



Charles Coulombeau

DINNER MENU

Three chapters into Chef Coulombeau's career

Avocado | Sake | Pear

Lamb | Lime | Tarragon

Hamachi | Cucumber | Coriander

Izumibashi Junmai Ginjo Megumi, Blue Label, Kanagawa

Premium: IWA 5 Junmai Daiginjo

Tamagoyaki | Caviar | Yuzu

Domaine Vacheron Sancerre Blanc 2018

Premium: Domaine Fournier Père & Fils Sancerre 'Silex' Blanc 2022

Scallops | Carrots | Nori

Château Miraval Côtes de Provence Rosé 2021

Premium: Rock Angel Rosé 2022

Duck | Sushi Rice | Blackberries

Saintes Pierres de Nalys Châteauneuf-du-Pape Rouge 2017

Premium: Paul Jaboulet Aîné, Hermitage, La Chapelle 2011

Orange Blossom | Passion Fruit | Jalapeño

Trimbach Réserve Muscat 2018

Premium: Michel Lynch Sauternes 2021

Nougat | Bergamot de Nancy

RM788 per person

5-Glass Wine Pairing RM288 | 5-Glass Premium Wine Pairing RM488



Menu selections are subject to change. Kindly inform our team of any dietary preferences, restrictions, or allergies, and we will be pleased to assist.

PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES.



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VEGETARIAN MENU

Three chapters into Chef Coulombeau's career
Avocado | Sake | Pear
Butternut | Lime | Tarragon

Cucumber | Coriander | Radish
Izumibashi Junmai Ginjo Megumi, Blue Label, Kanagawa
Premium: IWA 5 Junmai Daiginjo

Tamagoyaki | Yuzu | Togarashi
Domaine Vacheron Sancerre Blanc 2018
Premium: Domaine Fournier Père & Fils Sancerre 'Silex' Blanc 2022

Cheese Soufflé | Carrots | Nori
Château Miraval Côtes de Provence Rosé 2021
Premium: Rock Angel Rosé 2022

Spinach | Blackberries | Sushi Rice
Saintes Pierres de Nalys Châteauneuf-du-Pape Rouge 2017
Premium: Paul Jaboulet Aîné, Hermitage, La Chapelle 2011

Orange Flower Blossom | Passion Fruit | Jalapeño
Trimbach Réserve Muscat 2018
Premium: Michel Lynch Sauternes 2021

Nougat | Bergamot de Nancy

RM588 per person

5-Glass Wine Pairing RM288 | 5-Glass Premium Wine Pairing RM488

