



Plat du Jour

13th August 2022

1st Course

Ocean Trout with Zuke Ikura and Winter Truffle

2nd Course

Confit Foie Gras with Condiments and Monaka

3rd Course

Sweet Japanese Corn Velouté with Hokkaido Scallop and Uni

Yuzu Granite

Mains

Grilled Wagyu with Mash Potato and Herb Butter

(Upgrade to Japanese Miyazaki RM258)

or

Meunière of Japanese Hirame with Seaweed Butter and Slipper Lobster

or

Slow Cooked Maine Lobster with Consommé and Winter Truffle

(Surcharge RM128)

Dessert

Opera Cake with Kahlua Ice Cream

or

Chef Selections of Artisanal le Fromages

Coffee or Tea