



Table D'Hote

2nd May – 13th May 2022

RM598

1st Course

Cold Cappellini with Braised Abalone and Oscietra Caviar

2nd Course

White Asparagus with Smoked Sakura Masu and Salmon Roe

3rd Course

Smoked Hokkaido Scallop with Mushroom Soup and Summer Truffle
(truffle butter toast with wilted spinach and mix mushrooms)

Yuzu Granite

Mains

Trio of Japanese Beef with Wild Garlic and Pickled Shimeji

or

Grilled Lamb Rack with Hoba Miso and Japanese Curry

or

Maine Lobster Pasta with Sea Urchin and Tomato Sauce

Dessert

Sage Signature Grand Mariner Soufflé

or

Chef's Selection of Artisan Les Fromages

Coffee or Tea