



A multi-sensory tasting of various dishes,
Focusing on the gustatory system, senses
And high culinary art. Sampling portions of chef's
Signature dishes in one sitting, designed to be
enjoyed by the whole table.

6 COURSES - \$138++

Wine Pairing (4 Glasses) - \$58++
Inclusive of Coffee or Tea

8 COURSES - \$178++

Wine Pairing (5 Glasses) - \$68++
Inclusive of Coffee or Tea

Executive Chef

Haikal Johari

Chef De Cuisine

Sufian Zaini

Specially prepared by Chef Haikal Johari.
Degustation menu includes Alma's Snacks.

SNACKS

Goat Cheese

Cherries | Black Garlic | Lavash

Charolais Beef

Gochujang | Parmesan | Nori

Gobo

Mentaiko | Kawa Ebi | Leek Ash

6 COURSE MENU

SEA URCHIN

Yellow Peach | Aloe Vera | Lemongrass

IWASHI

Ricotta | Green Apple | Celery
Smoked Eel Broth

FOIE GRAS

Steamed Egg | Brown Onion Jus
Parmesan

HAM & CHEESE VERSION 2.17

Suckling Pig | Brioche | Manchego
Manjimup Truffle

WELSH LAMB

Variation of Lamb | Rocket | Pinenut
Lamb Reduction

'BRICK IN THE WALL'

Saffron | Vanilla Bean | Orange Caramel
Elderflower | Peach Sorbet

ALMA'S PETIT FOUR

8 COURSE MENU

ALASKAN KING CRAB

Cauliflower | Beurre Blanc | Caviar

JAPANESE TOMATO

Compressed Tomato | Sorrel | Lemon Verbena
Chateau Estoublon

FOIE GRAS

Terrine | Heirloom Beets | Elderflower
Umeboshi

LOBSTER

Carrot | Cipollini | Sakura Ebi
Uni Cream

SWEETBREAD

Agnolotti | Japanese Sweetcorn | Morel
Yuzu Kosho

AMADAI

Crispy Tilefish | Barley Stew | Vin Jaune
Manjimup Truffle

PIGEON

Anjou Pigeon | Jasmine Tea | Parsnip
Turnip Tops | Pigeon Jus

SUMMER BERRIES

Variation of Berries | Pear | Basil
Camembert

ALMA'S PETIT FOUR