



ASPARAGUS ATELIER

From soil to table

Appetizer

White Asparagus Terrine *G, D, F*
Cherry balsamic, aged tuna, bottarga

Soup

White Asparagus Velouté *G, D*
Crispy beef, truffle brioche

Intermediate

White Asparagus Risotto *D, F*
Salmon roe

Mains

Grilled Asparagus *G, D, E*
Mimosa egg, hollandaise sauce
Choice of green or white asparagus

Pan-Seared Turbot Fillet *G, D, F, SF*
Beurre blanc sauce, sautéed mixed asparagus

Dessert

Chocolate Sponge with Candied Orange *G, D, E, N*
Semi-frozen pistachio and vanilla ice cream, sabayon sauce

2 Courses RM78 nett per person, 3 Courses RM98 nett per person
Full Courses RM198 nett per person

D - dairy *G* - gluten *F* - fish *E* - eggs *N* - nuts *SF* - shellfish *A* - contains alcohol

All prices are in Ringgit Malaysia and are inclusive of prevailing taxes.
We endeavour to source for local and sustainable ingredients whenever possible.