

## Starters

<b>Lobster and Fennel Bisque</b>	115
Whipped cream, lobster dumpling	
<b>Langkawi Sweet Corn Velouté</b> 🌿	60
Sour cream, charred corn, brioche crouton, herbs oil	
<b>Andaman Lobster Salad</b> 🥚	110
Young mango slaw, red quinoa, tomyam oil, chilli lime vinaigrette	
<b>Fresh Figs Salad</b> 🌿	85
Brie cheese, Langkawi honey-lemon dressing	
<b>Grilled Portobello Mushroom</b> 🥜 🌿	80
Baby French bean, rocket leaf, candied pecan, garlic aioli, balsamic dressing	
<b>Langkawi Mud Crab</b>	110
Charlotte potato, kimchi, kaffir lime vinaigrette	
<b>Foie Gras Brûlée</b> 🥜	95
Pineapple compote, toasted butter pecan, brioche	
<b>Heirloom Tomatoes Carpaccio</b> 🌿	95
Avocado, Ricotta cheese, smoked salt, sweet sour dressing	
<b>Burrata</b>	95
Balsamic watermelon, tomato pistou, longan pickle, capers raisin compote	
<b>Grilled Barbecue Octopus</b> 🌿	135
Curry potato fondant, beetroot capers beurre noisette	





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

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## Raw and Cured

<b>Hokkaido Scallop Verde Ceviche</b>  	135
Charred okra, avocado tartare	
<b>Shucked Oyster</b> 	120
Asian mignonette, lemon	
<b>Angus Beef Carpaccio</b>	95
Balsamic gel, parmigiano reggiano, petite salad	
<b>Red Snapper Carpaccio</b> 	85
EV olive oil, fresh lemon, fennel fronds from The Garden, sea salt	

## Rice and Pasta

<b>Seafood Spaghettini</b> 	115
Crab, squid, prawn, scallop, bottarga pomodoro sauce, basil pesto, cherry tomatoes	
<b>Green Curry Risotto</b>	98
Braised wagyu beef cheek, edamame, thyme jus	
<b>Mushroom Risotto</b>	82
Mixed mushrooms, mascarpone, black truffle butter	
* Dairy-free risotto can be prepared upon request	



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## Main Course

<b>Lamb Shank</b>	220
Braised lamb shank, soft polenta, root vegetables, gremoulata	
<b>Salmon Trout</b> 	175
Pan seared salmon trout, toasted organic quinoa, green leaf, beurre blanc	
<b>Seafood Medley</b>	165
Hokkaido scallop, white fish, prawn, squid, bok choy, soba noodles, saffron nage	
<b>Piri Piri Marinated Organic Chicken Breast</b> 	135
Sous vide chicken breast, tomato onion salad, mustard pommes mousseline, chicken jus	
<b>Irish Duck Leg Confit</b>	120
Green lentil ragout, braised cabbage, foie gras jus	

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## From the Grill

Chargrilled, rubbed with EV olive oil, sea salt and freshly ground Sarawak black pepper

### Hand-Selected Fish

Sourced locally whenever possible, served whole or filleted with grilled lemon

<i>Today's Andaman sea catch of the day</i> (subject to availability)		per 100 grams MP
<i>Whole grouper or snapper</i>	400 - 550 grams	per 100 grams MP
<i>Sea bass fillet cooked on the skin</i>	200 grams	175
<i>Butterflied Jumbo Tiger Prawns</i> (3 pieces)	220 - 250 grams	195

### Charred Prime Cut Meats and Poultry

<i>Local organic farmed spatchcock chicken</i> (boneless)	400 - 500 grams	148
<i>Australian pasture-fed lamb rack</i> (served pink)		200
<i>Pan roasted organic duck breast with raspberry wasabi coulis</i>		160
<i>Black Angus sirloin steak</i>	200 grams	210
<i>Black Angus tenderloin steak</i>	200 grams	225
<i>Premium Sher Wagyu sirloin steak marble score 6</i>	200 grams	255
<i>* This beef does not benefit from cooking above medium rare</i>		
<i>Angus 200 days Grain Fed Tomahawk</i>	approx. 900 grams - 1.2 KG	850
<i>* Choice of 3 side dishes and 2 sauces</i>		
<i>(Pre order is recommended, waiting time of minimum 25 mins)</i>		
<i>*Surcharge applied for half/full board</i>		
<i>Add seared duck foie gras</i>	30 grams	36

## From the Tank

<i>Live Andaman lobster served in the shell</i>	600 - 800 grams	per 100 grams MP
<i>*Surcharge applied for half/full board</i>		

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## Side Dishes and Sauces

*Grilled dishes include your choice of sauce and one side dish:*

*\* Additional side orders are chargeable at RM 25 per portion*

### *Side Dishes*

Local organic mixed greens leaf salad, creamy lemon vinaigrette  
Tomatoes, roasted onion, walnut, fresh lemon and parsley 🥜  
Green vegetables, EV olive oil, lemon juice  
Seasonal grilled vegetables, basil pesto 🥜  
Wok-fried Asian vegetables  
Mediterranean salad, feta cheese

### *Potatoes and Rice*

Cold mustard potato salad with crispy bacon  
Pommes mousseline  
Parmesan and garlic thick fries, spring onion  
Shoestring fries, truffle aioli  
Steamed Jasmine rice

### *Sauces*

Argentinian style chimichurri  
Garden basil butter  
Cabernet red wine jus  
Sarawak peppercorn 'au poivre'  
Beurre blanc  
Sambal aioli  
Morel cream sauce  
Dijon mustard  
British mint sauce  
Barbecue sauce

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