

GOODDAM 5-COURSE SEASONAL DINNER MENU

'Sicilian - Inspired'

13 JULY - 17 OCTOBER 2022

PANE & CICCETTI

Almond Brioche & Cultured Butter
Beef Tartare Cannoli (Served Raw)*, Red Wine Sphere
Cured Barracuda Fish Tartlet, Pine Nut Cream
Lobster Arancino, Gooseberry

CRUDO

Smoked Sole Fish Crudo, Oregano Cream, Trout Roe (Served Raw)*

SQUID

Grilled Baby Squid, Hibiscus Hot Sauce, Salt Baked Beetroot

PASTA

Sea Urchin Calamarata, Saffron Citrus Butter, Trout Roe, Cured Egg Yolk

SECONDO (CHOICE OF 1)

- (A) GRILLED KURAU FISH, Mussel Velutatta Sauce, Fennel Salad
- (B) AGED LAMB SADDLE (Medium)*, Marsala Jus, Black Garlic
- (C) GRILLED LOBSTER TAIL, Pumpkin Agrodolce, Fish Bone Cream (+RM 75)
- (D) WAGYU A5 (Medium Rare)*, Truffle Jus, Carrot (+RM 175)

SUPPLEMENTARY: T'LUR CAVIAR 10g +RM 75 (Recommended on Seafood Dishes)
SHAVED TRUFFLE 4g +RM 40 | FOIE GRAS 50g +RM 45

DOLCE (CHOICE OF 1)

- (A) LYCHEE & TUAK SORBET, Preserved Lemon Crumble, Kaffir Lime Curd
- (B) SICILIAN PISTACHIO SEMIFREDDO, Mulberry, Local Vanilla
ADD MINI CANNOLI (Choice of Flavour: Orange / Pistachio) RM 9/pc

RM 308++ /pax

(OPTIONAL) WINE PAIRING RM 148 /pax

*Recommended doneness. Certain dish may contain alcohol.
Please inform any food allergy 1 day in advance.

BIRTHDAY / SPECIAL OCCASIONS

RM 29 /PC

- MINI CELEBRATION CAKE 3" - Dark Chocolate
- MINI CELEBRATION CAKE 3" - Tiramisu (Contains Rum)

KID OPTIONS

RM 68 /PORTION

- MIX MUSHROOM RISOTTO with Padano Cheese
- LIGUINE PASTA with Crispy Guanciale & Padano
(Choice of Carbonara Sauce / Pomodoro Tomato Sauce)

BEVERAGE / WINE LIST

*For special request eg. Celebration Cake & Kid Option, pre-order 1 day in advance.
Our corkage fee is RM 40 /bottle of wine or RM 80 /bottle of spirit.
All prices are subject to 10% Service Charge and 6% SST.