



THE RITZ-CARLTON

KUALA LUMPUR

TASTING MENU

HOKKAIDO SCALLOPS

SLICED SCALLOP SASHIMI SERVED ON A BED OF COMPOSED-GROWN SEMI-DRIED PEACH TOMATO CONCASSE, TOPPED WITH PARMESAN FOAM

FAMILLE PERRIN LUBERON, BLANC, RHÔNE VALLEY, FRANCE

OR

FOIE GRAS

PAN-SEARED, SERVED WITH ROASTED LOCAL FIGS, DRIZZLED WITH AGED BALSAMIC

FRESCOBALDI RÈMOLE, BIANCO, TUSCANY, ITALY

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WHITE CORN SOUP

PURÉED AND OVER A BED OF HOME-SMOKED SALMON, TOPPED WITH CHIVES AND CRÈME FRAICHE

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CORN-FED CHICKEN BREAST

STUFFED WITH TRUFFLE PURÉE, SOUS VIDE AND PAN-FRIED, ACCOMPANIED WITH CARAMELISED CREAM GOLD ONIONS AND A SIDE OF TRUFFLE JUS

FAMILLE PERRIN VENTOUX, ROUGE, RHÔNE VALLEY, FRANCE

OR

PETUNA OCEAN TROUT

SOUS VIDE AND DRIZZLED WITH A SAUCE OF HERRING CAVIAR AND CRÈME FRAÎCHE

DE BORTOLI WINEMAKER SELECTION, CHARDONNAY, VICTORIA, AUSTRALIA

OR

RACK OF LAMB

SLOW-ROASTED WITH ROSEMARY BUTTER, SERVED WITH GORGONZOLA-MISO SAUCE AND PUY LENTILS

DE BORTOLI WINEMAKER SELECTION, SHIRAZ, VICTORIA, AUSTRALIA

OR

WAGYU TWO WAYS*

GRILLED MB5 TENDERLOIN AND BRAISED BEEF CHEEK, SERVED WITH TRUFFLE RISOTTO

FRESCOBALDO RÈMOLE, ROSSO, TUSCANY, ITALY

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CHOCOLATE CAKE

GLUTEN-FREE CHOCOLATE CAKE, 85% KACINKOA, SERVED WITH CHANTILLY AND VANILLA ICE CREAM

OR

MILKY BAVAROIS

MILK-BASED BAVAROIS WITH VANILLA, SERVED WITH ALMOND GÂTEAUX AND BERRIES COMPOTE

MYR300 NETT PER PERSON | WITH WINE PAIRING MYR450 NETT

*A SURCHARGE OF RM150 APPLIES FOR YOUR CHOICE OF WAGYU TWO WAYS

PLEASE INFORM OUR LADIES AND GENTLEMEN OF ANY DIETARY PREFERENCES OR FOOD ALLERGIES.
PRICES ARE IN MALAYSIAN RINGGIT (MYR) INCLUSIVE OF 10% SERVICE CHARGE.