



## **2017 Degustation menu**

**RM330+ per person**

***or RM600+ for 2 persons***

**Supplement of RM188+ for wine pairing per person**

**Supplement of RM30+ for cheese per person**

**Alaskan king crab, avocado cream, Kedondong granité**  
Veuve Clicquot Champagne Yellow Label Brut, Reims, NV

**Aubergine, Comte cheese, fermented black beans crisps**  
Grenache Blanc, Garbo, Montsant, Spain 2015

**Duck foie gras, curry leaf, prunes compote**  
Malbec, Terrazas Reserve, Argentina 2015

**Pan-seared Australian lamb loin, saltbush lamb neck raviolo,  
roasted garlic, "Bak Ku Teh" foam**

**Or**

**Bourguignon inspired 36 hours wagyu beef cheeks,  
beancurd skin wagyu sausage**  
Cabernet Sauvignon, Grand Reserve, Rey Sol, Chile 2012

**Selection of unpasteurised French cheeses**

*\* Supplement of RM30+*

**Mango parfait, almond streusel, sour meringue, passion fruit**  
Late harvest Chardonnay, Balduzzi, Chille 2011

**Signature Texture of Chocolate, 70% chocolate sphere,  
White chocolate "pop-corn", cocoa soils (Sharing)**

**Please inform our servers if you have any dietary restriction**

Menu is subject to change. Revised menu will contain items of similar quality  
All prices shown are in RM | Inclusive of 6% of GST and subject to 10% of service charge