

*Sabayon*



## DINNER MENU

### SELECTION OF BREADS

Bordier butter, cold pressed extra virgin olive oil

### AGED KALUGA CAVIAR

Smoked Scottish salmon “rilette”, crème cru, dill

### WILD MUSHROOM MACARONI GRATIN

36-month parmesan, black truffle, Vin jaune

### OLIVE OIL-POACHED BLACK COD

Smoked eel consommé, caviar, marinated turnip

### HUNTER CHICKEN

Corn-fed chicken, sauce Albufera

### TAINORI CHOCOLATE

Sourdough ice cream, salted caramel, Pedro Ximenes sabayon

### MIGNARDISES

1200+ per person

3 Glass Wine Pairing | RM300+    5 Glass Wine Pairing | RM500+  
3 Glass Coravin Pairing | RM800+

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## VEGETARIAN MENU

### SELECTION OF BREADS

Bordier butter, cold pressed extra virgin olive oil

### DATTERINI TOMATO

Graffiti aubergine, stracciatella, mint

### WILD MUSHROOM MACARONI GRATIN

36-month parmesan, black truffle, Vin jaune

### TROMBETTA COURGETTE

Ricotta, Gordal olive, basil

### VOL AU VENT

French girolle, English peas, mimolette

### TAINORI CHOCOLATE

Sourdough ice cream, salted caramel, Pedro Ximenes sabayon

### MIGNARDISES

850+ per person

3 Glass Wine Pairing | RM300+      5 Glass Wine Pairing | RM500+

3 Glass Coravin Pairing | RM800+