

Sabayon



Le Petit

Amuse Bouche | Bottega Gold Prosecco

Goose Liver

Caramelised apples | Brioche | Red endive
Or

Wagyu Carpaccio

Carpaccio of Wagyu | Frisée | 32-month Parmesan

Lobster

Add-on | RM68

Lobster bisque | Lobster quenelle | Baby sorrel

Lamb

Lamb rack | Butternut | Rosemary jus
Or

Tiger Grouper

Steamed tiger grouper | Truffle scallop mousseline | Sabayon
Or

Ossobuco

Wagyu beef ossobuco | Buckwheat pizokel | Gremolata
Or

Chicken

Corn-fed chicken | Supreme sauce | Pommes Anna
Or

Wagyu Sirloin (150g)

Main course upgrade RM208

Potato fondant | Bordelaise sauce | Baby carrots

Chocolate Chestnut

Dark chocolate crèmeux | Chestnut ice-cream | Lime
Or

Mango Carrot

Corn tart | Mulberry | Mango carrot sorbet

RM488

3 Sommelier Selection Wine Pairing | RM208

La Dégustation

Amuse Bouche

Petuna Trout

Smoked trout and Scottish salmon rillettes
Pickled cucumber | Crème fraîche

Goose Liver

Caramelised apples | Brioche | Red endive

Pizokel

Buckwheat pizokel | 32-month Parmesan | Truffle jus

Lobster

Lobster bisque | Lobster quenelle | Baby sorrel

Raspberry

Raspberry sorbet | Compressed pear | Champagne foam

Lamb

Lamb rack | Butternut | Rosemary jus
Or

Tiger Grouper

Steamed tiger grouper | Truffle scallop mousseline | Sabayon
Or

Wagyu Sirloin (150g)

Potato fondant | Bordelaise sauce | Baby carrots

Chocolate Chestnut

Dark chocolate crèmeux | Chestnut ice-cream | Lime
Or

Mango Carrot

Corn tart | Mulberry | Mango carrot sorbet

RM788

5 Sommelier Selection Wine Pairing | RM248

With the exclusion of the vegetarian menu, the same menu needs to be enjoyed by the whole table.
Please notify our team of any food allergies or dietary restrictions you may have.

ALL PRICES ARE IN RINGGIT MALAYSIA AND SUBJECT TO PREVAILING TAXES.

Le Végétarien

Amuse Bouche

Asparagus

Green asparagus | Egg mimosa | Sabayon

Parsnip Velouté

Vanilla parsnip velouté | Parsnip crisp | Croutons

Raspberry

Raspberry sorbet | Compressed pear | Champagne foam

Pizokel

Buckwheat pizokel | Noisette butter | Truffle jus

Mango Carrot

Corn tart | Mulberry | Mango carrot sorbet

RM420

4 Sommelier Selection Wine Pairing | RM228

Huîtres et Caviar

Irish Gallagher oysters

3 pcs | RM98 6pcs | RM188

Caspian Iranian beluga caviar (25g)

RM880

Russian caviar (10g) | RM168

Siberian sturgeon

Incredibly rich in taste and smooth in texture, Russian caviar is a tier one choice for its buttery, brine-and-nut flavour which evokes luxury and decadence.

Tradition caviar (10g) | RM168

Siberian sturgeon

This caviar is derived from a new and modern approach to caviar production, combining old traditions with new methods to create an unrivalled bouquet of exquisite flavours.

Savory Oscietra Caviar (10g) | RM168

Russian sturgeon

The most popular version of Caspian sturgeon roe has a clean, smooth flavour with a creamy, silky texture beloved by many.

All caviar served with melba toast, blinis, organic egg mimosa, shallots, chives, crème fraiche

Blackmore Wagyu Sirloin (300g)

Creamy spinach | Truffle mash | Caesar salad | Bearnaise sauce | Beef jus

RM450

Blackmore's Wagyu cattle are raised in Australia's Victoria High Country, and have become known for Wagyu beef of the best flavour and quality. Blackmore's "careful breeding programme" combines Japan's three most famous breeding bloodlines: Tajima from Hyogo prefecture, Itozakura from Shimane prefecture, and Kedaka from Tottori prefecture to create a magnificent herd.

Artisanal Cheese Trolley

At Sabayon our cheese course is a celebration of centuries-old craftsmanship and a testament to the heritage of European cheesemaking traditions. Our selection changes with the season, and is handpicked from small-scale producers who uphold artisanal techniques, ensuring every cheese tells a story of the land, seasons and their makers' commitment to tradition.

Three variants | RM68

Five variants | RM98

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