



FESTIVE DINNER

RM 588 Net per Person | RM 230 Net - Wine Pairing

AMUSE BOUCHE

Chicken Liver Pâté, Milk Brioche, Port Wine Gel
Chocolate-Coated Beef, Shallot Jam
Crispy Taco, Marinated Tuna, Mango Salsa
N.V / Deutz / Brut / Aÿ

Tuna and Kingfish Crudo

White Sturgeon Caviar, Ginger Beurre Blanc, Basil Oil
Allegrini Corte Giara / Pinot Grigio / Delle Venezie D.O.C

Confit Duck Ravioli

Winter Truffle, Parsnip Purée
Louis Latour / Chardonnay / Ardèche

Oven-Baked Cod

Poached Borneo Lobster, Leek Fondue, Chardonnay Mousseline
Mud House / Pinot Noir / Central Otago

Or

Wagyu Sirloin B.M.S 8

Porcini Crust, Horseradish Sauce
L'enclos by Des Domaines Edmond De Rothschild
Puisseguin-Saint-Emilion

Pear Tart

Earl Grey Cream, Roasted Barley Ice Cream

Petit Fours

Please highlight any specific food allergies or intolerances to our colleagues before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.