

A LA CARTE MENU

APPETIZERS

SEAFOOD MEDLEY Irish Oyster Oscietra Cavier, Ponzu Dressing Soft Shell Crab Tempura Kombu Noodles, Miso Cremeux, Curry Crumble Traditional Scottish Oak Smoked Salmon Yuzu Cream, Wild Salmon Roe	70
MARINATED KING CRAB Vine Ripened Tomato Salsa, Guacamole, Calamansi-Mint Sorbet	75
MALABAR SNAPPER CEVICHE Heirloom Tomato, Cucumber, Avocado Ice-Cream	40
GRILLED SPANISH OCTOPUS Beetroot Tzatziki, Herbs Salad, Botarga	55
BEEF TENDERLOIN TARTARE Pickled Vegetables, Duck Liver Snow, Parmesan Sorbet	55

MEAT & POULTRY

DUCK CONFIT + SAUSAGE + FOIE GRAS Baby Vegetables , Duck Consomme	75
BRAISED BLACK ANGUS BEEF SHORT RIB Miso, Porcini Mushroom, Pickled Vegetables, Kipfler Potato Confit	85
PAN FRIED BEEF TENDERLOIN Grilled Vegetables, Roasted Sunchoke Puree, Kampot black Pepper Sauce	110

FISH & SEAFOOD

SLOW COOKED ORGANIC RAINBOW TROUT Savoy Cabbage, Salsify, Lemon-Thyme Beurre Blanc Green Pea Coulis	85
SEARED PATAGONIAN TOOTHFISH Sauteed Baby Spinach, Lobster Bearnaise, Red Moruno Prawn	135
PAN FRIED WHOLE DOVER SOLE Herbs Butter, Sauteed Baby Vegetables	155

SIDES

BELGIAN FRIES Mayonnaise, Andalouse Sauce	15
RUSSET POTATO MASH Salted Raw Butter, Chives	15
SAUTEED MUSHROOMS Garlic Butter, Tarragon	20

HOMEMADE TAGLIATELLE Seared Hokkaido Scallops, Cod Roe Butter or Black Autumn Truffle, Slow Cooked Egg, Parmesan	85 75
PAN FRIED FOIE GRAS Apple Tatin Brioche, Coconut Nectar, Green Apple Gel	65
PORTOBELLO MUSHROOM SOUP Tempeh-Onion Crumble, Basil Oil	35
ROASTED WAGYU MARROW BONE Braised Oxtail, Eryngii Mushroom, Toasted Sourdough	55
MARINATED GOATCHEESE Highland Mixed Salad, Cherry Tomato Confit, Avocado, Roasted Nuts	45
TAPAS PLATE (For 2 Person) Beef Bresaola, Turkey Chorizo, Smoked Scottish Salmon, Marinated Olives, Boquerones, Sweet Pepper	95

ROASTED SPRING CHICKEN Rendang Spices, Braised Kohlrabi, Mulligatawny Emulsion	55
ROASTED RACK OF LAMB Eggplant Puree, Sauteed Baby Vegetables, Capers Pesto, Lamb Neck Confit Ravioli	110
GRILLED WAGYU AUSTRALIAN STRIPLOIN (MS)5 200g 150	
JAPANESE WAGYU SIRLOIN A3 200g 350	
Mushroom Tapenade, Artichoke, Black Garlic Aioli, Red Wine Sauce	

GRILLED GREENLAND HALIBUT Green Asparagus, Kipfler Potato Confit, Truffle Mousseline, Black Autumn Truffle	95
PAELLA (For 2 Person) Turkey Chorizo, Grilled Spanish Octopus, King Prawns	160
WILD CAUGHT SEA KING PRAWNS Angelhair Aglio Olio, Basil Oil	65

ROASTED BRUSSELS SPROUTS Beef Bacon, Walnut	25
HOMEMADE TRADITIONAL KIMCHI	15
CAMERON HIGHLAND MIXED SALAD Homemade Pickles, Vine Ripened Tomato, Citrus Dressing	20

SIGNATURE SET

CHEF'S AMUSE BOUCHE

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SEAFOOD MEDLEY  
Irish Oyster, Soft Shell Crab Tempura,  
Scottich Oak Smoked Salmon

OR

PAN FRIED FOIE GRAS  
Apple Tatin Brioche, Coconut Nectar,  
Green Apple Gel

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SLOW COOKED
ORGANIC RAINBOW TROUT
Savoy Cabbage, Salsify,
Lemon-Thyme Beurre Blanc, Green Pea Coulis

OR

GRILLED BEEF RIBEYE
Sauteed Baby Vegetables, Bearnaise Sauce,
Belgian Fries

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#### CHOICE OF DESSERT

PETIT FOURS

RM 170 ++

### DEGUSTATION MENU

#### CHEF'S AMUSE BOUCHE

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SEAFOOD MEDLEY
Irish Oyster, Soft Shell Crab Tempura,
Scottich Oak Smoked Salmon

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SEARED HOKKAIDO SCALLOP  
Homemade Tagliatelle, Cod Roe Butter

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SEARED PATAGONIAN TOOTHFISH
Sauteed Baby Spinach, Lobster Bearnaise,
Red Murno Prawn

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ROASTED RACK OF LAMB  
Eggplant Puree, Sauteed Vegetables,  
Capers Pesto, Lamb Neck Confit Ravioli

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PARSLEY AND MINT CAKE
Olive Oil Ice-Cream, Honey Mascarpone

PETIT FOURS

RM 270 ++

CHEF TABLE
Share the secret of Chef Evert's cuisine
and watch as he creates some of his
finest recipes

RM 290++