

Sabayon



Petit Du Jour

Bottega Gold Prosecco
Amuse bouche selection

Macaroni with mushrooms and truffle
Black truffle jus | Parmesan 32 months | Shaved truffle
Or
Goose Liver & Avocado
Pan-fried goose liver | Avocado | Boutique salad

Corn-fed Chicken
Red wine sauce | Mélange of vegetables
Bouquet salad
Or
Tiger Grouper
Steamed tiger grouper | Pearl onions | Mélange of vegetables
Bouquet salad
Or
Wagyu steak MB8 (120g)
Main Course upgrade | RM228
Truffle potato puree | Mélange of vegetables
Bouquet salad

Chocolate
Dark chocolate crémeux | Chocolate whiskey ice cream
Macadamia nuts
Or
Fruit Tart
Corn tart | Mulberry | Mango carrot sorbet

RM488
4 Sommelier Selections Wine Pairing | RM208

Le Degustation

Amuse Bouche
Spring seafood tart | Edible flowers | Micro herbs
Potato pave | Ikura | Sour cream
Spiced cauliflower | Yoghurt | Crispy bread

Salmon Rillettes
Freshly cured salmon | Smoked Norwegian salmon
Pickled cucumber

Goose Liver & Avocado
Pan-fried goose liver | Avocado | Boutique salad

Macaroni With mushrooms and truffle
Black truffle jus | Parmesan 32 months | Shaved truffle

Gin Fizz
Zero-alcohol Botanica Ginzero

Lamb
Lamb loin | Sarawak pepper | Sweet potato puree
Or
Tiger Grouper
Steamed tiger grouper | Pearl onions | Mélange of vegetables
Bouquet salad
Or
Wagyu steak MB8 (120g)
Main Course upgrade | RM228
Truffle potato puree | Mélange of vegetables
Bouquet salad

Chocolate
Dark chocolate crémeux | Chocolate whiskey ice cream
Macadamia nuts
Or
Fruit Tart
Corn tart | Mulberry | Mango carrot sorbet

RM798
5 Sommelier Selections Wine Pairing | RM228

Three-cheese selection trolley | RM68
Cheese trolley selection | Wild kelulut honey | Mulberry compote

Greener Pastures

Kodawari Egg

Poached Kodawari egg | Avocado

Burrata & Cameron Tomato

Burrata cheese | Cold-pressed olive oil | Aged balsamic

Parsnip Velouté

Parsnip Velouté | Caramelised batonnettes | Chives

Macaroni With mushrooms and truffle

Black truffle jus | Parmesan 32 months | Shaved truffle

Gin Fizz

Zero-alcohol Botanica Ginzero

Chocolate

Dark chocolate crémeux | Chocolate whiskey ice cream
Macadamia nuts

Or

Fruit Tart

Corn tart | Mulberry | Mango carrot sorbet

RM468

4 Sommelier Selections Wine Pairing | RM208

Fresh Gallagher Oysters

3 pcs | RM98 6pcs | RM188

Caspian Iranian beluga caviar (25g)

RM880

Bearii caviar (25g)

RM580

Oscietra caviar (30g)

RM480

*All caviar served with melba toast, organic egg
mimosa, shallots, chives, crème fraîche*

Three-cheese selection | RM68

Cheese trolley selection | Wild kelulut honey | Mulberry compote

EQ

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