

Sabayon



Starter

Heirloom Carrot

Roasted Baby Carrots | Carrot Powder | Carrot Vinaigrette

Oyster Potage

Panko Oyster | Spinach Purée | Caviar

Unagi

Grilled Unagi | Foie Gras | Sansho Pepper

Truffle Soup

Artichoke Velouté | Potato Crisps | Shaved Truffle

Foie Gras

Foie Gras Pâté | Beef Consommé Jelly | Sourdough

Scallop

Scallop Tartare | Seaweed Toast | Ponzu

Main

Risotto

Parsley Risotto | King Mushrooms | Burdock Root | Pastis

Turbot

Searched Turbot | Parsley Emulsion | Caviar

Beurre Blanc

Duck Breast

Slow-cooked Duck Breast | Braised Endive

Orange Reduction | Noisette

Beef Cheek

Braised Cheeks | Carrot Puree | Shallots

Beef Jus

Wagyu (Add-on RM98)

Wagyu Sirloin | Celeriac Purée | Bone Marrow | Shallots | Beef Jus

Lobster (Add-on RM78)

Lobster Étouffée | Mushroom | Lobster Jus

Side Dishes (Add-on RM30)

Choice of: Pommes Purée | Grilled Asparagus with Sabayon | Caesar Salad | Shaved Truffle

Dessert

Pineapple

Pineapple Brûlée | Rosemary | Lime

White Chocolate

White Chocolate Ganache | Yuzu | Apricot

Cheese

Trio of French Cheeses | Fresh Figs | Apricot | Wild Honey

3-Course RM358 | 5-Course RM558 | 7-Course RM758

Huîtres et Caviar

Fresh Gallagher Oysters

3 pieces | RM98 6 pieces | RM188

Caspian Iranian Beluga Caviar

RM880 (25g) | RM370 (10g)

Caspian Russian Oscietra Caviar

RM168 (10g)

All caviar served with melba toast, blinis, organic egg mimosas, shallots, chives and crème fraîche.

Blackmore Wagyu Sirloin

300gm RM450

Creamy spinach | Truffle mash | Caesar salad

Béarnaise | Beef jus

Blackmore's full-bred Wagyu is raised in Victoria's High Country, Australia.

Blackmore Farm's Wagyu is renowned for its flavour and quality.

La Dégustation

The dégustation menu is Chef de Cuisine Steve Ariffin's tribute to France and the alpine regions of Switzerland and Italy which have shaped classical fine dining. He creatively pairs elements and ingredients of haute cuisine with the best of Malaysian-sourced produce for a culinary journey into taste, texture and adventure. La Dégustation is best enjoyed with Sabayon's wine pairing list for an exceptional European experience.

Amuse-Bouche

Chef's Signature

Foie Gras

Foie Gras Pâté | Beef Consommé Jelly | Sourdough Toast

Seasonal Selection

Turbot

Seared Turbot | Parsley Emulsion | Caviar | Lemon Beurre Blanc

Granita

Wagyu MB9

Wagyu Sirloin | Celeriac Purée | Bone Marrow | Shallots | Beef Jus

White Chocolate

White Chocolate Ganache | Yuzu | Apricot | Saffron

Petit Four

RM788

6 Sommelier Selected Wine Pairings | RM348

EQ

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