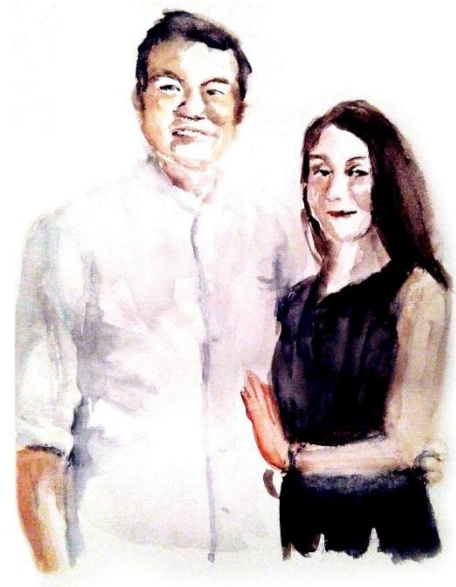


DC

2019 WINTER

M E N U



"When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: To make people happy. That's what cooking is all about."

- Chef Thomas Keller

DC Restaurant has just brought up its fourth anniversary. As we embark on our fifth year, my team and I remain focused on the only things that matter: Your pleasure and happiness.

As supply chains improve and our research takes us in ever-increasing but exciting new directions, our menus evolve constantly, always with a view to ensuring an exciting and delicious experience for our discerning guests, whether first-timers or loyal regulars.

As such, we ask for your patience and forgiveness if there is a particular favourite dish or ingredient which is not featured in the menu.

Nana and I wish you *bonne degustation* and that you will find joy at our table.
Thank you so much for your continuing support.

Chef Darren Chin

December 2019

A special mention to our purveyors and hardworking farmers

John Liew - Organic vegetables from Cameron Highlands
Myseafoodmart (Benny) - Fresh local catch from Pulau Ketam / Kuala Selangor
Classic Fine Foods – Caviar / French butter / beef / French breads and pastries
Zenrich (Yong San) - Hokkaido seafood / A5 wagyu
Epicurious seafood (Esther) - the best live seafood in town.
Gourmet partner- Australian lamb
Riccardo Ferrarotti - Amazing Italian produce!
Repertoire Malaysia - French cheeses / foie gras
Chocolate concierge - Local cacao foraged by the Semai tribe in Sinderut, Pahang

CHRISTMAS AND NEW YEAR 2019
DISCOVERY MENU
RM588++ p/pax

**Optional wine pairing package – RM350++ for 4 glasses

COMPLIMENTARY SNACKS

1. "Malaysia produces caviar!" - A dreamy mascarpone ice cream of shellfish | Kaluga hybrid caviar
2. Crispy brik pastry of two fillings - sweet potato cloud | pickled kohlrabi - mushroom cream with truffle
3. Rice shoot from Ulu Yam | crusted in semolina | local split gill mushrooms | avocado relish

1ST

"Echo of the sea"

DC's signature cold cappellini | sturgeon collagen | Hokkaido bafun uni | king crab
Savoury seafood sabayon | truffled celeriac cream

2ND

"King of Prawns"

Spanish carabineros shrimp | fermented carrot jus | sushi rice with brown vinegar | heirloom baby vegetables

3RD

"Fish tales"

Wild halibut grilled with homemade white miso | Hokkaido scallops | wilted swiss chard | salsify | whipped beurre blanc

4TH

"Black on Black"

Trawler caught Sabah cuttlefish | "sea liquorice" | squid ink pearl barley | Alaskan king crab | cauliflower | lemon-yuzu kosho

5th

"A steak with no oyster"

Oysterblade steak | fermented cherries sauce | Sungai Petani local figs | black lime powder

SORBET COURSE

6TH

****Optional add on****

Seared duck foie gras (60gms) | puy lentil velouté | lychee honey | chewy cranberry | meringue - RM75++

**Optional wine pairing with Dows fine white port, Douro valley, Portugal - RM25++

CHOICE OF MAINS

Market fresh fish of the day

Saffron Mandarin sauce | grilled red cabbage | mussels in white wine | black trumpet mushrooms | chicken jus

Alternatively

DC's signature Rack of Lamb (SA Aust)

Grilled over binchotan coals | apple butter sauce | green gazpacho | rosette of celeriac & apple | kumquat

Alternatively

1/2 Brittany blue lobster tail (additional RM188++)

White onion soubise | petit garden vegetables | lobster sauce americaine

Alternatively

Japanese "Hida-Gyu" Full-Blood A5 Wagyu - 120g (additional RM199++)

Handmade strigoli pasta with local "split gill" mushrooms | soft leeks with anchovy gratin | roasted baby carrots

7TH - CHOICE OF DESSERT OR CHEESE

1. "Tropical Christmas"

Local Rambutan | Chiang Mai longan in two textures | rose water granita | frozen raspberry | white chocolate mousse

Alternatively

2. "The Smoking Chocolate"

Local Semai 60% cacao crèmeux | smoky peaty Langavulin 16 years whisky | dark chocolate sorbet

