



TASTING MENU

12 NOVEMBER | RM398 PER PERSON

FIRST

HOKKAIDO SCALLOP & BOSTON LOBSTER

POMELO, KAFFIR LIME LEAVES, PERSIMMON KIMCHI, TAMARIND SAUCE, ARUGULA, BASIL OIL

CATENA APPELLATION LUJÁN DE CUYO WHITE CLAY SEMILLON-CHENIN

SECOND

SEARED FOIE GRAS

GRILLED GRAPES, SPICED SPONGE, POMEGRANATE MOLASSES, PISTACHIO DUKKAH

CATENA APPELLATION SAN CARLOS CABERNET FRANC

THIRD

AGED DUCK BREAST

14-DAY AGED DUCK, PARSNIP PURÉE, GRILLED PLUMS, BLACKCURRANT SAUCE

ANGELICA ZAPATA MERLOT ALTA

FOURTH

NEW ZEALAND LAMB RACK

GLAZED CHESTNUTS, MAITAKE MUSHROOM, MAPLE JUS

CATENA ZAPATA MALBEC NICASIA VINEYARD

FIFTH

AUSTRALIAN WAGYU MB5 SIRLOIN

CHARRED SCALLION DUST, POMMES PURÉE, BABY SPINACH, BORDELAISE SAUCE

CATENA ZAPATA MALBEC ARGENTINO

DESSERT

CALLEBAUT 70% DARK CHOCOLATE TRUFFLE

BOOK NOW

prices are subject to 6% SST and 10% service charge

