THE BRASSERIE

Tasting Menu



ST REGIS
KUALA LUMPUR

THE BRASSERIE

5-Course Tasting Menu

MYR648 nett
MYR948 nett with 5-glass Wine Pairing

Amuse Bouche of The Day

COURSE 1	**Duo of Oysters** *Oysters with Citrus Dressing & Poached Oyster with Trio Caviar*	Chandon Brut NV, Australia
COURSE 2	**Cured Sichuan Salmon** *Marinated with Sichuan Pepper, Salmon Roe, Pickled Carrot & Yuzu Dressing*	Corte Giara Pinot Grigio DOC, Italy
SUPPLEMENT	**Caviar 15g** (+MYR288 nett) *Potato Foam, Crème Fraiche & Spring Onion*	
COURSE 3	**Truffle Mushroom Risotto** *Shah Alam Wild Mushrooms, Pickled Girolles, 24-month Aged Parmesan & Shaved Truffle*	Terrazas Reserva Chardonnay, Argentina
COURSE 4	**Braised Wagyu Beef Short Rib** *Roasted Pumpkin Purée, Orange Glazed Carrot & Marrow Jus* — OR — **Wild Barramundi** *Blue Shell Mussels, Fennel, Sweet Grapes & Saffron Fish Sauce*	Terrazas Reserva Cabernet Sauvignon, Argentina — OR — Les Legendes R Bordeaux Blanc, France
SUPPLEMENT	**Artisan Cheese Board** (+MYR68 nett) *with Fruit Chutneys, Honeycomb & Seeded Lavosh*	
COURSE 5	**Chocolate & Peanut Butter** *Chocolate Sablé, Dulce de Leche, Peanut Cream, Kelantan Chocolate Crémeux & Peanut Butter Ice Cream* — OR — **Hazelnut Dacquoise** *Salted Caramel Ganache, Caramel Chantilly, Caramelized Banana & Cocoa Ice Cream*	Minuty Prestige Rosé Côtes de Provence, France

Sweet Treats

Signature dish *Vegetarian* *Gluten-free* *Lactose-free* *Lactose* *Peanut* *Shellfish*
This dish features locally sourced ingredients sourced from farms or growers spanning across the 14 states of Malaysia.

All prices shown are in Ringgit Malaysia and inclusive of prevailing applicable taxes.
Taxes, levies or charges are subject to change in accordance with Malaysian Government legislation.
Please be advised that food prepared in our kitchen may contain traces of nuts. Kindly inform us of any dietary requirements at the time of ordering.

THE BRASSERIE

5-Course Vegan Tasting Menu

MYR458 nett
MYR748 with 5-glass Wine Pairing

Amuse Bouche of The Day

COURSE 1	**Pear Mille-feuille** *Vegan Cheese Parfait, Caper-raisin Purée & BoomGrow Salad*	Chandon Brut NV, Australia
COURSE 2	**Heirloom Tomato Tartare** *Tomato Espuma, Basil Oil, Kalamata Olive Purée & Tomato Consommé*	Corte Giara Pinot Grigio DOC, Italy
COURSE 3	**Roasted Butternut Soup** *Caramelized Seeds, Pickled Pumpkin & Crispy Sourdough*	Terrazas Reserva Chardonnay, Argentina
COURSE 4	**Eggplant Dumpling** *Sweet & Sour Tomato Sauce, Basil, Tamarind Reduction & Toasted Hazelnut*	Les Legendes R Bordeaux Blanc, France
COURSE 5	**Dessert** **Highlands Berries Eton Mess** *Coconut Mousse, Berry Compote, Highland Berries, Blackberry Meringue & Guava Sorbet*	Minuty Prestige Rosé Côtes de Provence, France

Sweet Treats

Signature dish *Vegetarian* *Gluten-free* *Lactose-free* *Lactose* *Peanut* *Shellfish* *Vegan*
This dish features locally sourced ingredients sourced from farms or growers spanning across the 14 states of Malaysia.

All prices shown are in Ringgit Malaysia and inclusive of prevailing applicable taxes.
Taxes, levies or charges are subject to change in accordance with Malaysian Government legislation.
Please be advised that food prepared in our kitchen may contain traces of nuts. Kindly inform us of any dietary requirements at the time of ordering.