

Sabayon



Greener Pastures

Amuse Bouche

Avocado tart | Edible flowers | Micro herbs
Potato pave | Chives | Sour cream
Spiced cauliflower | Yoghurt | Crispy bread

Momotaro Tomato

Burrata cheese | Cold-pressed olive oil | Aged balsamic
Momotaro tomatoes are a rich, sweet Japanese hybrid which, when paired with the creamy burrata cheese, makes a wonderful East-West combination.

Kodawari Egg

Poached Kodawari egg | Asparagus | Spinach broth
Kodawari eggs have vibrant, creamy orange yolks resulting from the seaweed-rich diet of chickens farmed in Selangor. This dish is accompanied by sustainably-produced asparagus from Cameron Highlands.

Celariac Velouté

Roasted celeriac | Celeriac purée
A luxuriously creamy soup made from celeriac sourced from a sustainable farming enterprise in Cameron Highlands.

Truffle Pappardelle

House-made pappardelle | 32-month Parmigiano
Truffle
Fresh, house-made broad ribbon pasta with the richness of truffle.

Gin Fizz

Zero-alcohol Botanica Ginzero

Chocolate

Dark chocolate crèmeux | Chocolate ice cream
Macadamia nuts

A classic French dessert made with milk, sugar, eggs, chantilly, and dark chocolate obtained locally from Pahang.

Or

Cheese Platter (three selections)

Honeycomb | Pahang figs | Accoutrements
Imported cheeses with fresh figs cultivated in Pahang.

RM468

4 Sommelier Selections Wine Pairing | RM208

EQ

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