

## Starters

<b><i>Andaman Sea Prawn Bisque</i></b>	95
Prawn ragout, julienne vegetables, coconut foam	
<b><i>Chilled Sweet Pea Velouté</i></b> 🌿	60
Roasted mushrooms, white truffle essence	
<b><i>Heirloom Tomatoes Carpaccio</i></b> 🌿	95
Avocado, Ricotta cheese, smoked salt, sweet sour dressing	
<b><i>Chargrilled Calamari</i></b>	82
Saffron aioli, yuzu watermelon, limoncello dressing	
<b><i>Burrata</i></b> 🌿 🥜	90
Heirloom tomato, pickled grapes, dehydrated green olives, basil pesto, sweet lemon dressing	
<b><i>Fresh Figs Salad</i></b> 🌿	85
Brie cheese, Langkawi honey-lemon dressing	
<b><i>Andaman Lobster Salad</i></b> 🥛	110
Young mango slaw, red quinoa, tomyam oil, chilli lime vinaigrette	
<b><i>Seared Hokkaido Scallops</i></b>	135
Cauliflower mousseline, balsamic gel, asparagus, gremolata tomato compote	
<b><i>Foie Gras Brûlée</i></b> 🥜	95
Pineapple compote, toasted butter pecan, brioche	






🥜 Contains Nuts   🌾 Gluten-Free   🌿 Vegan   🌿 Vegetarian   🥛 Dairy-Free

Please inform us if you have any specific dietary needs. Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area.

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## Raw and Cured

<b>Catch of The Day Crudo</b>  	90
Local fresh market fish, burnt ruby grapefruit, shaved bottarga, jalapeno, charred sweet corn, jicama, pickle cucumber	
<b>Shucked Oyster</b> 	120
Asian mignonette, lemon	
<b>Red Snapper Carpaccio</b> 	85
EV olive oil, fresh lemon, fennel fronds from The Garden, sea salt	
<b>Steak Tartare</b>	95
Hand-cut Black Angus beef tenderloin, soft poached quail egg petite salad	
<b>Prawn Tataki</b> 	120
Coriander, nashi pear, trout roe, coconut citrus chilli dressing	

## Rice and Pasta

<b>Mushroom Risotto</b>	82
Mixed mushrooms, mascarpone, black truffle butter <i>* Dairy-free risotto can be prepared upon request</i>	
<b>Duck Confit</b>	95
Garlic risotto, parmesan, black pepper thyme jus <i>* Dairy-free risotto can be prepared upon request</i>	
<b>Braised Beef Cheek Angel Hair Pasta</b>	98
Garlic confit, young spinach, parmigiana crisp	

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## From the Grill

Chargrilled, rubbed with EV olive oil, sea salt and freshly ground Sarawak black pepper

### Hand-Selected Fish

Sourced locally whenever possible, served whole or filleted with grilled lemon

<i>Today's Andaman sea catch of the day</i> (subject to availability)		per 100 grams MP
<i>Whole grouper or snapper</i>	400 - 550 grams	per 100 grams MP
<i>Sea bass fillet cooked on the skin</i>	200 grams	175
<i>Butterflied Jumbo Tiger Prawns</i> (3 pieces)	220 - 250 grams	195

### Charred Prime Cut Meats and Poultry

<i>Local organic farmed spatchcock chicken</i>	400 - 500 grams	148
<i>Australian pasture-fed lamb rack</i> (served pink)		200
<i>Pan roasted organic duck breast with raspberry wasabi coulis</i>		160
<i>Black Angus sirloin steak</i>	200 grams	210
<i>Black Angus tenderloin steak</i>	200 grams	225
<i>Premium Sher Wagyu sirloin steak marble score 6</i>	200 grams	255
<i>* This beef does not benefit from cooking above medium rare</i>		
<i>Angus 200 days grain fed Tomahawk</i>	100 grams	125
<i>* Choice of 3 side dishes and 2 sauces</i>		
<i>(Pre order is recommended, waiting time of minimum 25 mins)</i>		
<i>*Surcharge applied for half/full board</i>		
<i>Add seared duck foie gras</i>	30 grams	36

## From the Tank

<i>Live Andaman lobster served in the shell</i>	600 - 800 grams	per 100 grams MP
<i>*Surcharge applied for half/full board</i>		

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## *Side Dishes and Sauces*

*Grilled dishes include your choice of sauce and one side dish:*

*\* Additional side orders are chargeable at RM 25 per portion*

### *Side Dishes*

Local organic mixed greens leaf salad, creamy lemon vinaigrette  
Tomatoes, roasted onion, walnut, fresh lemon and parsley  
Green vegetables, EV olive oil, lemon juice  
Seasonal grilled vegetables, basil pesto  
Wok-fried Asian green vegetables

### *Potatoes and Rice*

Cold mustard potato salad with crispy bacon  
Pommes mousseline  
Parmesan and garlic thick fries, spring onion  
Shoestring fries, truffle aioli  
Steamed Jasmine rice

### *Sauces*

Argentinian style chimichurri  
Garden basil butter  
Cabernet red wine jus  
Sarawak peppercorn 'au poivre'  
Beurre blanc  
Sambal aioli  
Morel cream sauce  
Dijon mustard  
British mint sauce

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