

# DC SEASONAL MENU MAY 2020



"When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: To make people happy. That's what cooking is all about."

- Chef Thomas Keller

DC Restaurant has just brought up its fifth anniversary. As we embark on our sixth year, my team and I remain focused on the only things that matter: Your pleasure and happiness.

As supply chains improve and our research takes us in ever-increasing but exciting new directions, our menus evolve constantly, always with a view to ensuring an exciting and delicious experience for our discerning guests, whether first-timers or loyal regulars.

As such, we ask for your patience and forgiveness if there is a particular favourite dish or ingredient which is not featured in the menu.

Nana and I wish you bonne degustation and that you will find joy at our table.  
Thank you so much for your continuing support.

## **A special mention to our purveyors and hardworking farmers**

John Liew - Organic vegetables from Cameron Highlands  
Myseafoodmart (Benny) - Fresh local catch from Pulau Ketam / Kuala Selangor  
Classic Fine Foods – Caviar / French butter / beef / French breads and pastries  
Zenrich (Yong San) - Hokkaido seafood / A5 wagyu  
Epicurious seafood (Esther) - the best live seafood in town.  
Gourmet partner- Australian lamb  
Riccardo Ferrarotti - Amazing Italian produce!  
Repertoire Malaysia - French cheeses / foie gras  
Chocolate concierge - Local cacao foraged by the Semai tribe in Sinderut, Pahang

## 5 COURSE PREMIUM MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM488++ p/pax

DC signature basket of freshly baked bread & pastries with unpasteurised salted butter from Normandy, France and Italian truffle pâté

Chef's Amuse Bouche

1<sup>st</sup> Course

"Echo of the Sea"

DCs signature cold cappellini with Hokkaido Bafun uni and savoury seafood sabayon

2<sup>nd</sup> Course

"8 Tentacles"

Grilled Korean baby octopus, romesco, yogurt gel and green asparagus

3<sup>rd</sup> Course

Wild Pomfret from a "Secret Location" in Pulau Ketam, Klang  
Lightly steamed, broccoli crème fraîche and roasted bone jus reduction

**\*\*Supplement course add on\*\***

**Seared duck foie gras (60gms) with sweet pea purée, strawberry and longan honey - RM75.00++**

4<sup>th</sup> Course - Choice of either

HidaGyu Japanese A5 Rib Eye

Aubergine and garum

**Or**

Rock Lobster

Poached in sauce americaine, potato and shiitake cake, carrot-ginger foam

5<sup>th</sup> Course - Choice of Dessert or Cheese

"Za'aba Pizza"

Pavlova, strawberries & raspberries, yoghurt-vanilla cream and sweet basil sorbet

**Or**

"Piquillos"

Local dark chocolate crémeux, piquillo & raspberry sorbet and soft caramel

**Or**

Le Fromage

5 types of A.O.P cheeses from our cheese trolley

Accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand

Café ou Thé

Illy coffee or assortment of Jing tea

## 4 COURSE MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM358++ p/pax

DC signature basket of freshly baked bread & pastries with  
unpasteurised salted butter from Normandy, France and Italian truffle pâté

Chef's Amuse Bouche

1<sup>st</sup> Course

"Echo of the Sea"

DCs signature cold cappellini with Hokkaido Bafun uni and savoury seafood sabayon

2<sup>nd</sup> Course

"8 Tentacles"

Grilled Korean baby octopus, romesco, yogurt gel and green asparagus

**\*\*Supplement course add on\*\***

**Seared duck foie gras (60gms) with sweet pea purée, strawberry and longan honey - RM75.00++**

3<sup>rd</sup> Course - Choice of either

Wild Pomfret from a "Secret Location" in Pulau Ketam, Klang

Lightly steamed, broccoli crème fraîche and roasted bone jus reduction

**Or**

Australian Wagyu Beef (Marbling Score 7)

Aubergine and garum

**Or**

King Sea-Tiger Prawns

Marinated with homemade harissa, quinoa, zucchini, orange and carrot-ginger foam

4<sup>th</sup> Course - Choice of Dessert or Cheese

"Za'aba Pizza"

Pavlova, strawberries & raspberries, yoghurt-vanilla cream and sweet basil sorbet

**Or**

"Piquillos"

Local dark chocolate crèmeux, piquillo & raspberry sorbet and soft caramel

**Or**

Le Fromage

5 types of A.O.P cheeses from our cheese trolley

Accompanied with fresh honeycomb, wild flower nectar collected from the hills of  
Mae-rim Province, Chiang Mai, Thailand

Café ou Thé

Illy coffee or assortment of Jing tea

## 3 COURSE MENU

BY CHEF DARREN CHIN, SOUS CHEF TRAN TT AND DC TEAM

RM288++ p/pax

DC signature basket of freshly baked bread & pastries with  
unpasteurised salted butter from Normandy, France and Italian truffle pâté

Chef's Amuse Bouche

1<sup>st</sup> Course

"Echo of the Sea"

DCs signature cold cappellini with Hokkaido Bafun uni and savoury seafood sabayon

**\*\*Supplement course add on\*\***

**Seared duck foie gras (60gms) with sweet pea purée, strawberry and longan honey - RM75.00++**

2<sup>nd</sup> Course - Choice of either

Wild Pomfret from a "Secret Location" in Pulau Ketam, Klang  
Lightly steamed, broccoli crème fraîche and roasted bone jus reduction

**Or**

Australian Wagyu Beef (Marbling Score 7)  
Aubergine and garum

**Or**

King Sea-Tiger Prawns  
Marinated with homemade harissa, quinoa, zucchini, orange and carrot-ginger foam

3<sup>rd</sup> Course - Choice of Dessert or Cheese

"Za'aba Pizza"

Pavlova, strawberries & raspberries, yoghurt-vanilla cream and sweet basil sorbet

**Or**

"Piquillos"

Local dark chocolate crèmeux, piquillo & raspberry sorbet and soft caramel

**Or**

Le Fromage

5 types of A.O.P cheeses from our cheese trolley  
Accompanied with fresh honeycomb, wild flower nectar collected from the hills of  
Mae-rim Province, Chiang Mai, Thailand

Café ou Thé

Illy coffee or assortment of Jing tea