



the

## CHEF'S TABLE

2025

La Prima Tiratura

I

(editio typica)

### **The AG Lou Sang**

white truffle–tahini ‘liang mian’ with pickled jellyfish  
and 18 auspicious condiments

### **Regali dai Gallicani**

salmon loin, cured and smoked, then lightly poached  
in tarragon-infused milk, served with caviar, caper and  
salmon skin crumb, dill, fennel, caper and citrus crème  
fraiche, and a winter plum essence and balsamic vinegar-  
infused cherry tomato

### **Pollo Pigato**

intense ligurian broth of chicken slow-simmered in pigato  
grape wine and served with crispy chicken skin-not-skin

### **Pancetta ai Pinoli**

crisped, thick-cut pancetta affumicata on a pine nut crema  
accented with basil oil, with cognac-steeped sultanas

### **The AG Lasagna Fondale Marino**

chef's signature tartare of prawn enveloped by two sheets  
of fresh-cut lasagne and finished with a pour of rich seafood  
cioppino bisque

-----

### **Cappello del Prete al Forno**

pan-roasted iberico pork abanico fillet,  
maple miso and balsamic vinegar pan sauce

*or*

### **Filetto di Merluzzo al Vapore**

fillet of cod steamed ‘in lamina’ and dressed with a black  
truffle balsamic ponzu espuma

-----

### **Pera con Sorpresa**

not just baked pear

RM450+ per guest