

TERRACE

Terrace Degustation Experience

RM788 nett with Wine Pairing
RM488 nett without Wine Pairing

Homemade Artisanal Bread

Parmesan, Curry Leaf & Sundried Tomato Brioche
Cultured Butter | Smoked Sea Salt

Amuse-Bouche

Caviar Popsicle
Beetroot Caviar | Crème Fraîche | Chive | Lemon

First Course

Mini Bombolone
Salt Cod Brandade | Garlic Confit | Chive Oil | Lemon Zest
La Jara Prosecco Millesimato Brut Rosé DOC

Second Course

Compressed Duck Breast & Duck Leg Confit
Foie Gras Espuma | Orange & Cardamom Reduction | Pickled Shallots | Crispy Duck Skin
Scarpa Moscato d'Asti DOCG

Seafood Course

Butter-Poached Lobster tail
Citrus cream | Saffron ricotta agnolotti | Heirloom Tomatoes | Lemon Verbena Oil
Terrazze dell'Etna Cinniri Etna Bianco DOC

Main Course

48-Hour Sous Vide Black Angus
Smoked Bone Marrow Jus | Truffle soft polenta | Honey-Glazed Baby Carrots | Shallot Confit
Villalta Valpolicella Ripasso Superiore DOC

Dessert

Berry Blossom
Yuzu Inspiration Whipped Ganache | Strawberry Inspiration Sponge | Raspberry Confit |
Raspberry Sorbet | White Chocolate Petals | Lemon Verbena
Mixologist Cocktail