



Sabayon

Merdeka Eve Menu

Five-Course

Amuse Bouche

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

Momotaro Tomato

Burrata cheese | Cold-pressed olive oil | Aged balsamic

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.

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.

Or

Main Course upgrade

Miyazaki Sirloin | RM228

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.

RM588 per person | Regular Table

RM688 per person | Window Table

3 Sommelier Selections Wine Pairing | RM188

or

Veuve Clicquot Brut Reserve Champagne | RM588

Seven-Course

Amuse Bouche

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

French Oyster

Sevruga caviar | Watercress emulsion | Sweet shallots

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.

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.

Gin Fizz

Zero-alcohol Botanica Ginzero

Capon

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Main Course upgrade

Miyazaki Sirloin | RM228

Chocolate

Dark chocolate crémeux | 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.

RM888 per person | Regular Table

RM988 per person | Window Table

5 Sommelier Selections Wine Pairing | RM228

or

Veuve Clicquot Brut Reserve Champagne | RM588

EQ

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