



*A multi-sensory tasting of various dishes.
Focusing on the gustatory system, senses and
high culinary art. Sampling portions of Chef's
Signature dishes in one sitting.*

*Our menu is designed to be enjoyed by the whole
table. The Chef strongly recommends the whole
table to have the same number of courses to
enjoy the experience.*

Specially prepared by Chef Haikal Johari.
Degustation menu includes Alma's Snacks.

SNACKS

FOIE GRAS

Smoked Eel | Grape | Coffee

MANILA CLAM

Bechamel | Winter Truffle

4 COURSE

\$118++

Wine Pairing (3 Glasses) - \$58++

IKURA

Buttermilk | Avocado | Smoked Salmon

OR

DUNGENESS CRAB

Kaboucha | Mikan | Arbequina Olive Oil

CRISPY TOFU

Wild Mushrooms | Truffle

Foie Gras Emulsion

OR

RAVIOLI

Chestnut | Smoked Guanciale | White Truffle

DUROC SPANISH PORK

Gobo | Pine Nut | Japanese Whisky Glaze

OR

BOSTON LOBSTER

Angel Hair Pasta | Hijiki Seaweed | Broccoli

OR

VICTORIAN LAMB

Japanese Leek | Yam | Vadouvan

AMUR CAVIAR

Toasted Rice | Honey Pineapple | Tarragon

ALMA'S PETIT FOUR

Gula Jawa Canelé

5 COURSE

\$138++

Wine Pairing (4 Glasses) - \$73++

IKURA

Buttermilk | Avocado | Smoked Salmon

OR

CHUTORO

Beetroot | Pickled Onion | Mustard

OR

FOIE GRAS

Cream Caramel | 'Cata' Coffee Beans | Parsley

CRISPY TOFU

Wild Mushrooms | Truffle

Foie Gras Emulsion

OR

BOSTON LOBSTER

Angel Hair Pasta | Hijiki Seaweed | Broccoli

DUROC SPANISH PORK

Gobo | Pine Nut | Japanese Whisky Glaze

OR

VICTORIAN LAMB

Japanese Leek | Yam | Vadouvan

OR

KUMAMOTO A4 BEEF (Add \$38)

Japanese Leek | Cippolini | Black Olives

AMUR CAVIAR

Toasted Rice | Honey Pineapple | Tarragon

ALMA'S PETIT FOUR

Gula Jawa Canelé