

VALENTINE'S DAY

MENU

13 & 14 february ~ rm298 per person

FIRST

HOKKAIDO IKURA

kombu capellini, yuzu soup, choy sum, compressed radish, lemongrass oil

SECOND

SCOTTISH SCALLOPS

porcini dumplings, mustard greens, hazelnuts, Pedro Ximenez jus

THIRD

SEARED ATLANTIC SALMON

miso marinade, kaffir lime leaves, tamarind soy glaze, micro greens, sesame, basil oil

FOURTH

SMOKED AUSTRALIAN WAGYU CHEEK

garlic pomme puree, crispy shallots, celery and curry leaves, red wine soy jus

or

COD FISH AND LOIN OF CHICKEN

taro purée, baby spinach, pickled carrots, sauce l'orange

DESSERT

PISTACHIO MOCHI

matcha powder, adzuki creme anglaise

BOOK NOW

prices subject to 6% SST & 10% service tax



VALENTINE'S DAY

MENU

13 & 14 february ~ rm150 per person

VEGETARIAN

FIRST

MARINATED MAITAKE MUSHROOM

*kombu capellini, yuzu soup, choy sum, compressed radish,
lemongrass oil*

SECOND

PORCINI TORTELLINI

mustard greens, hazelnuts, mushroom consommé

THIRD

GRILLED NASU

*miso marinade, kaffir lime leaves, tamarind soy glaze, micro
greens, sesame, basil oil*

FOURTH

GRILLED CAULIFLOWER

*garlic pomme puree, crispy shallots, celery and curry leaves,
pickled carrots, sauce l'orange*

DESSERT

PISTACHIO MOCHI

matcha powder, adzuki creme anglaise

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