

# enfin

by J a m e s W o n

## DÉGUSTATION PREMIÈRE SAISON 2021

### SEASON ONE

by Chef James Won & Enfin Culinary Team  
Oscar Wo | Andy Tay | Kunavathy P | KZ Khong | Sean Khoo

# 5

Five Courses  
RM568 per pax

OR

## KRUG

### KRUG CHAMPAGNE DÉGUSTATION

Krug Grande Cuvée champagne pairing with 3 glasses & 5 courses selected by Chef

Minimum 2 guests (RM1,168 per pax)

*amuse-bouche*

APPETISER

Faux tuna (tomato) tartare, sesame, cucumber, spring onion, "pie tee"

Roasted red pepper Appam & espuma of Foo Yue foam

Bread platter with assorted house butter and condiments

*entrées*

STARTER

#### **Chef's Recommendation (Upgrade RM108.00)**

Tropical Sturgeon caviar, sengkung, curry oil, ginger torch bavarois, lemon butter, yolk, chives, melba toast

Grilled blue prawn, prawn oil with fermented shrimp, morning glory purée, crème fraîche, shallot with coral, chives flowers, coriander cress

#### **Chef's Select**

Chef James' Hand Select Sturgeon Caviar by the disk (30g) (Price on Asking)

KRUG  
AMBASSADE

# enfin

by James Won

Foie gras, duck skin and breast crumble, thyme, chive blossom, Bentong ginger, malt vinegar reduction, lotus root crisps, beetroot and charred leek

Duo of Hokkaido scallop, Tropical sturgeon caviar, cucumber ropes, lemon butter, cauliflower bavarois, assorted cress

Emerald Prawn & Norwegian white fish tagliatelle pasta, scallop dust, Tuak wild rice wine and roasted pumpkin, Espelette pepper and Indian chili

## plats MAINS

### **Chef's Recommendation (Upgrade RM168.00)**

36 hours braised Abalone, white of spring onion, seasonal truffle, winter melon, assorted cress

Brittany Blue lobster, vanilla, pandanus leaf, Szechuan peppercorn, coconut oil, burnt coconut and cashew, potato porcini tart, wild celery oil

### **Chef's Select**

Australian Wagyu Beef (MBF9) 120g (Upgrade RM228.00)

USA Ribeye on the bone (~650g -1kg per piece) (Upgrade RM688/kg)

.

Seasonal Truffle by weight (**Price on asking**)

(Choice of one)

Australian Wagyu beef (MBF6), fat split with fermented shrimp paste, spring onion mousseline, sambal olek à la enfin, truffle potato torts

New Zealand Lamb (eye of short-loin), Bario rice, sorrel and chives dust, roasted cauliflower, yogurt purée, Russet potato tart

Seasonal fish from the Atlantic or Norwegian sea, beurre (butter) recette à la grand- mère, seasonal truffle, turnips, mushroom ketchup, fish collagen and marrow broth

## desserts

DESSERTS

### **Pre dessert**

Calamansi & almond macaron, yuzu, white chocolate crème pâtissière and white chocolate discs

### **Dessert**

Roasted Sarawak pineapple, Single origin Sarawak peppercorn & yuzu granita and buttermilk purée

### **Finale**

Chocolate Bonbons selection (Malaysia Single Origin Cocoa)

KRUG  
AMBASSADE