



Le Dîner

DINNER MENU

mai

MAY

À LA CARTE



Selection of the Finest

CAVIAR

WITH

VEUVE CLICQUOT YELLOW BRUT (NV) CHAMPAGNE

*SUPPLEMENT OF MYR 98 / GLASS

CAVIAR

*SERVED WITH BLINIS & CONDIMENTS

KAVIARI OSCIÈTRE PRESTIGE CAVIAR 30GM MYR 398

KAVIARI KRISTAL CAVIAR 30GM MYR 428

IRANIAN BAERII CAVIAR 50GM MYR 888

IRANIAN BELUGA CAVIAR 25GM MYR 788



Petit Four

MINI CROISSANT (PER PCS) MYR 4.5

MINI CANELÉ (PER PCS) MYR 4.5

TRUFFLE BUTTER 150GM MYR 72

CHOCOLATE TRUFFLE 150GM MYR 38

À LA CARTE

Signature Add On

MYR

HUÎTRES

GILLARDEAU OYSTER (PER PC)

28

CHEVEUX D'ANGE

COLD CAPELLINI | UNI |
OSCIÈTRE CAVIAR | PONZU

198

ST JACQUES

HOKKAIDO SCALLOPS | ASPARAGUS |
CHAMPAGNE BEURRE BLANC | KRISTAL CAVIAR

128

FOIE GRAS

ROUGIÉ FOIE GRAS | PIGEON |
SPINACH | JUS

168

ESCARGOT

BURGUNDY SNAILS | GARLIC HERB BUTTER 6PCS

45

CD BOUILLABAISSE

SEASONAL JAPANESE FISH | SAFFRON POTATO |
FISH BROTH | AIOLI

168

HOMARD

CANADIAN LOBSTER | EEL | ORZO PASTA |
OSCIÈTRE CAVIAR | BEURRE BLANC

218

A5 WAGYU

100G JAPANESE A5 WAGYU | DAUPHINOISE |
ENTRECÔTE SAUCE | BEEF JUS

328

SIGNATURE CD SOUFFLÉ

GRAND MARNIER SOUFFLÉ | ORANGE |
VANILLA ICE CREAM

40

SÉSAME NOIR

BLACK SESAME | YUZU | SABLE

40

PLATEAU DE FROMAGE

ASSORTMENT FRENCH CHEESE | DRIED FRUITS |
NUTS | SOURDOUGH

48

*PRICES ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

*PLEASE CHECK WITH THE SERVICE ON AVAILABILITY

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CHEF'S DEGUSTATION DINNER

MAY 2022

MYR 398++ P/P

~ MYR 688++ P/P WITH WINE PAIRING ~

FRESHLY BAKED ARTISANAL SOURDOUGH, FRENCH BAGUETTE
AND MINI CROISSANT WITH TRUFFLE BUTTER

SELECTION OF CANAPÉS & AMUSE BOUCHE
- APERITIF -

Starter

MAQUEREAU

MASABA | ASPARAGUS | ASPIC | IKURA
(SUPPLEMENT OF MYR 68 FOR 10G HOKKAIDO UNI)

- 2019, HENRI BOURGEOIS, EN TRAVERTIN POUILLY-FUMÉ, LOIRE VALLEY -

Hot Starter

FOIE GRAS

"ROUGIÉ" FOIE GRAS | PIGEON | SPINACH | JUS
- 2017, VIEIL ARMAND, GEWÜRZTRAMINER, ALSACE -

Mid Course*

(*SUPPLEMENT OF MYR 138 FOR ADDITIONAL COURSE)

HOMARD*

CANADIAN LOBSTER | EEL | ORZO PASTA |
OSCIÈTRE CAVIAR | BEURRE BLANC

- 2018, CASTELLARE DI CASTELLINA CHIANTI CLASSICO RISERVA DOCG,
TUSCANY -
(*SUPPLEMENT OF MYR 58)

Selection of Main Course

BŒUF

AUSTRALIAN WAGYU OYSTER BLADE | DAUPHINOISE |
ENTRECÔTE SAUCE | BEEF JUS

- 2015, LA PETITE LUNE ROUGE, DOMAINE DE CHEVALIER, BORDEAUX -

ROUGET

FRENCH RED MULLET | SPRING VEGETABLE | SAFFRON CREAM | FISH BROTH
- 2015, CHÂTEAU COUHINS-LURTON BLANC, PESSAC-LÉOGNAN -

(*SUPPLEMENT OF MYR 128)

*A5 WAGYU

JAPANESE A5 WAGYU | DAUPHINOISE | ENTRECÔTE SAUCE | BEEF JUS
- 2014, LA DAME DE MONTROSE, SAINT-ESTÈPHE -

Selection of Dessert

SESAME NOIR

BLACK SESAME | YUZU | SABLE

- 2011, CARMES DE RIEUSSEC, SAUTERNES -

(*SUPPLEMENT OF MYR 18)

SIGNATURE CD SOUFFLÉ

GRAND MARNIER SOUFFLÉ | ORANGE | VANILLA ICE CREAM
- 2011, CARMES DE RIEUSSEC, SAUTERNES -

PLATEAU DE FROMAGE

ASSORTMENT OF FRENCH CHEESE | DRIED FRUITS | NUTS | SOURDOUGH
- 2011, CARMES DE RIEUSSEC, SAUTERNES -

PETIT FOUR

*PRICES ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

Dîner Dégustation



*Savour Chef Andy's specially-curated
menu for the month of May. Look out
for a mix of Signature dishes with new
creation from the freshest ingredients
available for the season*

*Have a delectable meal and exceptional
dining experience at Chateau Dionne*



PRESTIGE DEGUSTATION

MYR 888++ P/P

~ MYR 1,388++ P/P WITH WINE PAIRING ~

*Let Chef Andy surprise you
with the best ingredients
available for the season*

SELECTION OF CANAPÉS & AMUSE BOUCHE
~ APERITIF ~

CHEVEUX D'ANGE

~ NV, ANNA DE CODORNÍU, BRUT ROSÉ, CAVA ~

MASABA

~ 2019, HENRI BOURGEOIS,
EN TRAVERTIN POUILLY-FUMÉ, LOIRE VALLEY ~

BOUILLABAISSE

~ 2015, CHÂTEAU COUHINS-LURTON BLANC,
PESSAC-LÉOGNAN ~

FOIE GRAS

~ 2017, OLIVIER GARD, GEVREY CHAMBERTIN,
CÔTE DE NUITS ~

HOMARD

~ 2018, CASTELLARE DI CASTELLINA,
CHIANTI CLASSICO RISERVA DOCG, TUSCANY ~

PALATE CLEANSER

BEEF WAGYU A5

~ 2014, LA DAME DE MONTROSE, SAINT-ESTÈPHE ~

SIGNATURE CD SOUFFLÉ

~ 2011, CARMES DE RIEUSSEC, SAUTERNES ~

PETIT FOUR



HOUSE POUR

MYR

GLASS

CHAMPAGNE

VEUVE CLICQUOT // CHAMPAGNE

NV YELLOW BRUT

118

VIN BLANC

VIEIL ARMAND // ALSACE

2017 ALSACE GEWÜRZTRAMINER

38

BORDEAUX // PESSAC-LÉOGNAN

2015 COUHINS-LURTON BLANC

98

VIN ROUGE

STANLEY ESTATES // MARLBOROUGH

2019 PINOT NOIR

58

BORDEAUX // SAINT-ESTÈPHE

2014 LA DAME DE MONTROSE

98

VIN DE DESSERT

BORDEAUX // SAUTERNES

2011 CARMES DE RIEUSSEC

28