



Chef Ramsey's Japan Tour Autumn 2018

The Journey RM350++

Crystal Gyoza

Translucent Gyoza Dumpling, Cabbage Soup

Caramelized Ankimo with Passionfruit Ponzu Granita

Torchon of Steamed Buttery Monkfish Liver

Uni, Ootoro, Botan Ebi Tartartlette

Thin Tart Shell with Japanese Seafood, Koji and Soy Gelee

Hokkaido Diver Scallop with Beetroot Gazpacho

Persimmon, Coriander and Rulo de Cabra Cheese

"Steak" Sandwich

Braised Beef Tongue, Gherkin, Wagyu Tartare

Nagano Walnut Soba

Cold Buckwheat Noodles with 7-Ingredient Herb, Root and Seed Condiment

Forest Floor

Braised Daikon, Japanese Mushroom Duxelle, Seaweed Egg Emulsion

Yuan Miso Salmon with Yuzu Cream and Daun Kaduk

Crispy Burdock and Herb Salad

Choice of

Yogurt Cured Spring Chicken Breast with Satsuma Imo, Carrot and Quinoa

Toasted Almond, Konbu Chicken Jus

Or

Kagoshima A5 Wagyu Striploin 100g Steak

[Supplemental Charge of RM120++]

Martell Red Barrel Mont Blanc

Martell V.S.O.P. Infused Chestnuts and Vanilla Crème

All prices are subject to a 10% service charge and a 6% service tax

Babe

11th Floor, Work@Clearwater, Jalan Changkat Semantan,

Damansara Heights, 50490 Kuala Lumpur.

t. +603 2095 8599 / f. +603 2095 8718

Member of beGROUP