Alternatively

Le fromage

5 types of A.O.P cheeses from our cheese trolley

Accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand

CAFÉ OU THÉ

Illy coffee or assortment of Jing tea

CHRISTMAS AND NEW YEAR 2019
TASTE MENU
RM438++ p/pax

**Optional wine pairing package – RM350++ for 4 glasses

COMPLIMENTARY SNACKS

1. "Malaysia produces caviar!" - A dreamy mascarpone ice cream of shellfish | Kaluga hybrid caviar
2. Crispy brik pastry of two fillings - sweet potato cloud | pickled kohlrabi - mushroom cream with truffle
3. Rice shoot from Ulu Yam | crusted in semolina | local split gill mushrooms | avocado relish

1ST

"Echo of the sea"

DC's signature cold cappellini | sturgeon collagen | Hokkaido bafun uni | king crab
Savoury seafood sabayon | truffled celeriac cream

2ND

"Fish tales"

Wild halibut grilled with homemade white miso | Hokkaido scallops | wilted swiss chard | salsify | whipped beurre blanc

3RD

"Black on Black"

Trawler caught Sabah cuttlefish | "sea liquorice" | squid ink pearl barley | Alaskan king crab | cauliflower | lemon-yuzu kosho

SORBET COURSE

4TH

****Optional add on****

Searched duck foie gras (60gms) | puy lentil velouté | lychee honey | chewy cranberry | meringue - RM75++

****Optional wine pairing with Dows fine white port, Douro valley, Portugal - RM25++**

CHOICE OF MAINS

Market fresh fish of the day

Saffron Mandarin sauce | grilled red cabbage | mussels in white wine | black trumpet mushrooms | chicken jus

Alternatively

DC's signature Rack of Lamb (SA Aust)

Grilled over binchotan coals | apple butter sauce | green gazpacho | rosette of celeriac & apple | kumquat

Alternatively

1/2 Brittany blue lobster tail (additional RM188++)

White onion soubise | petit garden vegetables | lobster sauce americaine

Alternatively

Japanese "Hida-Gyu" Full-Blood A5 Wagyu - 120g (additional RM199++)

Handmade strigoli pasta with local "split gill" mushrooms | soft leeks with anchovy gratin | roasted baby carrots

5TH - CHOICE OF DESSERT OR CHEESE

1. "Tropical Christmas"

Local Rambutan | Chiang Mai longan in two textures | rose water granita | frozen raspberry | white chocolate mousse

Alternatively

2. "The Smoking Chocolate"

Local Semai 60% cacao crèmeux | smoky peaty Langavulin 16 years whisky | dark chocolate sorbet

Alternatively

Le fromage

5 types of A.O.P cheeses from our cheese trolley

Accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand

CAFÉ OU THÉ

Illy coffee or assortment of Jing tea

CHRISTMAS AND NEW YEAR 2019

LIGHT MENU

RM348++ p/pax

**Optional wine pairing package – RM350++ for 4 glasses

COMPLIMENTARY SNACKS

1. "Malaysia produces caviar!" - A dreamy mascarpone ice cream of shellfish | Kaluga hybrid caviar
2. Crispy brik pastry of two fillings - sweet potato cloud | pickled kohlrabi - mushroom cream with truffle
3. Rice shoot from Ulu Yam | crusted in semolina | local split gill mushrooms | avocado relish

1ST

"Echo of the sea"

DC's signature cold cappellini | sturgeon collagen | Hokkaido bafun uni | king crab
Savoury seafood sabayon | truffled celeriac cream

2ND

"Fish tales"

Wild halibut grilled with homemade white miso | Hokkaido scallops | wilted swiss chard | salsify | whipped beurre blanc

SORBET COURSE

3RD

Optional add on

Searched duck foie gras (60gms) | puy lentil velouté | lychee honey | chewy cranberry | meringue - RM75++

****Optional wine pairing with Dows fine white port, Douro valley, Portugal - RM25++**

CHOICE OF MAINS

Market fresh fish of the day

Saffron Mandarin sauce | grilled red cabbage | mussels in white wine | black trumpet mushrooms | chicken jus

Alternatively

DC's signature Rack of Lamb (SA Aust)

Grilled over binchotan coals | apple butter sauce | green gazpacho | rosette of celeriac & apple | kumquat

Alternatively

1/2 Brittany blue lobster tail (additional RM188++)

White onion soubise | petit garden vegetables | lobster sauce americaine

Alternatively

Japanese "Hida-Gyu" Full-Blood A5 Wagyu - 120g (additional RM199++)

Handmade strigoli pasta with local "split gill" mushrooms | soft leeks with anchovy gratin | roasted baby carrots

4TH - CHOICE OF DESSERT OR CHEESE

1. "Tropical Christmas"

Local Rambutan | Chiang Mai longan in two textures | rose water granita | frozen raspberry | white chocolate mousse

Alternatively

2. "The Smoking Chocolate"

Local Semai 60% cacao crèmeux | smoky peaty Langavulin 16 years whisky | dark chocolate sorbet

Alternatively

Le fromage

5 types of A.O.P cheeses from our cheese trolley

Accompanied with fresh honeycomb, wild flower nectar collected from the hills of Mae-rim Province, Chiang Mai, Thailand

CAFÉ OU THÉ

Illy coffee or assortment of Jing tea