

STARTERS

Tanjung Malim Caviar, Mud Crab & Avocado Tartare 🧺 🌾 235
Granny Smith, basil citrus sorbet, chlorophyll gazpacho

Sweet Prawn & Tuna Crudo 🧺 🌾 185
Sea pearls, algae, Japanese horseradish, truffle calamansi

White Umai 🧺 🌾 130
Bornean ceviche with sashimi grade scallops, 'white fruits', trout roe, kaffir dressing

Foie Gras Rice Wrap 🥜 🧺 110
Vegetable roulade, seaweed glaze, crispy Sakura krills, candied cashew

Vegetarian 'Smoke Beef' Tartare 🌿 🧺 🌾 90
Classic condiments, citrus, cured yolk, tomato jam, potato soufflé

SOUPS

Vichyssoise Velouté 🌾 105
Seafood meli melo, Vadouvan foam, garden herbs

Foie Gras Sea Prawns Raviolo 120
Green allium chicken chermoula veloute

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

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

All prices are in Malaysian Ringgit and are subject to 10% service charge.

MAINS

TDR Beef Wellington 750

Angus tenderloin, duck fat truffled duxelle and veal sweetbread filling, petite salad, truffle mustard jus gras
(1 day advance order required)

Madagascar Vanilla Lamb Roast 🌾 250

Caponata, fondant potatoes, Cocoa of Excellence awarded Kota Merudu dark chocolate jus, vanilla oil

48 Hour Slow-Cooked Wagyu Beef Oyster Blade 🥜 🥛 210

Pennywort, potato coconut cream, aromatic jus

Seasonal White Fish 🌾 MP

Butternut squash, sea purslane, bottarga, charred vegetables, citrus chilli, butter sauce

Canadian Lobster 🌾 245

Organic white asparagus, organic egg yolk confit & wilted spinach, garlic yoghurt, four spice beurre noisette

Cauliflower 🌿 🥜 120

Stracciatella, truffle, pickled porcini, pine nuts, spiced butter

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CHEESE & DESSERTS

Artisanal Cheese Trolley (Choice of 5 cheeses) 95

Chef's selected cheese, dry fruits & nuts, Langkawi honey, homemade breads

Soufflé 🌾 75

Chestnut sago, Madagascar vanilla ice cream

(Allow 25 mins waiting time)

Baba 60

Lemongrass syrup, candied ginger, Mandarin gelée,

TDR Citrus Eton Mess 🌾 65

Vanilla crème, calamansi syrup, crème chantilly, crunchy meringue, calamansi sorbet

Strawberry Kaffir Lime 70

Bavarois, opalys crème, strawberry consommé

Textures of Kelantan Smoked Chocolate 🌾 🥜 75

Chocolate espuma, smoked chocolate crème, pecan dentelle, olive oil powder

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