




STARTERS

Tanjung Malim Caviar, Mud Crab and Avocado Tartare   	235
<i>Granny Smith, basil citrus sorbet, chlorophyll gazpacho</i> <i>*Surcharge of MYR 120 applies for guests on half/full board</i>	
Shades of Pandalus  	210
<i>50°N raw sweet prawns méli-mélo, torch ginger flower sorbet, ajo blanco, grapes</i>	
Sweet Prawn and Tuna Crudo 	185
<i>Sea pearls, algae, Japanese horseradish, truffle calamansi</i>	
Dry Aged Beef Tartar 	165
<i>A5 wagyu jamón, spicy Asian marinade, Nashi pear, Amur Kaluga caviar</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>Gochujang glaze, charred fava bean, walnut trinity salad</i>	
Hokkaido Scallop	140
<i>Free-range chicken and foie gras tortellini, celery, citrus pumpkin velouté</i>	
Mulligatawny Seafood Broth	110
<i>Seasonal seafood meli melo, masala, allium, rose</i>	
Charred Watermelon    	75
<i>Andaman tomato nage, flower bouquet, basil</i>	

MAINS

Land




TDR Beef Wellington <i>Angus tenderloin, duck fat truffled duxelles and veal sweetbread filling, petite salad, truffle mustard jus gras</i> (1-day advance order is required) <i>*Surcharge of MYR 300 applies for guests on half/full board</i>	750
A5 Wagyu Picanha (approx 160g) <i>Potato mille-feuille, sweet onion, red beet ash, sauce épiciée exotique</i>	318
30 Days Aged Steak (approx 230g) <i>Herb butter crust, oroshi ponzu, horseradish pommes mousseline with buttery jus</i>	300
Madagascar Vanilla Lamb Roast 🌿 <i>Caponata, fondant potatoes, Cocoa of Excellence awarded Kota Marudu dark chocolate jus, vanilla oil</i>	250
Penang Cherry Valley Duck 🥥 🌿 <i>Roasted duck breast, silky wheat noodles, wild jungle garlic nut sauce</i>	195
Hen 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

🥥 Contains Nuts 🌿 Gluten-Free 🌱 Direct From Farmer 🏠 Local Product 🌱 Vegan 🌿 Vegetarian 🚫 Dairy-Free

Please inform us if you have any specific dietary 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 subject to 10% service charge. For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.

MAINS

Sea

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

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DESSERTS

Citrus Eton Mess <i>Lime and lemon cream, fresh fruits, mandarin sorbet, yoghurt foam, basil soup</i>	75
Blueberry and Red Wine Poached Pear 🥜 <i>Orange blossom Bostock, almond panna cotta, cinnamon ice-cream</i>	75
Chocolate Tart 🥜 <i>Smoked buckwheat almond praline, cocoa Gavotte, roasted vanilla ice-cream</i>	70
Red Fruit <i>Fig and berry compote, crème Chantilly, rhubarb and strawberry sorbet, raspberry cotton candy</i>	75
Rollo Pomme Tatin <i>Sainte-Mère crème fraîche, sweetened pecan, sea salt caramel sauce, vanilla ice-cream</i>	72
Michel Bras Specialty Chocolate Moelleux 🌾🥜 <i>70% single origin river, dulce de leche, Scotch whisky ice-cream</i>	75
Black Forest Omelette Norvégienne 🥜 <i>Cherry compote and sorbet, chocolate ice-cream, meringue</i>	78
Soufflé with chef's touch <i>Passion fruit soufflé, exotic fruit minestrone, coconut sorbet and granita</i> 🌾 <i>Vanilla soufflé, red fruit garden, wild strawberry sorbet</i> 🌾 <i>Grand Marnier soufflé, fresh orange, roasted vanilla ice-cream</i> 🌾 <i>Amaretto soufflé, apricot compote, amaretto ice-cream, crème Chantilly</i> 🌾🥜	85