



by Jeff Ramsey

Chef Ramsey's Japan Tour Autumn 2018

The Voyage RM680++

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

Nagano Walnut Soba

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

Forest Floor

Braised Daikon, Japanese Mushrooms Duxelle, Seaweed Egg Emulsion

Truffle Pasta

Angel Hair Pasta with Onsen Egg and Shaved Truffles

Alaskan King Crab

Konbu Butter and Calamansi

Kagoshima A5 Wagyu Striploin 100g Steak

With Traditional Condiments

Babendazs

Martell Red Barrel and Foie Gras Monaka Sandwich

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

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