



## Chef Ramsey's Japan Tour Autumn 2018 The Journey RM350++

### **Crystal Gyoza**

*Translucent Gyoza Dumpling, Cabbage Soup*

### **Umami Tart**

*Thin Tart Shell with Uni, Ootoro and Amaebi*

### **Caramelized Ankimo with Passionfruit Ponzu Granita**

*Torchon of Steamed Buttery Monkfish Liver*

[ Perrier-Jouët Belle Époque ]

### **"Steak" Sandwich**

*Braised Beef Tongue, Gherkin, Wagyu Tartare*

### **Hokkaido Diver Scallop with Beetroot Gazpacho**

*Persimmon, Coriander and Rulo de Cabra Cheese*

### **Nagano Walnut Soba**

*Cold Buckwheat Noodles with 7-Ingredient Herb, Root and Seed Condiment*

### **Forest Floor**

*Braised Daikon, Japanese Mushroom Duxelle, Seaweed Egg Emulsion*

[ Perrier-Jouët Grand Brut ]

### **Yuan Miso Salmon with Yuzu Cream and Daun Kaduk**

*Crispy Burdock and Herb Salad*

### **Choice of**

### **Truffle and Ginger Marinated CO2 Battered Tatsuta Chicken**

*Tatsuta-age Truffle and Black Pepper Dressing with Mizuna and Radish  
(Add Krystal Osetra Caviar 30g for RM350++)*

### **Babe**

11th Floor, Work@Clearwater, Jalan Changkat Semantan,  
Damansara Heights, 50490 Kuala Lumpur.

t. +603 2095 8599 / f. +603 2095 8718

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**Kagoshima A5 Wagyu Striploin 100g Steak**

*[Supplemental Charge of RM120++]*

**[ Perrier-Jouët Blason Rosé ]**

**Martell VSOP aged in Red Barrels Mont Blanc**

*Chestnuts and Vanilla Crème, Hint of Orange Blossom*

**[ Lillet Cocktail ]**

*All prices are subject to a 10% service charge and a 6% service tax*

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