

**'Saint Valentine's Day'
Menu Dégustation**

February 2020

Amuse Bouche

Landscape of Cauliflower 2.0
Taco. Different Textures of Cauliflower
Pickling Liquid, Aquafaba Emulsion

Royale of Lobster Head Bisque
Lumpfish Roe, Picked Lobster

Ceviche of Red Snapper
Pomelo Pulp, Calamansi Granita,
Torch Ginger

Hokkaido Sea Urchin
Silken Tofu, Bonito Dashi, Ikura
- Supplementary Charge of RM95 -

Hokkaido Scallops & Prawn Tartare
Pickled Feng Lai Rice, Ikura,
Abalone Emulsion, Yuzu, Wasabi

Long Jing Sorbet
Candied Pomelo Pith in Osmanthus

Poached Flounder
Turmeric Purée, Nasturtium,
Beer Battered Zucchini Flower

Angus Beef Ribeye
White Cap Mushroom Purée,
Pedro Ximénez Jus
- Supplementary Charge of RM78 -

120gm Tochigi A3 Wagyu
White Cap Mushroom Purée,
Pedro Ximénez Jus
- Supplementary Charge of RM180 -

Yoghurt Sorbet
Hanaho, Lotus Paste, Meringue Shards
Macerated Strawberries in Its Own Juice

RM 288 +

Please note that a service charge of 10% will be added to the bill.