



MONSIEUR DARREN

HOME OF PASTRY

bref

by darren chin



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VIENNOISERIE

Butter Croissant	RM 12.00	Three Cheese Torsade	RM 18.00
Pain Au Chocolat	RM 15.00	Pain Au Raisin	RM 18.00
Kouign Amann	RM 14.00	Pistachio Chocolate	RM 18.00
Box of 6 Pastries	RM 90.00		

SANDWICHES

Focaccia Chicken Salami Sandwich	RM 36.00	Grilled Cheese Caramelized Onion Sourdough Sandwich	RM 38.00
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HEALTHY CHOICE

Avocado Spinach Poached Egg Sandwich	RM 30.00	Roasted pumpkin Salsa Pita Sandwich	RM 28.00
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High Tea Specials

RM168.00 p/set
for 2 pax

3pm - 6pm

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Sweet

Matcha Raspberry Bon-Bon

Raspberry Elderflower

Pumpkin Spice Walnut

Smores

Salted Caramel Shortbread

Scone And Tea Cake

Pistachio Raspberry Financier

Cranberry Parmesan Scone
(*Housemade Jam, Creamcheese*)

Savory and Sandwiches

Focaccia Maitake Chicken Salami Sandwich

Roasted Pumpkin Corn Pita

Cream Cheese and Smoked Onion Gougères

Pica de Gallo Tartlet

Inclusive choice of 2 Tea or Coffee



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PETITS GÂTEAUX

Sicilian Pistachio Paris Brest RM 45.00
Choux Pastry with Craquelin | Sicilian Pistachio
Paste | Pistachio Cream

Ouef RM 45.00
Sea Buckthorn Jelly | Mascarpone Whipped
Chantily | Bergamot Curd

Internsite Cacao 70% RM 45.00
Dark Chocolate Mousse | Cassis Caramel | Cacao
Feuillettine Base

Popcorn Delice RM 45.00
Macadamia Vanilla Cremeux | Popcorn Mousse |
Dulcey Dip

Fromage Blanc RM 45.00
Vanilla Yoghurt Mousse | Yuzu Curd |
Almond Sponge

Raspberry Matcha RM 45.00
Matcha Mousse | Raspberry Coulis | Madagascar
Vanilla Mascarpone Whip

Pumpkin Spice Walnut RM 45.00
Pumpkin Spice Mousse | Coconut Caramel |
Walnut Cinnamon Financier

"Slightly Bitter" Coffee Pecan Tart RM 45.00
Coffee Ganache | Coffee Mousse with Pecan
Praline | Espresso-Soaked Almond Jaconde

ENTREMET

Fleur De Cacao 70% RM 220.00
Dark chocolate Mousse | Milk chocolate Ganache |
Chocolate Almond Sponge | Cassis Caramel
Dark chocolate Glaze | Cacao Feuillettine Base

L'Amour RM 198.00
Almond Feuillettine | Almond Sponge | Raspberry
Marmalade | Rose Jelly | Dulcey Mousse

Fromage Blanc Yuzu RM 180.00
Vanilla Yoghurt Mousse | Yuzu Curd | Almond
Jaconde Sponge | White Chocolate Glaze | Pate
Sable

Matcha Berries RM 215.00
Sugar Dough Crust | Matcha Almond Cream |
Matcha Ganache | Matcha Mousse | Matcha
Jaconde | Strawberry Coulis | Matcha Glaze |
Vanilla Mascarpone Whip | Seasonal Fresh Berries

brief

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EXÉCUTIVE LUNCH SET

RM178 nett p/pax for 3 Course
Add on RM148.00++ p/pax for food and wine pairing

Chef's Amuse Bouche

1st Course

Grilled Peach & Strawberry
Fresh Mozzarella | Tomato | Focaccia

2nd Course

– Choice of –

Pan Seared Tiger Grouper
Buttermilk | Skodalia

Or

Broised Beef Cheek
Sweet Potato Chips | Charred Vegetables

3rd Course

Dessert by Pastry Chef Hazel Chan

Cassis Lavender
Cassis Vinegar parfait | Lavender Jelly | Raspberry Sponge | Mix berry Compote |
Raspberry Siphon Sponge

