



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

STRAWBERRY

Ikura l Curry Leaf

BLACK OLIVES

Tomato l Yoghurt

FOIE GRAS

Smoked Eel l Grape l Coffee

PALAMOS PRAWN

Sable l Laksa l Yuzu

6 COURSE MENU

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 COURSE MENU

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