



## BENJAMIN HALAT TASTING MENU

### FOIE GRAS TERRINE (A)

WHITE PORTWINE JELLY · BRIOCHE · RASPBERRY

*Vin Santo, "Castello Di Brolio" Ricasoli, Tuscany, Italy*

### LOBSTER BISQUE

LOBSTER · PASSE PIERRE

*Riesling, Château Ste. Michelle, Colombia Valley, USA*

### ROASTED SCALLOPS (A)

CAULIFLOWER PUREE · MACE FOAM

*Côtes du Rhône, "Belleruche" M. Chapoutier, Rhone, France*

### GIN AND TONIC

CUCUMBER

### BRAISED BEEF SHORT RIB

PESTO FRENCH BEANS · HERB POTATOES · HOMEMADE MUSTARD

*Shiraz Blend, "Bin 8" Penfolds, Australia*

### ST MAURE GOAT CHEESE PRALINE

SPRING VEGETABLE SALAD · CARROT CREAM

*Cabernet Sauvignon, "Gran Reserva" Luis Felipe Edwards, Colchagua, Chile*

### DUET OF VALROHNA CHOCOLATE

CHOCOLATE GLAZE · FOREST BERRIES

*Late Bottled Vintage, Neipoort, Oporto, Portugal*

### SELECTION OF PREMIUM COFFEE AND TEA

MANDARIN GRILL PETIT FOURS

### 5- COURSE MENU 398

EXCLUDING SOUP AND CHEESE COURSE

ADD WINE PAIRING 85

### 7- COURSE MENU 498

ADD WINE PAIRING 125

WE DO SERVE OUR DEGUSTATION MENUS ON A SHARING BASIS UPON REQUEST  
KINDLY NOTE THAT A SURCHARGE OF MYR 80 WILL BE APPLIED

(A) CONTAINS ALCOHOL

PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX  
PLEASE HIGHLIGHT ANY SPECIFIC FOOD ALLERGIES OR INTOLERANCES TO OUR COLLEAGUES BEFORE ORDERING  
WE ENDEAVOUR TO SOURCE FOR LOCAL AND SUSTAINABLE INGREDIENTS WHENEVER POSSIBLE