

バレンタインデーコースメニュー  
Valentine's Day Course Menu

RM960 for 2 persons

前菜 Zensai

新鮮な牡蠣のジングラニータ添え

Shinsen na Kaki no Jin Fumi Guranita Soe

Pristine Hokkaido oysters, renowned for their briny sweetness and creamy texture accompanied by a refreshing gin granita

刺身 Sashimi

中トロ と平目

Chutoro to Hirame

Rich & buttery tuna belly with marbled fat that melts in your mouth & the flounder sashimi is light and lean offering a clean slightly sweet taste with a firmer texture

鮑茶碗蒸し

Awabi Chawanmushi

Japanese egg custard that highlights the delicate flavor of premium abalone, steamed to perfection, smooth & creamy with the tender slices of abalone

メインコース Main Course

ロブスターとテnderロイン

Robusutateru to Tenderloin

Lobster Tail & Beef Tenderloin

A delightful culinary presentation features a succulent lobster tail alongside a perfectly cooked beef steak

甘味 Kanmi

日本のメロンと季節のフルーツ

Nihon no Meron to Kisetu no Furutsu

A vibrant & refreshing plate of Japanese melon & seasonal fruits showcases the natural sweetness and beauty of Japan's finest produce

All prices are in Ringgit Malaysia and subject to prevailing taxes.  
Images shown are for illustration purposes only.

勘八  
KAMPACHI