



MENU DÉGUSTATION

CURRENT TASTING MENU SELECTION

4 COURSE TASTING MENU

MYR 298++ p/pax

Freshly baked Artisanal Sourdough
and French Baguette with Truffle Butter

Selection of canapés and seasonal amuse bouche

ST JACQUES

Hokkaido Scallops Carpaccio |
Mango & Passionfruit | Turmeric Dressing

VELOUTÉ DE TOPINAMBOURS

Jerusalem Artichoke Velouté |
Truffle Cream | Crouton

AGNEAU

Australian Lamb Rack | Ratatouille Puree |
Spring Peas | Lamb Jus

OR

HALIBUT

Atlantic Halibut | Asparagus |
Vegetable Brunoise | Yuzu Spinach Velouté

AGRUMES 2.0

Lemon Curd | Yuzu Jelly |
Citrus Granita | Meringue

Petit Four

5 COURSE TASTING MENU

MYR 398++ p/pax

HAMACHI

Japanese Amberjack |
Turmeric Dressing | Citrus | Coriander

FOIE GRAS

"Rougié" Foie Gras |
Grapes | Port Wine Jus

HALIBUT

Atlantic Halibut | Asparagus |
Vegetable Brunoise | Yuzu Spinach Velouté

BŒUF

Australian Wagyu Oyster Blade |
Potato Mousseline | Perigueux Sauce

OR

HOMARD

Canadian Lobster | Ceps Mushroom |
Green Pea Espuma | Crustacean Sauce

PARIS BREST

Choux | Hazelnut Cream | Praline | Vanilla Ice Cream

Petit Four

All prices are in MYR and Subject to 10% Service Charge and 6% Govt SST.
Please Highlight Any Specific Food Allergies or Intolerances to Our Colleagues before Ordering. Thank You.



7 COURSE TASTING MENU

MYR 688++ p/pax

Freshly baked Artisanal Sourdough
and French Baguette with Truffle butter

Selection of canapés and seasonal amuse bouche

FOIE GRAS

"Rougié" Foie Gras Au Torchon | Figs |
Sweet Wine Jelly | Mique Bread

ST JACQUES

Pan Seared Hokkaido Scallops |
Jerusalem Artichoke | Black Truffle

HALIBUT

Atlantic Halibut | Asparagus |
Vegetable Brunoise | Yuzu Spinach Velouté

HOMARD

Canadian Lobster | Ceps Mushroom |
Green Pea Espuma | Crustacean Sauce

BŒUF JAPONAIS

Nakanishi Miyazaki A5 Rib Eye |
Potato Mousseline | Perigueux Sauce

BRIE AU TRUFFE FAÇON CHEF CHAMBON

Brie Cheese | Mascarpone | Truffle

POIRE

Pear | White Chocolate | Sable

Petit Four

Dis moi ce que tu manges, je te dirai qui tu es
"tell me what you eat... i'll tell you who you are"

Château Dionne (MALAYSIA)

24- Ground & Mezzanine
Jalan Medan Setia 2
Plaza Damansara, Bukit Damansara
50490 Kuala Lumpur

RESERVATIONS: +603 2011 2333