

*Sabayon*



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## Starter

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### 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 Pate | Beef Consommé Jelly | Sourdough

### Scallop

Scallop Tartare | Seaweed Toast | Ponzu

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## Main

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### Risotto

Parsley Risotto | King Mushrooms | Burdock Root | Pastis

### Turbot

Seared Turbot | Parsley Emulsion | Caviar

Beurre Blanc

### Duck Breast

Slow-cooked Duck Breast | Braised Endive

Orange Reduction | Noisette

### Beef Cheek

Braised Cheeks | Carrot Puree | Braised Shallots

Beef Jus

### Wagyu (Add-on RM98)

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

### Lobster (Add-on RM78)

Lobster Etouffée | Mushroom | Lobster Jus

### Side Dishes (Add-on RM30)

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

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## Dessert

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### 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

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.

# 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.

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## Amuse-Bouche

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## Chef's Signature

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### Foie Gras

Foie Gras Pâté | Beef Consommé Jelly | Sourdough Toast

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## Seasonal Selection

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### Turbot

Seared Turbot | Parsley Emulsion | Caviar | Lemon Beurre Blanc

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## Granita

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### Wagyu MB9

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

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## White Chocolate

White Chocolate Ganache | Yuzu | Apricot | Saffron

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## Petit Four

**RM788**

6 Sommelier Selected Wine Pairings | RM348

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