



DEGUSTATION DINNER MENU
6 COURSE

SNACKS

HOKKAIDO SCALLOP
Smoked Eel | Passionfruit | Vanilla

MONKFISH LIVER
Beetroot | Beef | Mustard

AMBERJACK
Smoked Celeriac | Cipolini | Sea Prawns

SUCKLING PIG
Petit Pois | Ramson | White Asparagus

PYRENEE LAMB
Apricot | Ras El Hanout | Spanish Anchovy

WILD STRAWBERRY
Black Sesame | Coconut | Umeshu

ALMA'S PETIT FOUR

Executive Chef
Haikal Johari
Chef De Cuisine
Sufian Zaini