

LUNCH DEGUSTATION

'Ngor Hiang'

duck farci, foie gras, yuba

Preserved Vegetable & Sesame Bread, Jalapeño & Olive Bread

served with cultured butter and extra virgin olive oil

Tanjung Tualang River Shrimp

roasted loin, prawn fat croustillant, assam jus

Sea & Spice Angel Hair

lion's mane mushroom rendang, sea grapes, turmeric royale

Roasted Lamb Rack

chargrilled lamb, japanese
pumpkin, pumpkin bergedil,
masak kicap jus

supplementary charge RM85

Wild-Caught Seabass

gulai ketam, fried okra,
white fungus

Chicken Breast Farci

chargrilled chicken, japanese
pumpkin, pumpkin bergedil,
masak kicap jus

Ode to Coffee & Kaya Toast

dacquoise, pandan and burnt milk ice cream, coffee crèmeux, cocoa
nib cluster, orange gel

RM180++ per person

VEGETARIAN LUNCH DEGUSTATION

Preserved Vegetable & Sesame Bread, Jalapeño & Olive Bread

served with cultured butter and extra virgin olive oil

Mushroom Velouté

parmesan espuma, black truffle cheese twist

Sea & Spice Angel Hair

lion's mane mushroom rendang, sea grapes, turmeric royale

Percik Roasted Cauliflower

fried rice cakes, pickled cauliflower, pomegranate,
fresh buffalo mozzarella, basil oil, percik peanut sauce

Ode to Coffee & Kaya Toast

dacquoise, pandan and burnt milk ice cream, coffee crèmeux,
cocoa nib cluster, orange gel

RM180++ per person