









STARTERS

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

WARM STARTERS AND SOUPS

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

MAINS

Land




<b>TDR Beef Wellington</b> <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
<b>A5 Wagyu Picanha (approx 160g)</b> <i>Potato mille-feuille, sweet onion, red beet ash, sauce épiciée exotique</i>	318
<b>30 Days Aged Steak (approx 230g)</b> <i>Herb butter crust, oroshi ponzu, horseradish pommes mousseline with buttery jus</i>	300
<b>Madagascan Vanilla Lamb Roast 🌿</b> <i>Caponata, fondant potatoes, Cocoa of Excellence awarded Kota Marudu dark chocolate jus, vanilla oil</i>	250
<b>Penang Cherry Valley Duck 🥥 🌿</b> <i>Roasted duck breast, silky wheat noodles, wild jungle garlic nut sauce</i>	195
<b>Hen of the Woods Mushroom 🌿</b> <i>Seaweed glaze, egg confit, truffle, Jerusalem artichoke pearl barley risotto</i>	150
<b>Cauliflower 🌿</b> <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

<b>European Blue Lobster</b> <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
<b>Catch of The Day</b>    <i>Glazed with bell pepper vadouvan, bottarga, sea purslane, seasonal greens, radish raita, basil mulberry sauce</i>	165
<b>Charred River Eel</b> <i>Soy glaze, crispy veal sweetbread, stracciatella, fine petite salad</i>	150

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CHEESE & DESSERTS

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