



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,
designed to be enjoyed by the whole table.

6 COURSES - \$158++

Wine Pairing (4 Glasses) - \$58++
Inclusive of Coffee or Tea

8 COURSES - \$197++

Wine Pairing (5 Glasses) - \$68++
Inclusive of Coffee or Tea

Executive Chef

Haikal Johari

Chef De Cuisine

Sufian Zaini

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

SNACKS

DUTCH TOMATOES

Black Olive | Rosemary | Manchego

KUROGE WAGYU

Koshihikari | Kombu | Beetroot

FOIE GRAS

Smoked Eel | Grape | Coffee

GAZPACHO

Cantaloupe | Mint | Thai Green Curry

6 COURSE MENU

HOKKAIDO SCALLOP

Smoked Eel | Passionfruit | Vanilla

PETIT POIS

Kaluga Caviar | Beurre Blanc | Hazelnut

AMBERJACK

Kale | Sweetbread | Spiced Jus

JERUSALEM ARTICHOKE

Crab | Green Almond | Souffle

PYRENEE LAMB

Apricot | Ras El Hanout | Spanish Anchovy

WHITE RUSSIAN

Espresso | Gula Melaka | Kahlua

ALMA'S PETIT FOUR

8 COURSE MENU

KALUGA CAVIAR

Mussel | Elderflower | Menegi

HANASAKI GANI

Musk Melon | Calamansi | Avocado

JAPANESE SWEET CORN

Carbonara | Pecorino | Manjimup Truffle

BLACKTHROAT SEAPERCH

Tokyo Turnip | Pear | Furikake

BRITTANY LOBSTER

Leek | Garlic Butter | Squid Ink

IBERICO PORK JOWL

Sour Apples | Black Sesame | Pork Reduction

'OHMI' A4

Eggplant | Kale | Jus Gras

PINEAPPLE

Elderflower | Sorrel | Jalapeño

ALMA'S PETIT FOUR