

e n f i n  
by J a m e s W o n

**LUNCH DEGUSTATION MENU**

**Three courses RM298.00**

**Four courses RM398.00**

**Amuse bouche**

(Complimentary with set courses)

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

**Entrée (RM128.00)**

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

South China sea squid in "Malay" ceviche, assorted micro greens, heirloom tomatoes, pickled radish, beets, red cabbage, fermented lemon and chili jus

Hokkaido scallop, burnt cauliflower, salted fish, mushroom gelée, compressed cucumber, laksa oil

Truffle cappuccino crème, charred assorted mushroom, 63.5° egg yolk, puffed barrio, chives

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

**Plat Principals (RM178.00)**

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

Market fish pan seared, X.O truffle mousse, pommes frites

Pouissin (baby spring chicken) shrimp & chili butter lined skin, assorted mushroom, pommes persillade, roasting jus

Angus ribeye (100 days grain fed), split fat with shrimp paste, butter whipped potato, chives, sambal olek

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

**Dessert (RM88.00)**

"Banana Split", salted caramel and dark cocoa sauce (Chef's delight)

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

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