



MENU

Dégustation

CURRENT MENU SELECTION

4 COURSE MENU CLASSIQUE

MYR 298++ p/pax

4 COURSE MENU DECOUVERTE

MYR 398++ p/pax

Freshly baked Artisanal Sourdough
French Baguette and Mini Croissant with Truffle butter
Selection of canapés and seasonal amuse bouche

TARTARE DE THON

Blue Fin Tuna Tartare | Kaviari Oscietre Caviar |
Avocado | Crispy Potato

ST JACQUES

Cold Angel Hair Pasta | Hokkaido Scallops |
Uni | Ikura | Kaviari Oscietre Caviar | Truffle Vinaigrette

CONSOMMÉ DE TOMATES

Tomato Consommé | Amaebi |
Aromatic Vegetables | Pistou

FOIE GRAS

Pan Seared "Rougié" Foie Gras |
Mango | Chambon Sauce | Hazelnut Crumble

MILLE-FEUILLES DE CANARD ROSSINI

Duck Breast Mille-Feuille | "Rougié" Foie Gras |
Potato Mousseline | Perigueux Sauce

OR

BŒUF

Australian Wagyu Oyster Blade M6+ |
Pommes Duchesse | Perigueux Sauce

OR

CD BOUILLABAISSÉ

5 Assorted Fishes | Turned Vegetable |
Rouille | Bouillabaisse

HOMARD

Canadian Lobster | Open Ravioli |
Glazed Spring Vegetables | Crustacean Foam

FRAISIER

Strawberry Texture | Almond Dacquoise |
Vanilla Cream | Strawberry Ice Cream

PARIS BREST 3.0

Choux Pastry | Hazelnut Praline Cream |
Vanilla Ice Cream

OR

PLATEAU DE FROMAGE

4 Assorted French Cheese |
Dry Fruits | Pecan Nuts

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.

6 course TASTING MENU

MYR 688++ p/pax

Freshly baked Artisanal Sourdough,
French Baguette and Mini Croissant with Truffle butter

Selection of canapés and seasonal amuse bouche

THON

Blue Fin Tuna | Hokkaido Scallop |
Uni Espuma | Kaviari Kristal Caviar

FOIE GRAS ET HOMARD

"Rougié" Foie Gras Au Torchon | Canadian Lobster |
Ponzu Jelly | Granny Smith Apple

VELOUTÉ D'ARTICHAUT

Artichoke Velouté | Herb Cream |
Summer Black Truffle

KINMEDAI

Kinmedai | King Crab | Zucchini Flower |
Tomato & Saffron Sauce

TROU NORMAND

Yuzu Sorbet | Lemon Jelly | Limoncello

BŒUF JAPONAIS

Japanese A5 Wagyu Beef |
Grilled Asparagus | Perigueux Sauce

PLATEAU DE FROMAGE *(*supplement of MYR 40)*

4 Assorted French Cheese |
Dry Fruits | Pecan Nuts

Pre-dessert

SOUFFLE

Grand Marnier Soufflé | Dark Chocolate |
Orange | Vanilla Ice Cream

Petit Four

*Food is one part of the experience...
The harmony between what you have
on the plate & what surrounds the plate*



Château Dionne (MALAYSIA)

24- Ground & Mezzanine
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RESERVATIONS ONLY:

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