



Celebrating The Christmas Season At The Four Seasons

BAILLIAGE DE KUALA LUMPUR
CHAINE DES ROTISSERIE

Chefs Butler Passed Designer Canapés

Apple Cider Cured Salmon on Blinis with Ikura Crème Fraiche
Mushroom Croustade - Kombu Braised Mushrooms | Miso Emulsion | Truffle

Sparkling White Wine/ Prosecco / Champagne

Bread Service

Brioche with Sundried Tomatoes | Olive | Cottage Cheese | Spicy Duck Suet |
Cylinders of Flavoured Butter- Garlic | Tomato | Horseradish

Sparkling White Wine

Epicurean Spring

Lobster Escabeche | Semi Dried Heirloom Baby Tomatoes | Garlic Fermented Ikura |
Lemon Oil | Tomato Water | Local Beluga Kaluga Caviar

With Alois Lageder Porer Pinot Grigio

Summer Solstice

Pottage of Green Peas | Smoked Eel | Sour Cream Fraiche | Pickled Horseradish |
Cornbread Foam | Green Pea Powder

With Saracco Prasue Chardonnay

Tradition of Christmas

Mulled Wine Sorbet | Liquid Nitrogen Frozen Red Currants | Crackling Pop Rocks

Autumnal Flavours

Contre-Filet of Wagyu | Foie Gras Torchon | Puffed Bone Tendons | Potato Mousseline |
Braised Cordyceps | Smoked Onion Soubise | Black Garlic Puree | Black Truffle Powder

With Clarendelle Bordeaux Rouge

OR

Roasted Hamachi | Taro Puree | Bonito Bone Broth | Textures of Sea Urchin |
Pickled Vegetable Roots | Fried Perilla Leaves

With Clarendelle Bordeaux Blanc

Sweetness of Winter

Mont Blanc | Pear Mousse | Candied Chestnut Ganache | Salted Caramel | Cocoa Sponge |
Dehydrated Meringue | Eggnog Ice Cream

With Saracco Moscato d' Asti

Tea or Coffee

Port

Cognac