



THE PHOENIX RISES
Lunar New Year at d'Alti Gusti

We present a festive fusion of flavours united by the hope that the Lunar New Year brings. Wishes for wellbeing in mind, body, and spirit are embodied in traditional ingredients that auger abundance, while creative fusion twists reflect the hope for only joyful surprises as the Year of the Ox unfolds.





d'ALTI GUSTI

The Phoenix Rises
THE MENU

The Phoenix Rises

LUNAR NEW YEAR MENU

Aperitivo

FOIE KUA?... OR BAK GRAS?

Steamed 'bao' · Puréed Bianchetto Truffle · Bak Kua · Foie Gras ·
Coriander & Spring Onion · Truffle Honey & Balsamic Glaze

Antipasti

MAZU'S ELIXIR

Scallop · Lotus Root · Conpoy Bouillabaisse · Sloe Gin Tincture

Primo

PAVED WITH GOLD

Summer Truffle Gnocchi · White Truffle · Salted Egg Yolk

Secondi
ROSY CHEEKS

Iberico Pork Cheek · White Truffle · Fusion Curry

-or-

YAT DING DUCK

Pulled Duck · Five Spice · Cointreau & Black Truffle Glaze

Contorni

Truffle fried glutinous rice

Roasted seasonal vegetables with a truffle-soy glaze

Dolce

SWEET COMPASSION

Orange Marmalade Sponge · Mango-Malibu Compote · Sago ·
Mango Pomelo Coconut Sherbet

Completamento
THE DULCET SPRING

Bianchetto Truffle · Coconut Cream · Glutinous Rice Cake

The Phoenix Rises Menu

RM338 (per guest)

Private dining experience, exclusively for one group per night.

For private groups of 4 to 12 guests. Available for booking 6-28 February subject to prevailing regulations and SOPs.

A 50% deposit is requested to confirm a reservation. Corkage is free for wines and spirits brought by guests. A discretionary service charge of 10% will be applied to the final bill.

Rising Fire Phoenix Prosperity Toss

RM388

An Italian-fusion twist on the traditional Yee Sang with 18 auspicious ingredients including truffle honey-glazed unagi. The Phoenix rises from the flames of a Hennessy XO flambé as you toss to the skies for a year of abundance!

Steamed whole Marble Goby Fish

from RM288

finished with truffle-infused soy sauce (price by weight)

Chef Simon's Secret Appetiser

RM128 (per guest)

Everything you love about salmon in one auspicious appetiser. Drop Chef a line to find out more!

The Merry Mandarin

RM28 (per guest)

A refreshing and very merry granita of mandarin and Cointreau as an optional palate cleansing course.

The Phoenix Rises AT HOME

Selections for Take-away or Delivery

Truffle & Salted Egg Yolk Roasted Cashew Nuts (300g)	RM60
Ong Ong! Gold Bars	RM38
<i>Six golden bars of handmade white truffle shortbread with a gold leaf bianchetto truffle sugar sprinkle</i>	
Bianchetto Truffle & Coconut Cream Niangao (330g)*	RM38
“Rosy Cheeks” entrée to-go*	RM48
“Yat Ding Duck” entrée to-go*	RM48
Truffle-infused HK-style fried glutinous rice to-go*	RM28

** Chilled and vacuum sealed with simple reheating instructions*

Available February 6-28, 2021.

All items are prepared to order. Pre-order two days in advance of collection or delivery.

Delivery by Lalamove or GrabExpress charged separately.



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