

skillet^{@163}

SUMMER 2017 INSPIRED DINNER MENU

3 Course Menu without supplements RM128+ per person

(Choose 1 appetizer + 1 main + 1 dessert)

* Supplements on:

Appetiser

- Foie gras – RM15 add on
- Alaskan King Crab – RM35 add on

Main

- Duck breast – RM15 add on
 - Lamb – RM15 add on
 - Duo of Wagyu – RM15 add on
 - Cod fish – RM65 add on
 - Australian Marble 9+ Wagyu – RM180 add on
- (Add on **foie gras** to any main: RM28+)

Desserts

- Texture of chocolate – RM15 add on
- Sorbet – RM15 add on
- Cheese Plate – RM20 add on

APPETISER

SALMON . 45

Homecured Norwegian salmon, Jerusalem artichoke, mascapone, Ikura

AUBERGINE . 45

Baked aubergine, Comte cheese, ginger & onion cream, pickled papaya, fermented black beans crisps (v)(g)

"TOMYAM" SEAFOOD . 45

Crispy tiger prawn, Pulau Ketam clams, eryngii mushroom, "clear tomyam" foam (g)(s)

LOBSTER CAPPUCCINO . 50

"Assam laksa" inspired lobster cappuccino, bamboo charcoal pineapple & cheese Raviolo, local herbs (g)

* FOIE GRAS . 60

Pan-seared duck foie gras, curry leaf tempura, curry sea salt, cardamon scented prune compote, brioche (g)

* ALASKAN KING CRAB . 80

Alaskan king crab leg, "kedondong" granité, avocado cream, Asian pear

MAIN

PASTA . 75

Homemade "Kampung" egg yolk pasta, crispy tiger prawn, torch ginger flower, Espelette pepper (g)(s)

CHICKEN . 75

Pan-seared Chinese ginseng "Dong Guai" chicken, Potato Dauphinoise, "Dong Guai" espuma, goji berries (g)

BARRAMUNDI FISH . 75

Slow-cooked Barramundi, parsley & pistachio crumble, citrus reduction, seasonal vegetables (g)(n)

* DUCK BREAST . 90

Slow-cooked 5 spice marinated duck breast, duck rillettes & foie gras croquette, seasonal vegetable(g)(n)

* LAMB LOIN . 90

Pan-seared New Zealand lamb loin, lamb raviolo, roasted garlic puree, "Bak Ku Teh" foam (g)

* DUO OF WAGYU . 90

36 hours Bourguignon inspired Wagyu beef cheek, wagyu sausage in beancurd skin, seasonal vegetables (w)

* COD FISH . 140

Pan-seared cod, squid ink "cassoulet", beef bacon, Kombu crisp, dashi reduction

* AUSTRALIAN MARBLE 9+ WAGYU STRIPLOIN (150G) . 260

Australian marble 9+ Wagyu beef striploin, root vegetables, saute morel, morel jus

DESSERTS

CHEESE MOUSSE . 40

Roquefort, yoghurt sponge, peach & jasmine granité (g)(n)

MACADAMIA . 40

Chocolate cream, salted caramel macadamia (g)(n)

* TEXTURE OF CHOCOLATE . 50

Chocolate sphere, white chocolate "popcorn", cocoa soil, -196C liquid nitro (g)

* LIQUID NITROGEN SORBET . 50

(check with our team for the flavour of the day)

* CHEESE PLATE . 60

Selection of air-flown unpasteurised French cheeses, nuts, fruit compote (g)(n)

(s) spicy (w) contains wine (g) contains gluten (n) contain nuts (v) vegetarian
Please inform our servers if you have other sort of allergies

All prices shown are in RM | Inclusive of 6% GST and subject to 10% of service charge