



## Craftsman Menu

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

Cold Somen with Blue Fin Tuna and Kaluga Caviar

Or

Botan Ebi Carpaccio with Winter Truffle and Ikura

Or

Hokkaido Sea Urchin with Sweet Potato and Lobster

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

Crispy Unagi Roll with Tarashirako and Winter Truffle

Or

Alaskan King Crab with Saffron Risotto and Scallop Mousse

Or

Slow Cook Corn Fed Chicken with Supreme Sauce and Winter Truffle

*Granite with Fresh Berries*

### **Mains**

Grilled and Braised Wagyu with Bonito Jus

*Upgrade to Miyazaki RM120g/RM288*

Or

Smoked Japanese Mackerel with Danshaku Potato Chips and Wasabi

Or

Maine Lobster Sabayon with Oscietra Caviar and Winter Truffle

*Surcharge RM198*

### **Dessert**

Passion Fruit Pavlova with Mix Berries and Cointreau Ice Cream

Or

Chocolate Decadence

Or

Chef Selection of Les Fromage