



## Craftsman Menu

13<sup>th</sup> September – 30<sup>th</sup> September 2022

### 1<sup>st</sup> Course

Japanese Amberjack Tartare with Caviar and Ikura

or

Cold Capellini with Nama-Uni and Tataki Amaebi

### 2<sup>nd</sup> Course

Slipper Lobster with Saffron Risotto and Snow Crab

or

Mix Mushroom Soup with Hokkaido Scallop and Truffle

Citrus Granite

### Mains

“Rossini” with Mushroom Ragout and Red Wine

(upgrade to Miyazaki 150g/RM258)

or

Roasted White Cod and with Horseradish Cream du Barry and Autumn Truffle

or

Étuveé of Maine Lobster with Japanese Oysters and Oscietra Caviar

(surcharge RM198)

### Dessert

Ginger Lime Brulé with Mix Berries and Almond Tuille

or

Chef Selection of Artisanal les Fromage

Coffee or Tea