



## DINNER DEGUSTATION MENU JUNE 2020

**Five courses RM558.00 per guest**  
(Amuse bouche are complimentary)

**Krug Champagne Degustation RM1168.00 per person / minimum 2 guests**  
\*Krug Grand Cuvée champagne pairing menu of 3 glasses with 5 courses selected by Chef

### Amuse bouche

Beet & Caviar – Beetroot, potato tart with Malaysian tropical sturgeon caviar

Aloe nigiri, Bario rice puff, fermented chili and Ikura (Salmon caviar)

Bread platter with assorted house butter and condiments

### Courses

#### First

Aburi Hokkaido scallop, yam bean purée, pickled turnip, jalapeno granita, wasabi and yuzu dressing, chive, and dill oil, fermented black garlic oil

#### Second

Lobster bisque with seared lobster meat, truffle crème fraiche, ikura and Cameron strawberries, temple basil crouton

#### Third

Capellini/Angel hair pasta, truffle, mushroom ragout, burnt coconut, and kerisik, chive, and parsley oil

#### \*\*\* Chef's recommendation \*\*\*

Onion risotto, Malaysian Tropical sturgeon caviar, poached yolk, laksa oil, puff Borneo Heirloom wild grain rice

(additional RM128.00)

or

Foie gras, caramlised leek, Bentong ginger, lemon butter, sweet braising liquor, temple basil flowers

(additional RM128.00)

**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

## Mains

### Fourth

Wagyu beef (MB6), split fat with fermented shrimp paste, pomme purée, braised mushrooms and garlic chips, sambal olek à la Enfin

or

New Zealand lamb tenderloin, char siew glace, pickled radish and beetroot, ikura, puff Borneo heirloom rice grain, wild celery oil

or

Malaysian sturgeon fish truffle meunière, sturgeon skin collagen, rice kouji, house fermented Bario wine sauce, charred leeks, exotic mushroom, seasonal truffle, rocket oil

### \*\*\* Chef's recommendation \*\*\*

Lobster tail charred in wagyu fat, fermented shrimp paste, salted duck egg, truffle, lemon crème fraiche, lobster bisque risotto

(additional RM188.00)

or

Certified USA prime Ribeye beef with bone (seasonal) prepared with spilt wagyu fat and fermented shrimp paste, pomme purée, braised mushrooms and garlic chips, sambal olek à la Enfin – please speak to service team

(additional RM388.00)

## Desserts

### Fifth

Damak chocolate gateaux, espresso mousse, Job's Tear with Batang Kali cocoa, coconut crème tuiles, meringue chard, pea flower dust

or

Bombe Alaska - Passion fruit parfait glacé, Breton biscuit, lemon curd, caramelised orange, burnt meringue

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