Cream

Mackerel-Foie Gras

Marinated Mackerel | Foie Gras Torchon | Brioche Toast

King Crab

Salad Of King Crab | Caviar Beurre Blanc | White Corn

Sole

Lemon Sole | Miso Espuma | Pickled Onions
Baby Coriander

Kingfish

Grilled Kingfish | Pine Nut Mayo | Beurre Noisette Jus
Or

Lamb

Charcoaled Lamb Loin | Sweet Potato Puree
Pistachio Cous Cous

Parfait

Green Tea Parfait | Puff Pastry | Earl Grey Ice Cream
Or

Cheese

Selection Of Three Types Of Artisan Cheese
Honeycomb | Accoutrements

Mignardises

RM598

5 Sommelier Selections Wine Pairing | RM208

The Symphony

Amuse-Bouche

Corn Cornetto | Corn Velouté
Lime Zest | Melon Tonic
Caramelised Fig Tart | Camembert | Honey

Chūtoro Tuna

Tartare | Oscietra Caviar | Macadamia Cream

Foie Gras

Foie Gras Torchon | Brioche Toast | Caramelised Fig

Pappardelle

House-made Pappardelle | Black Truffle | Clarified Butter
32-month Parmigiano-Reggiano

Scandinavian Turbot

Seared Turbot | Mustard Dill Velouté | Parsnip Puree

Miyazaki Sirloin A5

Charcoaled Sirloin | Glazed Shallots | Porcini Oil
Beef Jus | Seasonal Vegetable

Japanese Strawberry

Strawberry Ice Cream | Milk Crisp | Chocolate Soil
Dehydrated Strawberries

Mignardises

RM788

5 Sommelier Selections Wine Pairing | RM208

Miyazaki Sirloin A5 | RM228

Main Course Upgrade RM128

Charcoaled Sirloin | Glazed Shallots | Porcini Oil
Beef Jus | Seasonal Vegetable

Lamb | RM188

Charcoaled Lamb Loin | Sweet Potato Puree
Pistachio Cous Cous

Kingfish | RM188

Grilled Kingfish | Pine Nut Mayo | Beurre Noisette Jus

Pappardelle Truffle | RM188

House-made Pappardelle | Truffle | Clarified Butter
32-month Parmigiano

Goose Liver | RM168

Pan-fried Goose Liver | Boiled Potato | Crushed Raspberries
Raspberry Vinaigrette

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