STARTERS

Tanjung Malim Caviar, Mud Crab and Avocado Tartare 🗴 🌾 🌿   240
Granny Smith, basil citrus sorbet, chlorophyll gazpacho
*Surcharge of MYR 120 applies for guests on half/full board

Shades of Pandalus 🥜 🌾   220
50°N raw sweet prawns méli-mélo, torch ginger flower sorbet, ajo blanco, grapes

Sweet Prawn and Tuna Crudo 🗴   190
Sea pearls, algae, Japanese horseradish, truffle calamansi

Dry Aged Beef Tartar 🗴   170
A5 wagyu jamón, spicy Asian marinade, Nashi pear, Amur Kaluga caviar

Vegetarian 'Smoked Beef' Tartare 🌿 🗴 🌿   95
Classic condiments, citrus, cured yolk, tomato jam, potato soufflé

Sigar Highlands Cherry Tomatoes 🌱 🌾 🌿   95
Sweet peas, tofu, white balsamic, chilled vegetable consommé

WARM STARTERS AND SOUPS

Wild Caught Mediterranean Octopus 🥜   165
Gochujang glaze, charred fava bean, walnut trinity salad

Hokkaido Scallop   145
Free-range chicken and foie gras tortellini, celery, citrus pumpkin velouté

Mulligatawny Seafood Broth   115
Seasonal seafood meli melo, masala, allium, rose

Charred Watermelon 🗴 🌾 🌱 🌿   75
Andaman tomato nage, flower bouquet, basil

🥜 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   755
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)   325
Potato mille-feuille, sweet onion, red beet ash, sauce épicée exotique

30 Days Aged Steak (approx 230g)   310
Herb butter crust, oroshi ponzu, horseradish pommes mousseline with buttery jus

Madagascan Vanilla Lamb Roast 🌾   255
Caponata, fondant potatoes, Cocoa of Excellence awarded Kota Marudu
dark chocolate jus, vanilla oil

Penang Cherry Valley Duck 🥜 🌱   200
Roasted duck breast, silky wheat noodles, wild jungle garlic nut sauce

Hen of the Woods Mushroom 🌿   155
Seaweed glaze, egg confit, truffle, Jerusalem artichoke pearl barley risotto

Cauliflower 🌿   125
Stracciatella, truffle, pickled porcini, pine nuts, spiced butter

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MAINS

Sea

European Blue Lobster
Sweet peas, finger lime and pomelo salad, saffron mango chilli beurre blanc
*Surcharge of MYR 250 applies for guests on half/full board

510

Catch of The Day 🌾 🌿 💧
Glazed with bell pepper vadouvan, bottarga, sea purslane, seasonal greens, radish raita, basil mulberry sauce

175

Charred River Eel
Soy glaze, crispy veal sweetbread, stracciatella, fine petite salad

160

CHEESE & DESSERTS

Artisanal Cheese Trolley (Choice of 5 cheeses)   100
Chef's selected cheese, dry fruits and nuts, Langkawi honey, homemade breads

Citrus Eton Mess   80
Lime and lemon cream, fresh fruits, mandarin sorbet, yoghurt foam, basil soup

Blueberry and Red Wine Poached Pear 🥜   80
Orange blossom Bostock, almond panna cotta, cinnamon ice-cream

Chocolate Tart 🥜   80
Smoked buckwheat almond praline, cocoa Gavotte, roasted vanilla ice-cream

Red Fruit   80
*Fig and berry compote, crème Chantilly, rhubarb and strawberry sorbet,
raspberry cotton candy*

Rollo Pomme Tatin   75
Sainte-Mère crème fraîche, sweetened pecan, sea salt caramel sauce, vanilla ice-cream

Michel Bras Specialty Chocolate Moelleux Ⓖ 🥜   80
70% single origin river, dulce de leche, Scotch whisky ice-cream

Black Forest Omelette Norvégienne 🥜   83
Cherry compote and sorbet, chocolate ice-cream, meringue

Soufflé with chef's touch   90
Passion fruit soufflé, exotic fruit minestrone, coconut sorbet and granita Ⓖ
Vanilla soufflé, red fruit garden, wild strawberry sorbet Ⓖ
Grand Marnier soufflé, fresh orange, roasted vanilla ice-cream Ⓖ
Amaretto soufflé, apricot compote, amaretto ice-cream, crème Chantilly Ⓖ 🥜

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