



NEW YEARS EVE MENU

RM588 NET PER PERSON, WINE PAIRING - RM248 NET PER PERSON

AMUSE BOUCHE

FOIE GRAS PARFAIT TARTLET

Macerated Blackberry, Pickled Shallot, Prune Gel

APPETIZER

HOKKAIDO SCALLOP CARPACCIO

Trout Roe, Avocado Cream, Citrus Segments, Ginger Flower Vinaigrette

2022 | Matthias et Emile Roblin | Origine | Sauvignon Blanc | Sancerre | France

or

NORWEGIAN SALMON CONFIT

Salmon Belly Rillette, Compressed Nashi Pear Salad, Yuzu Honey Foam

2022 | Domaine André Bonhomme | Viré-Clessé | Chardonnay | Mâconnais | France

INTERMEDIATE

KING CRAB AND LOBSTER "CANNELLONI"

Queen Kaluga, Dashi White Radish Sheet, Lobster Bisque

2022 | Wieninger | Wiener | Grüner Veltliner | Kamptal | Austria

or

SMOKED TEA MUSHROOM BROTH

Truffle Mushroom Tortellini, Puff Wild Rice, Garlic Aioli

2022 | Domaine Chevillon-Chezeaux | Les Maladières | Pinot Noir | Bourgogne | France

MAIN COURSE

WILDFLOWER HONEY GLAZED CAPON

Charred White Cabbage, Pickles, Red Wine Demi

2014 | Le Haut Médoc de Branaire-Ducru | Haut Médoc | Bordeaux | France

or

CHARCOAL SMOKED WAGYU BEEF SHORT RIB

Shallot Confit, Wholegrain Mustard Mousseline, Beer Sauce

2019 | Fox Creek Wines | Short Row | Shiraz | McLaren Vale | Australia

or

JOSPER GRILLED JUMBO RIVER PRAWN

Fresh Water Clams, Aromatics, Shellfish Risotto

2022 | Matthias et Emile Roblin | Origine | Sauvignon Blanc | Sancerre | France

DESSERT

MOCHA PARFAIT CLOCK

Hazelnut Croquant, Bitter Chocolate Crumble, Cinnamon Gelato

2023 | Balthasar Röss | Feinherb | Riesling | Rheingau | Germany