

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 'Smoked 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 Ravioli 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)

*Surcharge MYR 300 applicable for guests on half/full board

Madagascan 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

Maine Lobster 350

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

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Cauliflower 🌿🥜🌿 120

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

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CHEESE & DESSERTS

Artisanal Cheese Trolley (Choice of 5 cheeses) <i>Chef's selected cheese, dry fruits & nuts, Langkawi honey, homemade breads</i>	95
Le Citron <i>Lemon cloud, mint citrus jelly, hand squeezed strawberry sorbet, lime leaf</i>	75
Yuzu Colonel <i>Calamansi jelly, lemongrass cream, Thai basil citrus garden</i>	70
Es Alpukat <i>Milk Jasmine rice pudding, fresh avocado, black sesame crisp, coffee ice cream</i>	65
Tatin Spirit <i>Madagascar vanilla cream, apple raspberry interior, apple cinnamon sorbet, raspberry foam and garden</i>	70
Single Origin 64% Emulsion <i>Sea salt caramel, coconut powder, roasted vanilla ice cream</i>	60
Omelette Norvegienne <i>Madagascar Vanilla and orange, Grand Mannier flame, red fruit garden</i>	75
Souffle with chef's touch <i>Vanilla, red fruit carpaccio, freshly squeezed strawberry sorbet Single origin chocolate souffle, cocoa sorbet Souffle Grand Mannier, orange salad and sorbet Souffle amaretto, apricot confit, vanilla chantilly, amaretto creme glacee Souffle black forest, single origin chocolate river, Kirsch flamed cherry, vanilla chantilly, cherry sorbet</i>	85

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