



## VALENTINES DINNER DEGUSTATION 2019

by Chef James Won & Enfin Culinary Team

Five courses RM568.00

Six courses RM668.00

[Amuse bouche is complimentary with all set courses]

### 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.

### Wine pairing

One cocktail, glass of champagne, wine & cognac pairing additional RM255.00 per guest  
/additional Krug Grand Cuvée champagne by glass RM148.00

### Amuse bouche

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

Parmesan tofu, sea urchin, mandarin curry

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

### Entrée one

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

Salmon caviar (ikura), emulsion pomme de terre, wild celery oil, citrus brioche

Hokkaido scallop tataki, fermented lemon, espellete, barrio puff, burnt cauliflower

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

Chili, farci of truffle, mushrooms, taufu, caviar, green broth of 7 vegetables

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

# e n f i n

by J a m e s W o n

## Plat principal

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

Turbot meunière, turbot wings and lemon puree, leeks, mushroom, rocket oil

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

## Dessert

Le petit-Antoine a la Valentine, berries and dark cocoa sauce (chocolate and raspberry layer heart)

Chocolate soufflé and vanilla parfait glace

KIRUG  
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