



Craftsman Menu

13th September – 7th October 2022

1st Course

Japanese Amberjack Tartare with Caviar and Ikura

or

Cold Capellini with Nama-Uni and Tataki Amaebi

2nd 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