

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

**DINNER DEGUSTATION MENU
JANUARY 2020**

Four courses RM488.00 per guest Five courses RM598.00 per guest
(Amuse bouche, pre-principal plate and pre-dessert are complimentary only with set courses)

Krug Champagne Degustation RM1068.00 per person
** Krug Grand Cuvée champagne pairing menu of 3 glasses with 5 courses selected by Chef*

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 (à la carte RM148.00)

Malaysian Tropical sturgeon caviar, almond milk tofu, toasted almond flakes, sautéed
mushrooms, ginger torch, laksa oil

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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 puree, soya radish, chicken skin, cress and blossoms, chives and
wild coriander

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Foie gras mousse, toasted almond, tempeh, Sarawak and Szechuan peppercorn caramel,
yam and radish cress, temple basil blossoms

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

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

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Entremet (Pre-principal plate)

Variation of Coconut

Additional Options

Seasonal Truffle	RM P.O.A (price on asking)
Foie Gras	RM 88.00
Canadian Lobster tail	RM 168.00 (full tail)

Principal plates (à la carte RM228.00)

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

Alternative Selections (à la carte RM228.00)

En croûte whole Abalone in pâte feuilletée (flakypastry), foie gras, bario, mushroom duxelles, kalia greens, truffle crêpe, abalone braising liquid, ice plant, lemon and wild celery oil dressing (*Additional RM128.00 for degustation selection*)

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Blue prawn: Charred head with coral and tail, uni butter and fermented shrimp, nu potato, burnt coconut, caviar crème (*Additional RM138.00 for degustation selection*)

Dessert (à la carte RM108.00)

Cameron strawberries vacherin, red pepper and berry couli, confit lemon, yogurt meringue and strawberry drops

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Enfin banana soufflé, tempered Semai chocolate disc, vanilla and basil parfait glacé

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