



The Planter's Wine Dinner

6 Course Wine Dinner
RM568 Nett per person
10th September 2026

TO START

La Gioiosa Asolo Prosecco Superiore DOCG, Veneto, Italy

ON THE TABLE

Homemade artisanal bread served with curry leaf flavoured butter

AMUSE BOUCHE

Ikejime Sea Bass Crudo Tart | T'Lur Caviar | Calamansi

THE PRELUDE

Burrata | Ginger & Pandan Rice Puff | Anchovy | Cili Hollandaise
Domaine Andre Lorentz Gewürztraminer, Alsace, France

AIR

Smoked Namazu | Hokkaido Scallop | Wild Ginger Flower | Wild Mango Relish
Ansgar Clüsserath Riesling Kabinett "Trittenheimer", Mosel, Germany

SEA

Lobster Percik | Langkawi Pineapple | Coconut
Sauvignon Blanc "Les Bouquets", Loire Valley, France

EARTH

Braised Lamb Pinasakan | Seasonal Vegetables | Wild Herbs
Craggy Range Te Muna Vineyard Pinot Noir, Central Otago, New Zealand

FIRE

Sous Vide Australian Beef | Charred Corn | Langkawi Pineapple
Shaw & Smith Shiraz, Adelaide Hills, Australia

SWEET FINALE

Coconut | Calamansi | Gula Melaka | Zero-Waste Banana | Valrhona Chocolate |
Ricotta Malaysian Petite Four
Sweet Finale is served with Planter's Signature Dessert Cocktail