

4 COURSES - \$117++

Wine Pairing (3 Glasses) - \$38++
Inclusive of Coffee or Tea

HOKKAIDO SCALLOP

Smoked Eel l Passionfruit l Vanilla

IBERICO PORK JOWL

Sour Apples l Black Sesame l Pork
Reduction

PYRENEE LAMB

Apricot l Ras El Hanout l Spanish Anchovy

OR

'TAJIMA SHORTTRIB'

Foie Gras l Parsley l Sauce Perigord
(Add supplement of \$22)

WILD STRAWBERRY

Black Sesame l Coconut l Umeshu

ALMA'S PETIT FOUR

6 COURSES - \$158++

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

HOKKAIDO SCALLOP

Smoked Eel l Passionfruit l Vanilla

MONKFISH LIVER

Beetroot l Beef l Mustard

AMBERJACK

Smoked Celeriac l Cipolinni l Sea Prawns

SUCKLING PIG

Petit Pois l Ramson l White Asparagus

PYRENEE LAMB

Apricot l Ras El Hanout l Spanish Anchovy

WILD STRAWBERRY

Black Sesame l Coconut l Umeshu

ALMA'S PETIT FOUR

8 COURSES - \$197++

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

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 SHORTTRIB'

Foie Gras l Parsley l Sauce Perigord

WILD STRAWBERRY

Black Sesame l Coconut l Umeshu

ALMA'S PETIT FOUR

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



SNACKS

STRAWBERRY

Ikura | Curry Leaf

BLACK OLIVES

Tomato | Yoghurt

FOIE GRAS

Smoked Eel | Grape | Coffee

PALAMOS PRAWN

Sable | Laksa | Yuzu

*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.*

Executive Chef
Haikal Johari

Chef De Cuisine
Sufian Zaini