

## STARTERS

<i>Tanjung Malim Caviar, Mud Crab and Avocado Tartare</i>	235
<i>Granny Smith, basil citrus sorbet, chlorophyll gazpacho</i>	
<i>*Surcharge of MYR 120 applies for guests on half/full board</i>	
<i>Shades of Pandanus</i>	210
<i>50°N raw sweet prawns mélange, torch ginger flower sorbet, ajo blanco, grapes</i>	
<i>Sweet Prawn and Tuna Crudo</i>	185
<i>Sea pearls, algae, Japanese horseradish, truffle calamansi</i>	
<i>Dry Aged Beef Tartar</i>	165
<i>A5 wagyu jamón, spicy Asian marinade, Nashi pear, Amur Kaluga caviar</i>	
<i>Vegetarian 'Smoked Beef' Tartare</i>	90
<i>Classic condiments, citrus, cured yolk, tomato jam, potato soufflé</i>	
<i>Sigar Highlands Cherry Tomatoes</i>	88
<i>Sweet peas, tofu, white balsamic, chilled vegetable consommé</i>	

## WARM STARTERS AND SOUPS

<i>Wild Caught Mediterranean Octopus</i>	160
<i>Gochujang glaze, charred fava bean, walnut trinity salad</i>	
<i>Hokkaido Scallop</i>	140
<i>Free-range chicken and foie gras tortellini, celery, citrus pumpkin velouté</i>	
<i>Mulligatawny Seafood Broth</i>	110
<i>Seasonal seafood meli melo, masala, allium, rose</i>	
<i>Charred Watermelon</i>	75
<i>Andaman tomato nage, flower bouquet, basil</i>	

 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

### Land

**TDR Beef Wellington** 750

*Angus tenderloin, duck fat truffled duxelles and veal sweetbread filling, petite salad, truffle mustard jus gras*

*(1-day advance order is required)*

*\*Surcharge of MYR 300 applies for guests on half/full board*

**A5 Wagyu Picanha (approx 160g)** 318

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

**30 Days Aged Steak (approx 230g)** 300

*Herb butter crust, oroshi ponzu, horseradish pommes mousseline with buttery jus*

**Madagascan Vanilla Lamb Roast** 250

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

**Penang Cherry Valley Duck** 195

*Roasted duck breast, silky wheat noodles, wild jungle garlic nut sauce*

**Hen 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

#### *European Blue Lobster*

500

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

*\*Surcharge of MYR 250 applies 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*

#### *Charred River Eel*

150

*Soy glaze, crispy veal sweetbread, stracciatella, fine petite salad*

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## CHEESE & DESSERTS

<b>Artisanal Cheese Trolley (Choice of 5 cheeses)</b>	95
<i>Chef's selected cheese, dry fruits and nuts, Langkawi honey, homemade breads</i>	
<b>Citrus Eton Mess</b>	75
<i>Lime and lemon cream, fresh fruits, mandarin sorbet, yoghurt foam, basil soup</i>	
<b>Blueberry and Red Wine Poached Pear</b> 	75
<i>Orange blossom Bostock, almond panna cotta, cinnamon ice-cream</i>	
<b>Chocolate Tart</b> 	70
<i>Smoked buckwheat almond praline, cocoa Gavotte, roasted vanilla ice-cream</i>	
<b>Red Fruit</b>	75
<i>Fig and berry compote, crème Chantilly, rhubarb and strawberry sorbet, raspberry cotton candy</i>	
<b>Rollo Pomme Tatin</b>	72
<i>Sainte-Mère crème fraîche, sweetened pecan, sea salt caramel sauce, vanilla ice-cream</i>	
<b>Michel Bras Specialty Chocolate Moelleux</b>  	75
<i>70% single origin river, dulce de leche, Scotch whisky ice-cream</i>	
<b>Black Forest Omelette Norvégienne</b> 	78
<i>Cherry compote and sorbet, chocolate ice-cream, meringue</i>	
<b>Soufflé with chef's touch</b>	85
<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>  	

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