



Craftsman Menu

20th June – 8th July 2022

1st Course

Carpaccio of Tai Fish with Ikura and Wasabi

(additional 3gm Oscietra Caviar RM88)

or

Cold Royale with Sea Urchin and Abalone

2nd Course

Pomodoro Pasta with Fresh Water Prawn and Scallop

or

Smoked Muscovy Duck with White Beans, Lentils and Summer Truffles

Citrus Granite

Mains

Wagyu Platter with Condiments

(upgrade to Japanese Miyazaki RM258)

or

Roasted Japanese Hirame with Clams and Broth

or

Éntuveé of Maine Lobster with Red Wine Reduction

(surcharge RM100)

Dessert

Piña Colada

or

Chef Selection of Artisanal les Fromage