



GOODDAM 4-COURSE DINNER MENU

1 DEC 2021 - 2 JAN 2022



WELCOME SNACK

'Christmas Tree' Bruschetta, Liver Mousse, Berry Gel

ANTIPASTO

(A) Beef Tartare

(Served Raw), Fermented Beancurd
Aioli, Crispy Betel Leaf

(B) Smoked Mackerel

(Cured & Half Cooked), T'lur Caviar,
Cauliflower Crema, Jicama

Comes with Focaccia Bread & Truffle Butter

PRIMO

(A) Tajarin Pasta

Winter Truffle, Sage Butter,
Prosciutto Crisps

(B) Duck Agnolotti

Winter Truffle, Hazelnut Butter
Sauce

UPGRADE TRUFFLE TO ALBA WHITE TRUFFLE +RM 75 /PAX

SECONDO

(A) 7-Day Aged Duck Breast

(Grilled to Medium), Foie Gras, Eryngii
Mushroom, Salted Bean & Truffle Jus

(B) Grilled Lamb Saddle

(Grilled to Medium), Foie Gras,
Heirloom Carrot, Red Wine Jus

(C) BBQ Lobster Tail (+RM 75)

Lobster 'Roll', Passionfruit Aioli,
Roasted Shell Bisque

(D) Wagyu MB7 Striploin (+RM 105)

(Medium Rare), Truffle Jus,
Berry Compote, Glazed Beetroot

ADD-ON : WINTER TRUFFLE (5G) +RM 40 | EXTRA FOIE GRAS (50G) +RM 45

DOLCE

(A) Roast Chestnut Ice Cream

Local Fig, Honey Tuile

(B) GOODDAM Tiramisu

Espresso Snow (Contains Rum)

Comes with Petit Four & Christmas Bon Bon

ADD MINI CANNOLI (CANDIED ORANGE / HAZELNUT CHOC) RM 9 /PC

ADD DESSERT WINE (MALVASIA DOLCE / VIN SANTO) RM 28 /50 ML

RM 268+ /PAX

ADD WINE PAIRING (3-GLASSES) RM 100+ /PAX

Please inform any food allergy minimum 1 day in advance.
All prices are subject to 10% Service Charge.