



DEGUSTATION MENU

AMUSE BOUCHE

ABALONE CAVIAR

FOIE GRAS & RHUBARB

ANGEL PRAWN

BAMBOO

MADAI

PIGEON

OR

OMI WAGYU +80

CHEESE SELECTION

AVOCADO

CACAO

DOUCEURS

7 COURSE - 690 per person

discovery 6 glass wine pairing 470

elevate 6 glass wine pairing 870

Prices are quoted in Malaysian Ringgit (MYR),
subject to 6% Sales & Service Tax (SST).

Please do not hesitate to inform us if you are interested in our vegan menu option.
The glass wine pairing options will feature seasonal selections curated by our Sommelier.



SIGNATURE LUNCH

AMUSE BOUCHE

KRISTAL CAVIAR

ANGEL PRAWN & CAVIAR*

TURBOT

LAMB

OR

DUCK

CACAO

DOUCEURS

4 COURSE - 395 per person

*5 COURSE - 495 per person

discovery 4 glass wine pairing 320

*discovery 5 glass wine pairing 380

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subject to 6% Sales & Service Tax (SST).

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Potager

SEAFOOD



AMUSE BOUCHE

SCALLOP

ANGEL PRAWN & CAVIAR

SEABREAM

CACAO
DOUCEURS

4 COURSE - 320 per person

discovery 4 glass wine pairing 320

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Potager

HARVEST



AMUSE BOUCHE

BEETROOT

RATATOUILLE

MOREL RISOTTO

FENNEL & ENDIVE

CACAO

DOUCEURS

5 COURSE - 295 per person

discovery 4 glass wine pairing 320
*discovery 5 glass wine pairing 380

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BEVERAGE PAIRING

WINE

**Discovery 4/5
Glass Pairing**

320/380 per person

2018	Recaredo, Particular Reserve Brut Nature
2021	Grace Wine, Yamanashi “Gris de Koshu”*
2021	Luis Seabra, Granito Cru Alvarinho
2022	Alain Graillot, Crozes-Hermitage Blanc*
2017	Jules Desjournays, Morgon Vieilles Vignes*
2022	Charlotte & Aurelien Houillon, Grenache Vieilles Vignes*
NV	Quinta do Noval, Tawny Port 20 Year Old

Wine and vintage are subjected to change
due to limited allocation and quantity.

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BEVERAGE PAIRING

WINE

Discovery 6
Glass Pairing

470 per person

NV	R. Pouillon, Rose de Maceration*
(2018)	Benoit Dehu, Cuvee Initiation Blanc de Noir*
2018	Pierre Peters, L'Esprit Blanc de Blancs*
NV	Perez Barquero, Grand Barquero Oloroso 25 Year Old
2021	Grace Wine, Yamanashi "Gris de Koshu"
2021	Luis Seabra, Granito Cru Alvarinho
2017	Luis Seabra, Granito Cru Alvarinho
2022	Charlotte & Aurelien Houillon, Grenache Vieilles Vignes*
NV	Quinta do Noval, Tawny Port 20 Year Old

Wine and vintage are subjected to change due to limited allocation and quantity.

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BEVERAGE PAIRING

W I N E

Elevate 6 Glass Pairing

870 per person

NV	Krug, Grande Cuvee 172 Edition
2023	Carbonnieux Blanc
2021	Alain Graillot, Crozes-Hermitage Blanc
2022	Lamy-Pillot, Chassagne-Montrachet
2022	Petit-Roy, Pernand Vergelesses 1er Cru "Les Fichots"*
20210	Philippe Pacalet, Cornas**
NV	Perez Barquero, La Canada Pedro Ximenez 25 Year Old

Wine and vintage are subjected to change
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