



d'ALTI GUSTI

AUTUNNO

by Chef Jonathan Ng

Menù

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Salumi Crunch trio of crostoli:

aged prosciutto, persimmon chutney, balsamic caviar, crisped ginger; capocollo, ginger and apricot preserve, ricotta, honey, caramelised fig; and salame ungherese, pomegranate and marsala wine jam, balsamic caviar

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Crusted Crostaceo

sake batter ebi tempura, champagne foam, mint and parsley gremolata

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Zucca Velouté

butternut squash, tomato water, charred onion purée

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Mid-Autumn Funghi

pasta sfoglia, chanterelle, porcini, and portobello mushrooms, black truffle paté, confit egg yolk

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The AG Frosted Bellini

peach, prosecco, dill, lime

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Iberico Agrodolce

iberico pork shoulder, aged balsamic vinegar, honey, sbriciolata of fennel and coriander seed

or

Pesce and Bubbles

fillet of threadfin fish, champagne beurre blanc, ikura, tobiko

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Ciccioli Apples

apple gelato, salted hazelnut crumble, honeycomb, pork crackling

RM399.00 per guest

for a private dining experience for groups of 6–14

A RM200/guest deposit is required to secure a reservation

Corkage is free of charge. 10% service charge is applied to the final bill.

Terms & Conditions apply
please visit our website for details
www.altigusti.com