

GOODDAM 5-COURSE SEASONAL VEGETARIAN DINNER MENU

13 JULY - 17 OCTOBER 2022

PANE & CICHETTI

Almond Brioche & Cultured Butter
Grilled Mushroom Tartare Cannoli, Red Wine Sphere
Kombu Cracker, Pine Nut Cream
Sundried Tomato Arancino, Fresh Truffle

COLD ANTIPASTO

Heirloom Tomato, Mozzarella, Vin Cotto

HOT ANTIPASTO

Sweet Corn Soup, Onsen Egg, Padano Toast

PRIMO

Calamarata Pasta, Saffron Lemon Butter, Cured Egg Yolk

SECONDO

Grilled Cauliflower 'Steak', Summer Truffle, Jus, Pumpkin Seed Pesto

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 248++ /pax

(OPTIONAL) WINE PAIRING RM 148 /pax

*Pre-order this menu 1 day in advance. Certain dish may contain alcohol.
Please inform any food allergy 1 day in advance.