

## STARTERS

- Tanjung Malim Caviar, Mud Crab & Avocado Tartare** 🍷 🌱 235  
*Granny Smith, basil citrus sorbet, chlorophyll gazpacho*  
*\*Surcharge MYR 120 applicable for guests on half/full board*
- Sweet Prawn & Tuna Crudo** 🍷 185  
*Sea pearls, algae, Japanese horseradish, truffle calamansi*
- Dry Aged Beef Tartar** 🍷 165  
*A5 wagyu jamon, spicy Asian marinade, Nashi pear, Amur Kaluga caviar*
- White Umai** 🍷 🌱 130  
*Bornean ceviche with sashimi grade scallops, 'white fruits', trout roe, kaffir dressing*
- Vegetarian 'Smoked Beef' Tartare** 🌱 🍷 90  
*Classic condiments, citrus, cured yolk, tomato jam, potato soufflé*
- Sigar Highlands Cherry Tomatoes** 🌱 🌱 88  
*Sweet peas, tofu, white balsamic, chilled vegetable consommé*

## WARM STARTERS AND SOUPS

- Wild Caught Mediterranean Octopus** 🥜 160  
*Gojuchang glaze, charred favà bean, walnut trinity salad*
- Hokkaido Scallop** 140  
*Free range chicken and foie gras ravioli, celery, citrus pumpkin velouté*
- Mulligatawny Shellfish Broth** 110  
*Penang mussle, rose masala, alliums*
- Charred Watermelon** 🍷 🌱 🌱 75  
*Andaman herbs nage, floral bouquet, basil*

🥜 Contains Nuts 🌱 Gluten-Free 🌱 Vegan 🌱 Vegetarian 🍷 Dairy-Free

Please inform us if you have any specific dietary requirement or 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 are subject to 10% service charge.

## MAINS

### Land

<b>TDR Beef Wellington</b>	750
<i>Angus tenderloin, duck fat truffled duxelle and veal sweetbread filling, petite salad, truffle mustard jus gras (1 day advance order required) *Surcharge MYR 300 applicable for guests on half/full board</i>	
<b>A5 Wagyu Picanha (approx 160g)</b>	275
<i>Potato mille-feuille, sweet onion, red beet ash, sauce épiciée exotique</i>	
<b>30 Days Dry Aged Beef (approx 230g)</b>	275
<i>Miso dressed petite salad, anchovy sour cream skinny fries, Andaman entrecôte sauce</i>	
<b>Madagascar Vanilla Lamb Roast</b> 🌿	250
<i>Caponata, fondant potatoes, Cocoa of Excellence awarded Kota Merudu dark chocolate jus, vanilla oil</i>	
<b>7 Days Dry Aged Irish Duck</b> 🥜	195
<i>Roasted duck breast, silky wheat noodles, wild jungle garlic nut sauce</i>	
<b>Hens of the Woods Mushroom</b> 🌿	150
<i>Seaweed glaze, egg confit, truffle, Jerusalem artichoke pearl barley risotto</i>	
<b>Cauliflower</b> 🌿	120
<i>Stracciatella, truffle, pickled porcini, pine nuts, spiced butter</i>	

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## MAINS

### Sea

#### **European Blue Lobster**

500

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

*\*Surcharge MYR 250 applicable 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

**Artisanal Cheese Trolley (Choice of 5 cheeses)** 95

*Chef's selected cheese, dry fruits & nuts, Langkawi honey, homemade breads*

**Le Citron** 75

*Lemon cloud, mint citrus jelly, hand squeezed strawberry sorbet, lime leaf*

**Yuzu Colonel** 70

*Calamansi jelly, lemongrass cream, Thai basil citrus garden*

**Es Alpukat** 65

*Milk Jasmine rice pudding, fresh avocado, black sesame crisp, coffee ice cream*

**Tatin Spirit** 70

*Madagascar vanilla cream, apple raspberry interior, apple cinnamon sorbet, raspberry foam and garden*

**Single Origin 64% Emulsion** 60

*Sea salt caramel, coconut powder, roasted vanilla ice cream*

**Omelette Norvegienne** 75

*Madagascar vanilla and orange, Grand Marnier flame, red fruit garden*

**Soufflé with chef's touch** 85

*Vanilla, red fruit carpaccio, freshly squeezed strawberry sorbet*

*Single origin chocolate soufflé, cocoa sorbet*

*Soufflé Grand Marnier, orange salad and sorbet*

*Soufflé amaretto, apricot confit, vanilla chantilly, amaretto creme glacée*

**Fresh Herbal Infusion Tea** 27

*Fresh Mint, Lemongrass, Ginger, Lime, Rosemary, Camomile*

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