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

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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 510

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 175

Glazed with bell pepper vadouvan, bottarga, sea purslane, seasonal greens, radish raita, basil mulberry sauce

Charred River Eel 160

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

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CHEESE AND DESSERTS

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

Chaud Friod Fig Tart 78
Lychee honey, Andaman spices bread sable, mountain berry compote, raspberry kaffir sorbet

Pomme Tatin 78
Sainte-Mère crème, gula merah sea salt sauce, roasted vanilla ice cream

64% Single Origin Chocolate Emulsion 78
Caramel gula merah sea salt, Kota Marudu soup, sago black sesame tuile, roasted vanilla ice cream

Baked Alaska 82
Grand Marnier-soaked biscuit cuillère, passion fruit sorbet, Perak vanilla crème glacée

Peanut Sensation 78
Vanilla cream, house-made peanut praline, cocoa tuile, black truffle chocolate ice ceam

Lemon Strawberry 78
Basil crystalline, puffed meringue, limoncello sorbet, Thai basil

Soufflé with chef's touch
Passion fruit soufflé, roasted pineapple with lime and vanilla, raspberry sorbet 78
Vanilla soufflé, red fruit Macedonia, wild strawberry sorbet 85
Grand Marnier soufflé, local spiced orange salad, roasted vanilla ice cream 85
Amaretto soufflé, apricot compote, amaretto ice cream, crème Chantilly 78
70% single origin soufflé, chocolate river, Gavot crisp, black truffle vanilla ice cream 78

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