Sakayon X ALBERTO LANDGRAF

24 AUGUST – 7 SEPTEMBER

Make a date with a Brazilian superstar! Two-Michelin star chef Alberto Landgraf will bring his brand of Brazilian cuisine and Japanese artistry to Sabayon from 24 August to 7 September 2023. Book now to be transported to the world of Oteque, Chef Landgraf's award-winning restaurant!





Lunch Menu

Brazilian Beef Tartare | Raw Cashew Nut Cream | Truffles

OR

Hearts of Palm | Dried Coconut | Sugarcane Vinaigrette
Toasted Hazelnuts

Sea Bass| Grilled Leeks | Buckwheat | Tucupi Sauce

OR

Seafood 'Moqueca' | Stew Served Steamed White Rice Vinaigrette | Served With Farofa

> Chocolate Ganache | Cocoa Oil Pear Sorbet | Compote

> > Mignardises

328+ per person Add on wine pairing | 138+

Dinner Menu

Coral Grouper | Seaweed Vinaigrette | Trout Roe | Baby Cress

Sweet Potatoes | Brazil Nut Cream | Belgium Endive | Truffles

Canadian Langoustine | Oyster | Parsley Emulsion | Wood Sorrel

Chutoro Blue Fin Tuna | Raw Cashew Nut Cream | Sevruga Caviar

Sea Bass | Grilled Leeks | Buckwheat | Tucupi Sauce

Brazilian Beef | Glazed Shallots | Wild Mushrooms | Beef Jus

Açaí | Rapadura Crumbs | Fresh Strawberries | Dried Açaí

Mignardises

788+ per person Add on wine pairing | 388+ per person



EQ
EQUATORIAL PLAZA
JALAN SULTAN ISMAIL
50250 KUALA LUMPUR, MALAYSIA t 60 3 2789 7839 | e DINEATEQKL@KUL.EQUATORIAL.COM

EQUATORIAL.COM

f @ EQKUALALUMPUR