

Sabayon



Le Petit

Amuse-Bouche

Foie Gras

Roasted foie gras | Burnt figs |
Cherry compote | Port reduction

or

Petuna Salmon

Confit petuna | Artichoke cream | Caviar |
Wild garlic emulsion

Razor Clams

Add-on | RM98

Razor clams | Prawn | Sea urchin | Green peas |
Spring vegetables | Potato velouté

Duck Leg

Duck leg confit | Potatoes Anna | Foie gras |
Whole grain mustard

or

Sea Bream

Confit bream | Chinese cabbage | Sea asparagus |
Lemon beurre blanc

or

Wagyu MB9

Upgrade | RM198

Wagyu sirloin | Celeriac purée | Petit pois |
Shallots | Beef jus

Side dishes for all mains in Le Petit serves two.

Chocolate Crémeux

Dark chocolate | Whiskey ice cream | Macadamia nuts

or

Strawberry

Tart | Meringue | Strawberry sorbet | Basil

RM458

3 Sommelier Selected Wine Pairings | RM208

Le Menu du Jardin

Amuse-Bouche

Asparagus

Asparagus tarte | Artichoke cream |
Wild garlic emulsion

Pot-Au-Feu

Add-on | RM58

Green peas | Spring vegetables | Tomato consommé

Tagliolini

House-crafted tagliolini | Truffle | Aged Parmesan |
Sage beurre noisette

Chocolate Crémeux

Dark chocolate | Whiskey ice cream | Macadamia nuts

or

Strawberry

Tart | Meringue | Strawberry sorbet | Basil

RM368

3 Sommelier Selected Wine Pairings | RM208

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.*

Artisanal Cheese Selection

At Sabayon, our cheese course is a celebration of centuries-old craftsmanship and a testament to the unparalleled richness of European cheesemaking traditions. Our seasonal selection is handpicked from small-scale producers who uphold heritage techniques, ensuring every bite tells a story of the land, the seasons, and artisanal dedication.

Choice of three RM68 | Choice of five RM98

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 Degustation is best enjoyed with Sabayon's wine-pairing list for an exceptional European experience.

Amuse-Bouche

Petuna Trout

Smoked trout and Scottish salmon rilette | Pickled cucumber | Crème fraîche

Foie Gras

Roasted foie gras | Burnt figs | Cherry compote | Port reduction

Razor Clams

Razor clams | Prawn | Sea urchin | Green peas | Spring vegetables | Potato velouté

Tagliolini Crab

House-crafted tagliolini | King crab | Parsley | Vongole

Granita

Pink guava | Lime sorbet | Ginger flower espuma

Wagyu MB9

Wagyu sirloin | Celeriac purée | Petit pois | Shallots | Beef jus

Duet of Cheeses

Chocolate Crémeux

Dark chocolate | Whiskey ice cream | Macadamia nuts

RM788

7 Sommelier Selected Wine Pairings | RM348

Blackmore Wagyu Sirloin

300gm RM450

Creamy spinach | Truffle mash | Caesar salad | Bearnaise | 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.



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