

White Truffle Menu

6-course menu MYR890.00 | Wine pairing MYR625.00

You may also enjoy the flexibility of selecting individual dishes and wines à la carte, allowing you to curate your own tasting journey featuring the best of Piedmont.

White Bean Cappuccino MYR90

Girolles, Gruyère truffle toast

Ca'del Bosco Cuvée Prestige Franciacorta, Lombardy MYR110

Aged Beef Tartare MYR90 Confit egg yolk, 36-month aged Parmesan, tendon cracker No Name Nebbiolo DOC 2019, Langhe MYR98

King Crab Chawanmushi MYR170 Oscietra caviar, cauliflower

Gaja Rossj-Bass 2021, Langhe Piedmont MYR 148

A5 Wagyu Sirloin MYR500

Chevil root, Delica pumpkin, celeriac, bordelaise jus Giacomo Fenocchio Riserva 90 2015, Barolo MYR 190

Brie de Meaux MYR90

Macadamia nut, malt loaf

Marchesi di Barolo 2019, Serragrilli Barbaresco MYR98

Hazelnut Ice Cream MYR85

Buckwheat, vanilla

Vietti Cascinetta Moscato d'Asti 2023, Piedmont MYR58



If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

Prices are quoted in Malaysian Ringgit (MYR) and are subject to prevailing taxes.