



ICON Wines Degustation Menu

By Chef Oscar Wo & Chef E.H Poh

Three Courses RM288.00 per guest

Wine pairing

Fine wine pairing additional RM235.00 per guest

Pré-service

Artisan Levain bread and butter with three salts

Amuse bouche

Truffe à la Enfin (truffle)

Les entrées

Calamares tagliatelle, escargot, molluscs, red pepper and red wine reduction

Te Wahi, Pinot Noir, Central Otago, New Zealand

Cleanser

Petit pois & wasabi ice cream

Plate principaux

Yam pillows, Bentong ginger duck ragout, Roquefort crème, dark chocolate and wild chili

Cape Mentelle, Cabernet Sauvignon, Margaret River, Australia

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Australian beef striploin, pommes puree, black garlic, smoked chili, lemon & condiments

or

Lamb French rack, mushroom ketchup, minted pois, burdock chips, au jus

Cheval des Andes, Malbec, Cabernet Sauvignon & Petit Verdot, Mendoza, Argentina

Dessert

Chocolate and Cheese



ESTATES & WINES
THE MOËT HENNESSY WINE DIVISION

Please inform our hosts of any dietary requirements while placing your selection. All prices are subjected to 10% service charges and 6% Goods Service Tax