



DEGUSTATION MENU

UNI TOAST & BOUILLABAISSE

AMUSE BOUCHE

CORN SCALLOP

ASPARAGUS MOREL TART

BLACK COD

BAMBOO

LOBSTER RISOTTO

PIGEON

OR

TURBOT+120

OR

OMI WAGYU+120

CHEESE

MANGO

DOUCEURS

MYR650 per guest

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

Potager

HARVEST



CAULIFLOWER TOAST w VICHYSOISE

AMUSE BOUCHE

CORN

BEETROOT TART

GREEN ASPARAGUS

BAMBOO

MOREL RISOTTO

EGGPLANT

CHEESE

MANGO

DOUCEURS

8 COURSE - 580 per person

camellia path 5 glass alcohol pairing 400

magnolia trail 7 glass alcohol pairing 690

orchid passage 5 glass pairing 220

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

Potager

4 COURSE

AMUSE BOUCHE

ASPARAGUS MOREL TART

BLACK COD

LAMB

OR

TURBOT +100

OR

OMI WAGYU +120

CACAO

DOUCEURS

4 COURSE - 320 per person

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



SIGNATURE LUNCH

AMUSE BOUCHE

CORN SCALLOP

ASPARAGUS MOREL TART

BLACK COD

OR

LOBSTER + 100

LAMB

OR

TURBOT + 100

OR

OMI WAGYU + 120

CACAO

DOUCEURS

5 COURSE - 490 per person

camellia path 5 glass alcohol pairing 400  
orchid passage 5 glass pairing 220

Prices are quoted in Malaysian Ringgit (MYR),  
subject to 6% Sales & Service Tax (SST). The  
glass wine pairing options will feature  
seasonal selections curated by our  
Sommelier.

Potager

HARVEST



AMUSE BOUCHE

CORN

BEETROOT TART

MOREL RISOTTO

EGGPLANT

CACAO

DOUCEURS

5 COURSE - 390 per person

camellia path 5 glass alcohol pairing 400  
orchid passage 5 glass pairing 220

Prices are quoted in Malaysian Ringgit (MYR), subject to 6% Sales & Service Tax (SST).  
The glass wine pairing options will feature seasonal selections curated by our  
Sommelier.