



*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.*

*Our menu is designed to be enjoyed by the whole
table. The Chef strongly recommends the whole table
to have the same number of courses to enjoy the
experience.*

Specially prepared by Chef Haikal Johari.
Menus include Alma's Snacks.

SNACKS

KEGANI

Cauliflower | Egg Yolk | Nano Hana

ALMA FOIE GRAS TOAST

Meringue | Grapes | Nori

PERTUIS ASPARAGUS

Sweet Peas | Verbena | Sea Urchin

Executive Chef

Haikal Johari

Chef De Cuisine

Sufian Zaini

EXECUTIVE (4 Course)

\$88++

12.12.12

Variations of Greens and Flora | Tomato | Sour Plum

OR

'TUA TUA' CLAMS

White Asparagus | Blood Orange | Sorrel

OR

FOIE GRAS (22)

Kinkan | Sake Lees | Pine Nuts

OR

BAFUN UNI (39)

Amur Caviar | Lobster | Hijiki

CRISPY TOFU

Wild Mushroom | Truffle | Foie Gras

OR

BOSTON LOBSTER CAPPELINI

Chilli | Lobster Butter | Dashi

OR

ABALONE (20)

Portobello | Wakame | Miso

OCEAN TROUT

Asparagus | Zucchini | Smoked Veloute

OR

PORC NOIR DE BIGORRE (27)

Cheek | Abalone | Truffle

OR

KUMAMOTO A5 BEEF (58)

Nasu | Morels | Beef Jus

CATA COFFEE

Kintoki Carrot | Dekopon Orange | Tarragon

ALMA'S PETIT FOUR

Gula Jawa Canelé

CHEF'S DEGUSTATION (5 Course)

\$148++

HOKKAIDO ASPARAGUS

Amur Caviar | Hazelnut | Blood Orange

MAZARA PRAWNS

Amaou Strawberries | Tomatoes | Beetroot

AMADAI

Parsnip | Spinach | Saffron Bisque

PORC NOIR DE BIGORRE

Cheek | Abalone | Truffle

OR

KUMAMOTO A5 BEEF (58)

Nasu | Morels | Beef Jus

CATA COFFEE

Kintoki Carrot | Dekopon Orange | Tarragon

ALMA'S PETIT FOUR

Gula Jawa Canelé

****APPLE TART TATIN (\$27 a-la-carte)**

Apple Compote | Hokkaido Milk Ice Cream | Almond

**** Apple Tart Tatin is with limited availability,
please check with our staff.**

Additional Bread @ \$5++ Per Basket

**Menu is subject to change according to
seasonality & product availability**