

Dinner by the Beach

CLASSICAL MENU

Hand Made Artisan Bread

Extra virgin olive oil, balsamic and butter



Osetra Caviar (30grams)

Traditional accompaniments, poppy seed blinis



Sea Scallop Ceviche

Watermelon, radish, sweet wasabi, yuzu-chilli vinaigrette



Black Angus Fillet Steak & Seared Foie Gras

Truffled mashed potato, brocolini, cabernet red wine sauce



Lychee Delight

White chocolate mousse and raspberry compote



*Datai Blended Coffee or Selection of Tea
Mignardise*

MYR 1,900 + 10% service charge per person

** a minimum of 2 persons is required to avail this menu*

Dinner by the Beach

SEAFOOD MENU

Hand Made Artisan Bread

Extra virgin olive oil, balsamic and butter



Hokkaido Scallop Ceviche

Passion fruit, citrus, shallot, jalapeno and coriander



Andaman Seafood

Prawns, scallops, squid, market fish fillet bathed in fish-scented broth, squid-ink Aioli, grilled sourdough bread



Half Lobster

*Baked in the shell with seaweed-turmeric butter
espelette pepper, grilled king oyster mushrooms
asparagus, Catalan romesco sauce*



Mango Melba

*Poached mango with strawberry juice, vanilla ice-cream
Chantilly cream, caramelized almond flakes*



*Datai Blended Coffee or Selection of Tea
Mignardise*

MYR 1,400 + 10% service charge per person

** a minimum of 2 persons is required to avail this menu*

Dinner by the Beach

VEGETARIAN-VEGAN MENU

Hand Made Artisan Bread

Extra virgin olive oil, balsamic and butter



Mushroom Ceviche

Marinated in citrus juice, red onion, radish, cucumber, charred cornlets



Asparagus

Cured tomatoes, radish, sauce vierge, balsamic emulsion



Beetroot Risotto

Arborio rice, red wine, goat's cheese, citrus, herbs

or

Tofu Poke Bowl

*Sushi rice, mango, selected vegetables,
sesame seeds, organic soy sauce, chili sauce*



Love Cheesecake

Raspberries and rose petals

or

Four Melon Fruit Salad

Light syrup flavoured with star anise, coconut granita



*Datai Blended Coffee or Selection of Tea
Mignardise*

MYR 1,200 + 10% service charge per person