



## DINNER DEGUSTATION MENU VALENTINES 2020

### **Moët & Chandon Valentines for two RM1388.00**

5 courses degustation complimentary 2 bottles of baby Moët & Chandon champagne

**Four courses RM538.00 per guest    Five courses RM688.00 per guest**

### **Wine pairing (RM278.00 per guest)**

A glass of Veuve Clicquot champagne, two glasses of wine of choice  
& one dram (43ml) of Johnny Walker Blue Label

### **Amuse bouche**

Corn & caviar - Corn and charcoal cake, pickled cucumber, dill and chives crème fraiche,  
Tropical caviar

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Beet & Caviar - Beetroot, potato tart with Tropical caviar

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Sturgeon croquette - Sturgeon meat, potato crème, chives, truffle in XO

### **Entrée**

Hokkaido scallop tartare, yuzu and white soya dressing, shaved cauliflower, mushroom  
dashi gelée, Jobs Tear, cress, chives and dill oil

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Hakka yam pillow, clam pureé, soya radish, chicken skin, cress and blossoms, chives and  
wild coriander

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Broga chicken, chives and mushroom royale ravioli, truffle charcoal tuile, cress and  
blossoms, kalian stems, superior consommé

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Johor crayfish (lobster without claw), wagyu fat and fermented shrimp, Borneo heirloom  
rice, crispy shiitake frites and kalian greens, kalian stem seaweed butter sauce

**KRUG**  
**AMBASSADE**

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

**Entremet (Pre-principal plate)**

Variation of Coconut

**Principal plates**

Sturgeon fish belly, caviar, sturgeon collagen, marrow, garlic, green leek velouté,  
fermented lemon and yogurt meringue, mushroom ketchup and crisps, cress, blossoms  
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Wagyu Beef (MB6), split fat with fermented shrimp paste, seasonal truffle, butter whipped  
potato, house aged soy braised mushroom, sambal olek  
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New Zealand lamb tenderloin, lamb braising liquid, pickled radish and beetroot, ikura, puff  
Borneo heirloom grain, wild celery oil

**Dessert**

Cameron strawberries vacherin, red pepper and berry couli, confit lemon, yogurt  
meringue and strawberry drops  
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Coconut pandanus mousse, parfait glacé au mangosteen, lime coconut crème, kaffir lime  
dust

KRUG  
AMBASSADE