



## Craftsman Menu

### 1<sup>st</sup> Course

Cold Capellini with Botan Ebi and Kaluga Caviar

Or

Scallop Carpaccio with Ikura

Or

Hokkaido Sea Urchin with Sweet Potato and Poached Lobster

### 2<sup>nd</sup> Course

Glazed Unagi with Foie Gras on Toast and Winter Truffle

Or

Roasted Australian Cauliflower Soup with Hokkaido Scallop and Truffle

Or

Slow Cooked Muscovy Duck with Parmesan Risotto and Truffle

*Granite with Fresh Berries*

### **Mains**

Grilled Wagyu with Condiments and Chasseur Sauce

*Upgrade to Miyazaki RM120g/RM288*

Or

Slow Cooked Dover Sole with Hotaruika and Squid Ink Sauce

Or

Étuveé of Maine Lobster with Warm Tarako Pasta

*Surcharge RM198*

### **Dessert**

Chocolate Tourte with Blue Mountain Coffee Ice Cream

Or

Crepe Suzette with Grand Marnier Ice Cream

Or

Chef Selection of Les Fromage