

DISCOVERY MENU

RM 148

1ST COURSE

AUTUMN/WINTER SNACKS

BREADS & TRUFFLES BUTTER

CHOICE OF
2ND COURSE

SALMON
Beetroot | Seaweed | Ikura

FOREST MUSHROOM
Portobello | Fermented Mushroom | Koji Walnut |
Puff Pastry **(V)**

PROSCIUTTO & PUMPKIN
Homecured Duck Prosciutto and Onion Toast |
Ginger Pannacota | Pumpkin Foam **(G)**

DUO of KING CRAB *RM 90
Bisque Mornay | Grapefruit & Fennel Salad | Aioli

OPTIONAL
COURSE

FOIE *RM 50
Duck Foie Gras | Duck Bacon |
Fermented Apple | Brioche **(G)**

ADD ON
TO ANY DISHES

AUTUMN TRUFFLES
**Seasonal Price*

CHOICE OF
3RD COURSE

SALMON
Sous-Vide Salmon | Jerusalem Artichoke |
Potato Rösti | First draw Soy & Citrus

CHICKEN
Fondant Potato | Corn | Koji

MUSHROOM
Lawas Rice | Eryngii | Quinoa | 63°C Egg **(V)**

DUCK *RM 40
Aged Cherry Valley Duck | Baby Cabbage |
Pomme Pureé | Cherry Jus

LAMB *RM 40
Pan-Seared Lamb Loin | Gochujang |
Fermented Cabbage | Chives | Jus **(G)**

WAGYU BEEF *RM 140
Wagyu Marble 7 Striploin | Pomme Pureé

CHOICE OF
4TH COURSE

STICKY TOFFEE PUDDING
White Chocolate Namelaka **(G)**

PEAR
Poached Pear | Pain Perdu | Goat’s Milk Ice
Cream | Caramel | Beetroot Powder **(G)**

CHEESES
Selection unpasteurised European cheeses |
Nuts | Fruit compote **(G)(N)**
** 4types – RM 30*

LN2 *RM 25
Check with our team for the flavour of the day

SIGNATURE TEXTURE of CHOCOLATE *RM 50
LE MYTHE EDITION 2020
Spiced Pop-Corn | Chestnut | -196°C LN2 **(G)**

5TH COURSE

AUTUMN/WINTER MIGNARDISE

*Supplementary charges apply

(S) spicy (A) contains alcohol (G) contains gluten (N) contains nuts (V) vegetarian

All prices shown are subject to 6% SST & 10% of service charge