

## STARTERS

- Tanjung Malim Caviar, Mud Crab & Avocado Tartare** 🍷 🌱 235  
*Granny Smith, basil citrus sorbet, chlorophyll gazpacho*  
*\*Surcharge MYR 120 applicable for guests on half/full board*
- Sweet Prawn & Tuna Crudo** 🍷 185  
*Sea pearls, algae, Japanese horseradish, truffle calamansi*
- Dry Aged Beef Tartar** 🍷 165  
*A5 wagyu jamon, spicy Asian marinade, Nashi pear, Amur Kaluga caviar*
- White Umai** 🍷 🌱 130  
*Bornean ceviche with sashimi grade scallops, 'white fruits', trout roe, kaffir dressing*
- Vegetarian 'Smoked Beef' Tartare** 🌱 🍷 90  
*Classic condiments, citrus, cured yolk, tomato jam, potato soufflé*
- Sigar Highlands Cherry Tomatoes** 🌱 🌱 88  
*Sweet peas, tofu, white balsamic, chilled vegetable consommé*

## WARM STARTERS AND SOUPS

- Wild Caught Mediterranean Octopus** 🥜 160  
*Gojuchang glaze, charred favà bean, walnut trinity salad*
- Hokkaido Scallop** 140  
*Free range chicken and foie gras ravioli, celery, citrus pumpkin velouté*
- Mulligatawny Shellfish Broth** 110  
*Penang mussle, rose masala, alliums*
- Charred Watermelon** 🍷 🌱 🌱 75  
*Andaman herbs nage, floral bouquet, basil*

🥜 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

### Land

**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

**A5 Wagyu Picanha (approx 160g)** 275

Potato mille-feuille, sweet onion, red beet ash, sauce épiciée exotique

**30 Days Dry Aged Beef (approx 230g)** 275

Miso dressed petite salad, anchovy sour cream skinny fries, Andaman entrecôte sauce

**Madagascar Vanilla Lamb Roast** 🌿 250

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

**7 Days Dry Aged Irish Duck** 🥜 195

Roasted duck breast, silky wheat noodles, Sarawak white pepper allium broth, wild jungle garlic nut sauce

**Hens of the Woods Mushroom** 🌿 150

Seaweed glaze, egg confit, truffle, Jerusalem artichoke pearl barley risotto

**Cauliflower** 🌿 120

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

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## MAINS

### Sea

**Whole Red Snapper (approx 700g)** 420

*Seasonal greens fine herbs salad, flying fish roe, gooseberry caviar beurre blanc, tarragon oil (1 day advance order required)*

*\*Surcharge MYR 200 applicable for guests on half/full board*

**European Blue Lobster**  500

*Sweet peas, finger lime and pomelo salad, saffron mango chilli beurre blanc*

*\*Surcharge MYR 250 applicable for guests on half/full board*

**Catch of The Day** 165

*Glazed with bell pepper vadouvan, bottarga, sea purslane, seasonal greens, radish raita, basil mulberry sauce*

**Unagi**  150

*Charred and glazed freshwater eel, crispy sweet bread, stracciatella, fine petite salad*



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## CHEESE & DESSERTS

<b>Artisanal Cheese Trolley (Choice of 5 cheeses)</b> <i>Chef's selected cheese, dry fruits &amp; nuts, Langkawi honey, homemade breads</i>	95
<b>Le Citron</b> <i>Lemon cloud, mint citrus jelly, hand squeezed strawberry sorbet, lime leaf</i>	75
<b>Yuzu Colonel</b> <i>Calamansi jelly, lemongrass cream, Thai basil citrus garden</i>	70
<b>Es Alpukat</b> <i>Milk Jasmine rice pudding, fresh avocado, black sesame crisp, coffee ice cream</i>	65
<b>Tatin Spirit</b> <i>Madagascar vanilla cream, apple raspberry interior, apple cinnamon sorbet, raspberry foam and garden</i>	70
<b>Single Origin 64% Emulsion</b> <i>Sea salt caramel, coconut powder, roasted vanilla ice cream</i>	60
<b>Omelette Norvegienne</b> <i>Madagascar vanilla and orange, Grand Marnier flame, red fruit garden</i>	75
<b>Soufflé with chef's touch</b> <i>Vanilla, red fruit carpaccio, freshly squeezed strawberry sorbet Single origin chocolate soufflé, cocoa sorbet Soufflé Grand Marnier, orange salad and sorbet Soufflé amaretto, apricot confit, vanilla chantilly, amaretto creme glacée Soufflé black forest, single origin chocolate river, Kirsch flamed cherry, vanilla chantilly, cherry sorbet</i>	85
<b>Fresh Herbal Infusion Tea</b> <i>Fresh Mint, Lemongrass, Ginger, Lime, Rosemarry, Camomile</i>	27

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