

5-COURSE CHEF'S MENU

RM298 PER PERSON

Changyu Wine Pairing +RM198

MARINATED IKURA COLD CAPELLINI

japanese kelp, ikura, chives, sesame seeds, dashi foam,
micro herbs

Changyu Riesling

HOKKAIDO SCALLOP & CUTTLEFISH

chitose tomatoes, garlic crumbs, pea shoots, tobiko chilli vinaigrette

Changyu Riesling

SEARED DUCK FOIE GRAS

sweet corn relish, cashew nut purée, baharat dust, pomegranate reduction

Longyu Selection Cabernet Sauvignon Blanc De Noir

AUSTRALIAN MB5 BLACK ANGUS SIRLOIN

pomme purée, sautéed spinach, portobello mushroom, sauce bordelaise

(Australian MB7 Sher Wagyu Striploin +40)

(Japanese Kagoshima A4 Sirloin +180)

Longyu Gran Reserva Cabernet Sauvignon

or

NEW ZEALAND PREMIUM LAMB LOIN

edamame, mint, sugar snap peas, feta, pickled garlic, balsamic glaze,
maple jus

Longyu Gran Reserva Cabernet Sauvignon

or

PAN-SEARED AUSTRALIAN RED SNAPPER FILLET

pea purée, compressed cucumber, zucchini ribbons, potato fondant,
capers, coconut broth, basil oil

Longyu Selection Cabernet Sauvignon Blanc De Noir

70% GUANAJA CHOCOLATE & PECAN TART

valrhona crémeux, pecan frangipane, raspberry sorbet

Koya XO Brandy 10 Years

BOOK NOW

As customary with tasting menus, we humbly request that all guests dining at the same table select tasting menus in order for us to offer the best dining experience.

prices exclude 6% SST & 10% service tax