– Chef's Selection Mignardises –

ENTREE

Buttermilk Chicken Gochujang Aioli Pickled Cucumber Furikake	RM 45.00
Hokkaido Scallops Sunchoke Potage Butter Croutons Truffles Lemon Marinier Emulsion	RM 80.00
Mushroom Soup Truffle Pate Buttered Croutons	RM 45.00
Charred Pearl Corn ribs Lime-Soy Dressing Pecorino Romano	RM 38.00
Jumbo Asparagus Parmesan Chips Roselle Glaze Mandarin Hollandaise	RM 45.00
Fresh Mozzarella and Toast Tomato Pomodoro Focaccia olive oil and balsamic	RM 38.00
Mushroom Medley Sour cream Pine Nuts Spinach Vegetable Jus	RM 38.00

HAND MADE FRESH PASTA

Spaghetini Seafood Aglio Olio Tiger Prawn Clams Squid	RM 65.00
Spaghetini Con Gamberi Pizutello Tomato Sauce Fresh Tiger Prawns Basil	RM 85.00
Cappellini Abalone Dressing Marinated Amaebi Crab Meat Trout Roe	RM 108.00
Tagliatelle Truffle Paste Kombu Shio Pecorino Romano	RM 98.00

FROM THE MIBRASA / MAINS

Whole Branzino (European Seabass) Charred Spinach Crispy Kale Pil Pil Sauce	RM 218.00
Galician Octopus Romanesco Kombu Dashi Buttermilk Asparagus	RM 165.00
Wagyu Burger Croll Bun Aged Cheddar Garlic Aioli Chips	RM 75.00
Crispy Chicken Burger Fermented Cabbage 'Kimchi' Siracha Aioli Aged Cheddar	RM 65.00
Wagyu Striploin Pomme Puree Baby Romaine Bordelaise Jus	RM 88.00/ 100gms
Angus Tenderloin Pomme Puree Baby Romaine Mustard Chorizo Crumble	RM 65.00/ 100gms

DESSERT

Ala Carte Dessert by Pastry Chef Hazel Chan

Cassis Lavender Cassis Vinegor parfait Lavender Jelly Raspberry Sponge Mix berry Compote Raspberry Siphon Sponge	RM 48.00
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CRAFT BOTTLES

Cooper's Brewery, XPA (Extra Pale Ale) Adelaide, Australia	RM 38.00
Cooper's Brewery, Pacific Pale Ale, Adelaide, Australia	RM 38.00
Heiwa Craft Beer IPA (Indian Pale Ale) Wakayama, Japan	RM 55.00

DRAUGHT BEERS

Heineken, Netherlands Half Pint	RM 32.00
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FRESH JUICES & TEMPERANCE

Fresh Squeezed Juices

Apple, Watermelon, Orange	RM 18.00
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Temperance

Watermelon Agua Fresca Watermelon Mint Jalapeno	RM 28.00
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Berry Sparkler Strawberry Yuzu Salt	RM 28.00
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Lychee Paradise Infused Peach Tea Lychee Juice Yuzu Lychee foam	RM 28.00
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Fizz

Coke, Coke Zero, Sprite, Ginger Ale	RM 18.00
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H2O

Evian Still	RM 25.00
Evian Sparkling	RM 25.00

LEAFS BY HARNEY & SONS

Black Tea

RM 23.00

- English Breakfast Tea, Anhui Province, China
- Earl Grey, India
- Darjeeling, Himalayan foothills, India
- Lapsang Souchong, Wuyi Mountains, Fujian, China

Oolong Tea

RM 23.00

- Pomegranate Ti Kuan Yin Oolong, Anxi, Fujian province, China

Green Tea

RM 23.00

- Japanese Sencha, Shizuoka province, Japan
- Genmaicha, Kyoto, Japan
- Jasmine Baozhong Green Tea, Fujian province, China

White Tea

RM 23.00

- Mutan White, Fujian Province, China

Tisane

RM 23.00

- French Superblue Lavender, Provence, France
- Chamomile, Egypt
- Peppermint, Washington State, America
- Raspberry Herbal, America

COFFEE BEANS BY 43 COFFEE

The Groove

RM 23.00

A heart roasting for this distinguished, powerful and smooth espresso coming from a blend of the finest arabica coffees. The aroma is sweet and mellow with notes of dark chocolate. The palate is intense yet refined and rounded, softening to a gentle sweetness. A long and lingering finish with grilled aromas and hints of caramel and licorice.

