



Chef Ramsey's Japan Tour Autumn 2018

The Voyage RM680++

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]

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 Mushrooms Duxelle, Seaweed Egg Emulsion

Truffle Pasta

Angel Hair Pasta with Onsen Egg and Shaved Truffles

[Perrier-Jouët Grand Brut]

Alaskan King Crab

Konbu Butter and Calamansi

Kagoshima A5 Wagyu Striploin 100g Steak

With Traditional Condiments

Babe

11th Floor, Work@Clearwater, Jalan Changkat Semantan,
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Babe
by Jeff Ramsey

Babendazs

Martell Red Barrel and Foie Gras Monaka Sandwich

[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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