

Hemisphere Restaurant and Bar

Tonight Special

Miso Salmon Belly with Cone **RM20.00**

Wild Mushroom Soup **RM20.00**

Creamy Asparagus Soup **RM25.00**

All Prices are subject to 6% SST and 10% SERVICE CHARGE

APPETIZER

Cauliflower Soup with Sautéed French Morels **RM 29.90**

Black truffle oil.

French Petite Pois Soup with Hokkaido Scallop **RM 35.00**

Beef bacon, sautéed peas.

Lobster Bisque Soup **RM 39.90**

Lobster meat, pearl onion, tender peas.

Japanese A5 Wagyu Tartar with Quail Eggs **RM 55.00**

Served with butter-toasted bread, homemade pickles.

Garlic Butter Glazed Hokkaido Abalone **RM 55.00**

Oscietra caviar, homemade cappellini. Garlic Butter sauce.

Caramelized Foie Gras **RM 39.90**

Raspberry, parsnip, red wine Jus, aged balsamic onion puree.

Escargot Ragout (1Dozen) **RM 39.90**

Served with bruschetta.

All Prices are subject to 6% SST and 10% SERVICE CHARGE

APPETIZER

Brown Butter Seared Hokkaido Scallops **RM 49.90**

Hokkaido scallops, truffle cauliflower puree toasted almonds, capers, fava bean salmon roe.

Confit Duck & Chicken Rilette **RM 45.00**

Black truffle and grand mariniere raspberry gel. Croutons.

Gnocchi with French Morels and Peas **RM 59.90**

Mushroom ragout & mushroom parmesan cream.

Duck Pate Ravioli **RM 29.90**

Poultry jus & sage butter.

Garden Green Salad with Chicken **RM 35.00**

Romaine, chicken, passion & yuzu.

Garden Green Salad with Salmon **RM 35.00**

Romaine, smoked salmon, passion & yuzu.

MAIN COURSE

PASTA

River Prawn Open Ravioli Pasta **RM 79.90**

Prawn fricassee. Salmon roe. Homemade open ravioli pasta.

Black Angus Beef Tortellini Pasta **RM 69.90**

Vietnamese beef pho glaze, shitake, asparagus, nuts.

Hokkaido Octopus **RM 89.90**

Squid ink pasta, spiced tomato sauce, prawn.

Homemade Fettuccini with Morel Mushroom **RM 69.90**

Morel & Pesto Genovese.

River Prawn & Bucatini all' Amatriciana **RM 79.90**

Beef bacon, tomato, peperoncino, bucatini pasta.

RISOTTO

French Morel Risotto

RM 59.90

Morel mushroom, 36months parmesan cheese.

Lobster Claw & Hokkaido Scallop Risotto

RM 89.90

Unagi Risotto

RM 59.00

Japanese Unagi, risotto with 36months parmesan cheese.

Paella Andaluz

RM 109.90

River prawn, hokkaido scallops, abalone, chicken chorizo, chicken sausage, spanish saffron. Smoked paprika and salmon roe.

SEAFOOD

Garlic Butter Glazed Lobster Tail

RM 99.00

Oscietra caviar, fondant Potato, warm yuzu sabayon. Miso & Sago crisp.

Shiro Miso Cod

RM 99.90

Yuzu aioli and crispy leeks.

Air Flown Chilled Norwegian Salmon Fillet

RM 59.90

Aged modena balsamic foam, 36months aged parmesan sphere.

All Prices are subject to 6% SST and 10% SERVICE CHARGE

MAIN COURSE

MEAT

Japanese Wagyu Beef (Grade A5) 100 grams - RM 130

(Minimum order of 250 grams)

Kizame wasabi, pomme puree, Japanese barbequed, Eryngi mushroom, malbec jus.

Australian Wagyu Beef Marble #6 (250 grams) RM 130.00

Japanese barbequed, Eryngi mushroom, pomme puree, foie gras croustilles, malbec jus.

New Zealand Lamb Rump RM 79.90

55°C Sous vide, truffle cauliflower puree, blackberry couverture, shallot jus, pomme parisiennne.

10 Hour's Sous Vide 1/2 Chicken Supreme RM 59.00

Glazed king oyster, port & fresh truffle jus, sage & brown buttered gnocchi.

Muscovy Confit Duck Leg RM 59.90

Duck fat & herb confit, mushroom ragout, figs, red wine jus & pistachio.

Muscovy Duck Breast RM 49.90

55°C Sous vide, lavender, porcini, parsnip, foie gras.

SUPPLEMENT

Foie Gras RM 29.90

Extra Morel (Per gram) RM 3.50

DESSERT

Black Sesame & Hazelnut Cake

RM 35.00

Black sesame butter, matcha ice cream, raspberry crèmeux, violet & hazelnut macaron.

Chocolate Marquise

RM 35.00

72% Dark Belgian chocolate, crunchy feuilletine, 30°C seconds sponge, black meringue, gold & silver pearls.

Salted Caramel Banana Cheesecake

RM 35.00

Homemade hazelnut & Tahitian vanilla ice cream, edible gold.

Mango Cheesecake

RM 35.00

Mango & mascarpone, raspberry sorbet green apple sphere, fluid gel & gellan crisp.

Lava Cake

RM 29.90

72% Dark Belgium chocolate, oreo crumble, ice cream.