



Craftsman Menu

29th July – 12th August 2022

1st Course

Cold Capellini with Sea Urchin and Amaebi

(Additional 3gm Oscietra Caviar RM88)

or

Hotate Tartare with Kaluga Caviar and Tobiko

2nd Course

Smoked Unagi with Ikura and Winter Truffle

or

Œufs Brouillés with Australian Winter Truffle and Périgueux

Citrus Granite

Mains

“Rossini” with Roasted Japanese Corn and Sweet Potato
(Upgrade to Japanese Miyazaki RM258)

or

Grilled Turbot with Braised Abalone and Scallop

or

Étuvée of Maine Lobster with Red Wine Reduction and Torched Peach
(Surcharge RM128)

Dessert

Caramelized Banana Mille-Feuille with Blue Mountain Coffee Ice Cream

or

Chef Selection of Artisanal les Fromage

Coffee or Tea