

DC's 7 Course Discovery Menu by Chef Darren Chin (Autumn Menu)

RM498 p/pax

**price subjected to 6% GST & 10% service charge*

Chef's Daily Amuse Bouche

1st Course

Signature

Takao cold somen with Ogawa murasaki uni

2nd Course

Japanese snow crab

Actual

Au gratin: Champagne sabayon: Prestige ossestra: Chayote

Cleanser

Crab dashi: Green eggplant: Scallop mousse

3rd Course

Scottish Langoustines Ala Mi Cuit

Fermented juices: Burrata: Fresh horseradish: Ikura

4th Course

Tentacles - "The Nadodi expedition"

Galician octopus: Mango curry cream:

Pennywort salad: Squid oil

5th Course

Declination of the Malaysian terroir (Vegetarian)

Seasonal vegetables from our farm: Vinaigrettes

Refreshment

Kalamansi granité: Yuzu-mint yogurt

6th Course - Choice of either

**Enhancement - Supplement add on Jean Larnaudie*

Duck Foie Gras - Pan seared - 50g - RM70++

Italian veal fillet

Poached in milk & lightly grilled

Or

French Quail (Label rouge)

Braised chayote: Tamarind



Or

Sea Scallops: Cauliflower cream: Tom sep essence

Or

16 hour slow roasted lamb rack (SA Aust)

Or

Japanese Matsusaka A5 Wagyu - 120g (Add. RM198++)

Or

1/2 Brittany blue lobster tail, poached in lobster butter:

Lobster sauce americaine: (Add. RM168++)

7th Course - Choice of Dessert or Cheese

Meringué

Summer berries: Vanilla custard:

French Mara strawberry soft serve: Almond cookie crumble

Or

Fine pear tart

Pistachio frangipani: Wild tualang honey gelato:

Caramel with black olives

Or

Le fromage

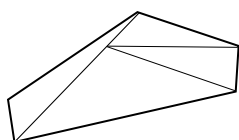
5 types of cheese from our cheese trolley

Grand finale

Brown butter gelato & Assortment of macarons

Café au thé

Illy coffee or Assortment of Jing tea (Add. RM18++)



DC. RESTAURANT

BY DARREN CHIN

Taste of DC - 5 Course Menu by Chef Darren Chin (Autumn Menu)

RM398 p/pax

**price subjected to 6% GST & 10% service charge*

Chef's Daily Amuse Bouche

1st Course

Signature

Takao cold somen with Ogawa murasaki uni

2nd Course

Japanese snow crab

Actual

Au gratin: Champagne sabayon: Prestige ossestra: Chayote

Cleanser

Crab dashi: Green eggplant: Scallop mousse

3rd Course – Choice of either

Tentacles - "The Nadodi expedition"

Galician octopus: Mango curry cream: Pennywort salad: Squid oil

Or

Declination of the Malaysian terroir (Vegetarian)

Seasonal vegetables from our farm: Vinaigrettes

Refreshment

Kalamansi granité: Yuzu-mint yogurt

4th Course – Choice of either

**Enhancement - Supplement add on Jean Larnaudie*

Duck Foie Gras - Pan seared - 50g - RM70++

Italian veal fillet

Poached in milk & lightly grilled

Or

French Quail (Label rouge)

Braised chayote: Tamarind



Or

Sea Scallops: Cauliflower cream: Tom sep essence

Or

16 hour slow roasted lamb rack (SA Aust)

Or

Japanese Matsusaka A5 Wagyu - 120g (Add. RM198++)

Or

1/2 Brittany blue lobster tail, poached in lobster butter:

Lobster sauce americaine: (Add. RM168++)

5th Course - Choice of Dessert or Cheese

Meringué

Summer berries: Vanilla custard:

French Mara strawberry soft serve: Almond cookie crumble

Or

Fine pear tart

Pistachio frangipani: Wild tualang honey gelato:

Caramel with black olives

Or

Le fromage

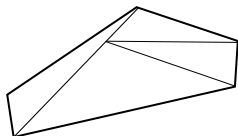
5 types of cheese from our cheese trolley

Grand finale

Brown butter gelato & Assortment of macarons

Café au thé

Illy coffee or Assortment of Jing tea (Add. RM18++)



DC. RESTAURANT

BY DARREN CHIN

DC's Light Introduction 3 Course Menu by Chef Darren Chin (Autumn Menu)

RM298 p/pax

**price subjected to 6% GST & 10% service charge*

Chef's Daily Amuse Bouche

1st Course - Choice of either

Signature

Takao cold somen with Ogawa murasaki uni

Or

Japanese snow crab

Actual

Au gratin: Champagne sabayon: Prestige ossestra: Chayote

Cleanser

Crab dashi: Green eggplant: Scallop mousse

Or

Tentacles - "The Nadodi expedition"

Galician octopus: Mango curry cream:

Pennywort salad: Squid oil

Or

Declination of the Malaysian terroir (Vegetarian)

Seasonal vegetables from our farm: Vinaigrettes

Refreshment

Kalamansi granité: Yuzu-mint yogurt

2nd Course – Choice of either

**Enhancement - Supplément add on Jean Larnaudie*

Duck Foie Gras - Pan seared - 50g - RM70++

Italian veal fillet

Poached in milk & lightly grilled

Or

French Quail (Label rouge)

Braised chayote: Tamarind



Or

Sea Scallops

Cauliflower cream: Tom sep essence

Or

16 hour slow roasted lamb rack (SA Aust)

Or

Japanese Matsusaka A5 Wagyu - 120g (Add. RM198++)

Or

1/2 Brittany blue lobster tail, poached in lobster butter:

Lobster sauce americaine: (Add. RM168++)

3rd Course - Choice of Dessert or Cheese

Meringué

Summer berries: Vanilla custard:

French Mara strawberry soft serve: Almond cookie crumble

Or

Fine pear tart

Pistachio frangipani: Wild tualang honey gelato:

Caramel with black olives

Or

Le fromage

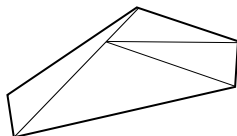
5 types of cheese from our cheese trolley

Grand finale

Brown butter gelato & Assortment of macarons

Café au thé

Illy coffee or Assortment of Jing tea (Add. RM18++)



DC. RESTAURANT

BY DARREN CHIN