

# Sage Craftsman Menu

5<sup>th</sup> November 2022 – 25<sup>th</sup> November 2022

1<sup>st</sup> Course

Warm Scallop with Endive Salad and Autumn Truffle

Or

Cold Somen with Snow Crab and Ikura

(Supplement Uni and Kaluga Caviar RM98)

2<sup>nd</sup> Course

Beef Consommé with Kobe Tartare and Autumn Truffle

or

Mentaiko Risotto with Sakuraebi and Grilled Fresh Water Prawn

Citrus Granite with Fresh Berries

Mains

Roasted US Angus with Crispy Potato and Jus

(upgrade to Miyazaki 150g Rm288)

or

Catch of the Week

or

Baked Maine Lobster with Cous Cous and Crustacean Sabayon

( Surcharge RM128)

Dessert

Pecan Pie with Rum Raisin Ice Cream and Grated Foie Gras

or

Strawberry Ice Souffle with Monaka and Raspberry Compote

OR

Chef Selection of Cheese Plater