

e n f i n

by J a m e s W o n

DINNER DEGUSTATION MENU

Four courses RM483.00

Five courses RM528.00

[Amuse bouche is complimentary with all set courses]

Wine pairing

One cocktail, glass of champagne, wine & cognac pairing additional RM245.00 per guest
/additional Krug Grand Cuvée champagne by glass RM128.00

Caviar Degustation RM798.00 (7 tasting plates) to be taken by entire table

This sensorial journey is Enfin by James Won's signature experience, where Chef's team will select from the menu breath-taking courses with some of the world best Caviar that are not otherwise made available on the menu.

Amuse bouche (RM98.00)

Smoked mackerel, rendang confetti, ginger torch, laksa emulsion centre, kumquat glace, kaffir leaves

Parmesan tofu, sea urchin, mandarin curry

Fermented rice tuile, caviar, crème fraiche mousse, burnt coconut

Entrée (RM138.00)

Mushroom tartar, truffle yolk, mushroom gelee, cornichon, quinoa, chives, salted egg white and yolk, espellete pepper, pickled shallots

Sea eel, wild honey, green broth, salted lemon, chives and flowers, roasted shallots, temple basil and laksa sago, sweet basil oil

Hokkaido scallop, scallop chips, burnt cauliflower, salted fish, mushroom gelée, compressed cucumber, almond, sea eel cuisson blanc and laksa oil

Abalone, osmanthus & chrysanthemum, bonito fish and chicken broth, pearl onion, champagne radish, chervil oil and fennel blossom

Local prawn tortellini, Chinese mustard green, charred leek and spring onion, salted duck egg, lobster emulsion and wild celery oil

Caviar, fried organic chicken wing, baby gem, black garlic, Buah Keluak, chestnut and fermented chili ketchup

KRUG
AMBASSADE

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

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Plat Principals (RM208.00)

Supplementation of Seasonal Truffle additional RM P.O.A (price on asking)

Seasonal truffle, handmade cognac truffle pasta, burnt leek, rocket oil, Parmagiano Reggiano, beurre blanc

Lobster tail, ikura, coral bisque, petit pois, truffle and mushroom risotto, green herbs, parmesan tuile

Market fish in lotus leaf, caviar, fermented anchovies, nasturtium, aged soy, daikon, mushroom, onion and charred leek

Duck breast, duck skin, White coffee, cacao, Bario rice puff, yam, pickled beetroot, radish, ikura

Australian Wagyu Beef (MB6), split fat with shrimp paste, seasonal truffle, butter whipped potato, chives, garlic chips, mushroom chips, sambal olek

Dessert (RM108.00)

Durian parfait bombe alaska, 66% dark cacao centre, meringue, Hennessy X.O.

Le petit-Antoine a la Enfin, salted caramel and dark cocoa sauce (chocolate and raspberry layer slice)

Pumpkin, mandarin, meringue log, sable, pumpkin white chocolate curd, mandarin mousse and jus

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