



## *Winter Tasting Menu 2019*

### ***The Voyage RM699++***

#### **Uni and King Crab Meringue**

*Shiso Leaf, Apple Meringue and Yuzu Zest*

#### **Hot and Cold Pumpkin and Amaebi Prawn**

*Rich Seafood Bisque with Charcoal Croutons and Perilla Flowers*

#### **Ikura Tartlette**

*Crispy Tart Shell with Fromage Blanc and Hanaho*

#### **Mushroom and Parsnip**

*Japanese Mushroom Pate with Pickled Mushroom, Parsnip Puree and Crisp*

#### **Roast Hokkaido Scallop**

*Citrus Beurre Blanc, Organic Japanese Root Vegetable and Water Pepper Sprout*

#### **Warm Oyster**

*Potato Puree, Confit Leek, Crispy Potato and Curry Leaf Aroma*

#### **Grilled Japanese Fish**

*Roast Sunchoke Puree, Kiriboshi Winter Vegetable and Lemon Soy Vinaigrette*

#### **Wagyu Clear Ravioli**

*Foie Gras Cream, Fresh Housemade Pasta, Wagyu Ragu and Sliced Wagyu*

#### **Abalone Samgyetang**

*Black Truffle Sliced on Risotto with Poached Abalone and Jinseng Ankake*

#### **Spherified Pumpkin Pie**

*Spiced Crumble and Orange Sorbet*

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

#### **Babe**

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