



FESTIVE DINNER

RM 500 Net Per Person | RM 230 Net - Wine Pairing

AMUSE BOUCHE

Savoury Tart, Marinated Roasted Capsicum

Tomato Arancine, Basil Emulsion

Cauliflower Croquette, Goat Cheese

N.V | Deutz | Brut | Aÿ

Truffle Soup

Celeriac, Hazelnuts

Allegrini Corte Giara | Pinot Grigio | Delle Venezie D.O.C

Mushroom Ravioli

Forest Mushroom Consommé, Pine Nuts

Louis Latour | Chardonnay | Ardèche

Josper-Baked Eggplant

Tomato, Mozzarella Cheese

*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.