

*Sabayon*



## Le Classique

### Amuse Bouche

Spring seafood tart | Edible flowers | Micro herbs  
Potato pave | Ikura | Sour cream  
Spiced cauliflower | Yoghurt | Crispy bread

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### Momotaro Tomato

Burrata cheese | Cold-pressed olive oil | Aged balsamic  
Momotaro tomatoes are a rich, sweet Japanese hybrid which, when paired with the creamy burrata cheese, makes a wonderful East-West combination.

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### Kodawari Egg

Poached Kodawari egg | Asparagus | Spinach broth  
Kodawari eggs have vibrant, creamy orange yolks resulting from the seaweed-rich diet of chickens farmed in Selangor. This dish is accompanied by sustainably-produced asparagus from Cameron Highlands.

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### Capon

Coq au vin | Haricot verts | Mélange of vegetables  
Perak-bred Italian Capon chicken are used for this dish owing to their succulent breast meat and flavourful meat.  
Or

### Tiger Grouper

Steamed tiger grouper | Mustard dill velouté  
Celeriac puree | Pickled shallots  
The firm flesh and marine sweetness of Pulau Ketam tiger grouper is intensified by celeriac grown in the cool Cameron Highlands.

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### Chocolate

Dark chocolate crèmeux | Chocolate ice cream  
Macadamia nuts  
A classic French dessert made with milk, sugar, eggs, chantilly, and dark chocolate obtained locally from Pahang.  
Or

### Cheese Platter (three selections)

Honeycomb | Pahang figs | Accoutrements  
Imported cheeses with fresh figs cultivated in Pahang.

RM528

4 Sommelier Selections Wine Pairing | RM208

## Le Grand

### Amuse Bouche

Spring seafood tart | Edible flowers | Micro herbs  
Potato pave | Ikura | Sour cream  
Spiced cauliflower | Yoghurt | Crispy bread

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### Celeriac Velouté

Roasted celeriac | Celeriac purée  
A luxuriously creamy soup made from celeriac sourced from a sustainable farming enterprise in Cameron Highlands.

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### Goose Liver

Pan-fried goose liver | Avocado | Boutique salad  
Meltingly rich European goose liver paired with avocado and greens, produced from sustainable farming methods in Cameron Highlands.

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### Lamb

Lamb loin | Sauce au poivre | Bay anchovies  
Sweet potato purée  
Tender Australian lamb enhanced with a fragrant sauce of black Sarawakian peppers, and sweet potatoes from Cameron Highlands.  
Or

### Tiger Grouper

Steamed tiger grouper | Mustard dill velouté  
Celeriac puree | Pickled shallots  
The firm flesh and marine sweetness of Pulau Ketam tiger grouper is intensified by celeriac grown in the cool Cameron Highlands.

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### Chocolate

Dark chocolate crèmeux | Chocolate ice cream  
Macadamia nuts  
A classic French dessert made with milk, sugar, eggs, chantilly, and dark chocolate obtained locally from Pahang.  
Or

### Cheese Platter (three selections)

Honeycomb | Pahang figs | Accoutrements  
Imported cheeses with fresh figs cultivated in Pahang.

RM628

5 Sommelier Selections Wine Pairing | RM228

# La Degustation

## Amuse Bouche

Spring seafood tart | Edible flowers | Micro herbs  
Potato pave | Ikura | Sour cream  
Spiced cauliflower | Yoghurt | Crispy bread

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## French Oyster

Sevruga caviar | Watercress emulsion | Sweet shallots

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## Goose Liver

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## Miyazaki

Beef tartare | Bone marrow | Tomato gel | Shaved truffle  
Marbled Japanese beef minced finely and served raw, accompanied by rich marrow served in the bone.

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## Gin Fizz

Zero-alcohol Botanica Ginzero

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Or

## Tiger Grouper

Steamed tiger grouper | Mustard dill velouté  
Celeriac puree | Pickled shallots  
The firm flesh and marine sweetness of Pulau Ketam tiger grouper is intensified by celeriac grown in the cool Cameron Highlands.

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## Chocolate

Dark chocolate crèmeux | Chocolate ice cream  
Macadamia nuts  
A classic French dessert made with milk, sugar, eggs, chantilly, and dark chocolate obtained locally from Pahang.

Or

## Cheese Platter (three selections)

Honeycomb | Pahang figs | Accoutrements  
Imported cheeses with fresh figs cultivated in Pahang.

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RM798

5 Sommelier Selections Wine Pairing | RM228

# A la Carte

## Caspian Iranian Beluga Caviar (25g) | RM988

Melba toast | Organic egg mimosa | Shallots  
Chives | Crème fraîche

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## Oscietra Caviar (30g) | RM508

Melba toast | Organic egg mimosa | Shallots  
Chives | Crème fraîche

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## Oysters on Ice

3 pieces | RM98      6 pieces | RM198

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## Miyazaki Sirloin | RM328

Main Course upgrade | RM228  
Charcoal Wagyu | Haricot verts | Mélange of vegetables  
Bordelaise sauce

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## Cheese Platter (three selections) | RM58

Honeycomb | Pahang figs | Accoutrements

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