

A LA CARTE MENU

ITALIAN-INSPIRED - "SPRING-SUMMER"

With complimentary: Freshly Baked Focaccia & Truffle Kombu Butter

ANTIPASTI

TRUFFLE CROSTINI / Parmigiano Custard (V)	RM 25 / 2pcs
TALEGGIO BOMBOLONI / Rum Raisin Jam (V)	RM 25 / 2pcs
SIGNATURE LIVER MOUSSE / Semai Chocolate Caramel	RM 25 / 2pcs
HEIRLOOM TOMATO PANZANELLA / Balsamic IGP / Sweet Basil (V)	RM 30
PORCINI MUSHROOM SOUP / Arancini (V)	RM 30
TRUFFLE ICE CREAM / Brown Butter / Spring Salad (V)	RM 35
WAGYU BEEF TARTARE / Bonito Gelée / 'Carta di Musica' Cracker	RM 50
HAY SMOKED POMFRET CARPACCIO / Melon / Ricotta 'Snow'	RM 45
VIN COTTO GLAZED FOIE GRAS 50g / Gooseberry Mostarda / Herb Salad	RM 65

PRIMI Optional Supplementary : Seasonal Truffle 5g (based on Market Price)

TRUFFLE MUSHROOM RISOTTO / Fresh Truffle / Espresso Pepe Oil (V)	RM 78
NUTMEG GNOCCHI / Smoked Koji Butter / Brassica Cream (V)	RM 48
BEEF CHEEK RAGÙ TAGLIATELLE / Parmigiano Reggiano	RM 78
DUCK AGNOLOTTI / Sourdough Broth / Buah Kulim	RM 78
CRAB TAJARIN / Vodka N'duja Caramel / Trout Roe	RM 88
GRILLED LOBSTER TAJARIN / Head Bisque / Trout Roe	RM 200

SECONDI

BERKSHIRE PORK SPIEDINI / Preserved Marian Plum / Gremolata	RM 125
TRUFFLE AGED DUCK / Neck Sausage / Galangal Jus	RM 125
FISH OF THE DAY / Pancetta Bacon / Smoked Soy Milk	RM 125
WAGYU STRIPLOIN MB7 / Salsa Verde / Baby Mustard	RM 250
CAULIFLOWER STEAK / Fresh Truffle / Sourdough & Kombu Jus (V)	RM 98

DOLCI

SWEET CORN ICE CREAM / Shio Kombu / Kaffir Lime Curd	RM 28
SFOGLIATELLE / Vanilla Ice Cream / Marsala Wine Caramel	RM 35
GOODDAM Tiramisu / Espresso 'Snow'	RM 30

**All prices are subject to 10% Service Charge and 6% SST%.*

GOODDAM

CHEF INTRODUCTION

In this menu, we're excited to introduce you to our favourite dishes, such as Truffle Focaccia Crostini and a unique sweet-savoury truffle ice cream as a starter. Indulge in our beef cheek ragu tagliatelle, prepared using the traditional method, and savour the flavours of our Italian skewer of Berkshire Pork Spiedini. Our Signature Aged Duck, infused with truffle flavour during the aging process, offers a delightful twist on a classic. Finally, experience the culinary delight of our Lobster tail-shaped pastry baked with pork lard from the Campania region, known as Sfogliatelle, to be paired with an interesting Marsala fortified wine infused caramel.

We encourage you to abandon any preconceptions at the door as we endeavour to tell you a similar story through Italian inspired meal, crafted through the lens of our home and local produces.

-Chef Daniel Yap

-Chef's Tasting Menu : (6 Antipasti ; 1 Primo ; 2 Secondi ; 2 Dolci)

- I. RM298++ /pax
- II. UPGRADE one main to Lobster Tail: +RM 100
- III. UPGRADE one main to Australian Wagyu MB7: +RM 120
- IV. UPGRADE both mains to Lobster & Wagyu MB7: +RM 220

-Vegetarian Chef's Tasting Menu: (5 Antipasti ; 2 Primi ; 1 Secondo ; 2 Dolci)

- I. RM278++ /pax

**We encourage minimum of 2pax to participate in Chef's tasting.*

**Vegan Tasting Menu is available upon request.*

-Wine Pairing 5 glasses: RM180++ /pax

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GOODDAM