

Romantic Beach Dinner

An Eclectic Dining Experience

RM1,300 nett per couple

24 hours prior reservations required

Homemade Artisanal Bread

Amuse-Bouche

Mini Brioche · Tuna Tartare · Leche de Tigre · Salmon roe

First Course

Torched Carabinero Prawn · Avocado Purée · Grilled sous vide pineapple · Smoked tomato

Second Course

Pan-Seared Foie Gras · Grape Salad · Sautéed Pear with Black Pepper ·
Onion & Raspberry Vinegar Reduction

Fish Course

Yellowtail Hamachi · Panko-Breaded Crispy Crab Arancini ·
Spinach Purée · Caviar Beurre Blanc

Main Course

Wagyu Beef Sirloin · Pomme Purée · Seasonal Vegetables ·
White truffle and Porcini Jus · Grana Padano tuile

Dessert

Raspberry Inspiration Flower

Yuzu inspiration whipped ganache, strawberry inspiration muffin,
raspberry confit and raspberry sorbet