



Plat du Jour

17th September 2022

1st Course

Broiled Maguro with Sea Urchin and Kaluga Caviar

2nd Course

Hokkaido Scallop Tartare with Ponzu Jelly and Autumn Truffle

3rd Course

Roasted Veal Sweetbread with Foie Gras and Winter Truffle

Citrus Granite

Grilled Aged Australian Wagyu with Kombu Potato Puree and Aged Soyu

(upgrade to Japanese Miyazaki RM258)

or

Miso Glazed Ocean Trout with Crispy Sweet Prawn and Syrah Reduction

Or

Maine Lobster with Tarako Pasta and Oscietra Caviar

(Surcharge RM198)

Dessert

Roasted Japanese Pumpkin with Chocolate Ice Cream and Sunflower Seed Tuile

or

Chef Selections of Artisanal le Fromages