

# BEAST

## CHEF'S CHOICE

A selection of snacks

Housemade baked-to-order sourdough, truffle butter

Fresh Burrata cheese, artisan tomatoes, aged balsamic,  
*tomato marmalade croustillant*

Pan seared duck foie gras  
*mushroom Duxelles, chestnut, yuzu brown butter sauce*

OR

Pan seared Hokkaido scallop  
*celeriac root purée, black garlic cream sauce*

Japanese A3 Wagyu striploin  
*salt-baked onion, pickles, grated wasabi rhizome, veal jus*

Japanese Wagyu sukiyaki  
*sous vide free range egg, truffle rice*

Japanese A3 Wagyu tenderloin Katsu Sando

Chilled somen, citrus tsuyu dashi

Prelude to dessert

Textures of a pineapple

Petit four  
*Coffee or tea*

RM458++

# BEAST

## TASTE EXPERIENCE

A selection of snacks

Housemade baked-to-order sourdough, truffle butter

Fresh Burrata cheese, artisan tomatoes, aged balsamic, tomato  
marmalade croustillant

Pan seared Hokkaido scallop, celeriac root purée, black garlic cream sauce

*or*

Chilled capellini, amaebi, truffle oil, soy ikura, shio Kombu  
*with additional Bafun Uni RM30++*

Chilean cod fish & sea tiger prawn with daikon, miso-anchovy broth

*or*

Roasted lamb rack with rustic spelt, porcini mushrooms, apricot & lamb jus

*or*

Japanese A3 Wagyu striploin 130gm with salt-baked onion, pickles, grated  
wasabi rhizome, veal jus  
*for an additional RM100++*

Japanese A3 Wagyu tenderloin Katsu Sando

Prelude to dessert

Textures of a pineapple

Petit four

*Coffee or tea*

RM348 ++