



DEGUSTATION DINNER MENU 8 COURSE

SNACKS

KALUGA CAVIAR

Mussel l Elderflower l Menegi

ASPARAGUS

Frozen Mousse l Dungeness Crab l Clam Jus

PEARL NOIRE OYSTER

Aged Mirin l Tomatoes l Bone Marrow

MOREL

Petit Pois l Lobster l Brown Onion

NODOGURO

Kabu l Wasabi l Vin Jaune

IBERICO PORK JOWL

Sour Apples l Black Sesame l Pork Reduction

'TAJIMA SHORTRIB'

Foie Gras l Parsley l Sauce Perigord

WILD STRAWBERRY

Black Sesame l Coconut l Umeshu

ALMA'S PETIT FOUR

Executive Chef
Haikal Johari
Chef De Cuisine
Sufian Zaini