



## Craftsman Menu

16<sup>th</sup> August – 2<sup>nd</sup> September 2022

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

Trio of Irish Oysters with Condiments

OR

Cold Somen with Konbujime Tai Fish and Wasabi

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

Braised Wagyu Brisket with Egg Mollet and Winter Truffle

OR

Smoked Fresh Water Prawn, Stuffed Zucchini with Scallop Mousse and Winter Truffle

### Citrus Granite

### Mains

Grilled Wagyu Sirloin with Crispy Potato Wedge and Chasseur Sauce

(upgrade to Japanese Miyazaki 150g/RM258)

OR

Roasted Hirame with Australian Cauliflower and Anchovy Jus

OR

Éntuveé of Maine Lobster with Coral Sauce and Celeriac Puree

(Surcharge RM128)

### Dessert

Caramelized Banana Mille-Feuille with Blue Mountain Coffee Ice Cream

OR

Chef Selection of Artisanal les Fromage

Coffee or Tea