

STARTERS

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

WARM STARTERS AND SOUPS

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

 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.
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MAINS

Land

TDR Beef Wellington <i>Angus tenderloin, duck fat truffled duxelle and veal sweetbread filling, petite salad, truffle mustard jus gras</i> (1 day advance order required) <i>*Surcharge MYR 300 applicable for guests on half/full board</i>	750
A5 Wagyu Picanha (approx 160g) <i>Potato mille-feuille, sweet onion, red beet ash, sauce épicerie exotique</i>	275
30 Days Dry Aged Beef (approx 230g) <i>Miso dressed petite salad, anchovy sour cream skinny fries, Andaman entrecôte sauce</i>	275
Madagascan Vanilla Lamb Roast 🌿 <i>Caponata, fondant potatoes, Cocoa of Excellence awarded Kota Merudu dark chocolate jus, vanilla oil</i>	250
7 Days Dry Aged Irish Duck 🥥 <i>Roasted duck breast, silky wheat noodles, Sarawak white pepper allium broth, wild jungle garlic nut sauce</i>	195
Hens of the Woods Mushroom 🌿 <i>Seaweed glaze, egg confit, truffle, Jerusalem artichoke pearl barley risotto</i>	150
Cauliflower 🌿 <i>Stracciatella, truffle, pickled porcini, pine nuts, spiced butter</i>	120

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MAINS

Sea

European Blue Lobster	500
<i>Sweet peas, finger lime and pomelo salad, saffron mango chilli beurre blanc</i>	
<i>*Surcharge MYR 250 applicable for guests on half/full board</i>	
Catch of The Day 🌿	165
<i>Glazed with bell pepper vadouvan, bottarga, sea purslane, seasonal greens, radish raita, basil mulberry sauce</i>	
Charred River Eel	150
<i>Soy glaze, crispy veal sweetbread, stracciatella, fine petite salad</i>	



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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 Marnier flame, red fruit garden</i>	75
Soufflé with chef's touch <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
Fresh Herbal Infusion Tea <i>Fresh Mint, Lemongrass, Ginger, Lime, Rosemarry, Camomile</i>	27

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