




Starters

Lobster and Fennel Bisque	115
Whipped cream, lobster dumpling	
Langkawi Sweet Corn Velouté 🌿	60
Sour cream, charred corn, brioche crouton, herbs oil	
Andaman Lobster Salad 🥗	110
Young mango slaw, red quinoa, tomyam oil, chilli lime vinaigrette	
Fresh Figs Salad 🌿	85
Brie cheese, Langkawi honey-lemon dressing	
Grilled Portobello Mushroom 🍄 🌿	80
Baby French bean, rocket leaf, candied pecan, garlic aioli, balsamic dressing	
Langkawi Mud Crab 🦀 🌿	110
Charlotte potato, kimchi, kaffir lime vinaigrette	
Foie Gras Brûlée 🍷	95
Pineapple compote, toasted butter pecan, brioche	
Heirloom Tomatoes Carpaccio 🥑 🌿	95
Avocado, Ricotta cheese, smoked salt, sweet sour dressing	
Burrata 🌿	95
Balsamic watermelon, tomato pistou, longan pickle, capers raisin compote	
Grilled Barbecue Octopus 🌿	135
Curry potato fondant, beetroot capers beurre noisette	



🥜 Contains Nuts 🌾 Gluten-Free 🥚 Free-Range Eggs 🧑🏫 Direct From Farmer 🌱 Organic
🌿 Local Product 🌿 Vegan 🌿 Vegetarian 🥛 Dairy-Free









Please inform us if you have any specific dietary needs and allergens.
Our food is prepared in an environment where allergens are handled with no separate concerned allergen-free preparation area.
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Raw and Cured

Shucked Oyster 	120
Asian mignonette, lemon	
Angus Beef Carpaccio	95
Balsamic gel, parmigiano reggiano, petite salad	
Red Snapper Carpaccio  	85
EV olive oil, fresh lemon, fennel fronds from The Garden, sea salt	







Rice and Pasta










Seafood Spaghetini  	115
Crab, squid, prawn, bottarga pomodoro sauce, basil pesto, cherry tomatoes	
Green Curry Risotto	98
Braised wagyu beef cheek, edamame, thyme jus	
Mushroom Risotto	82
Mixed mushrooms, mascarpone, black truffle butter	
<i>* Dairy-free risotto can be prepared upon request</i>	

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Main Course

Lamb Shank	220
Braised lamb shank, soft polenta, root vegetables, gremoulata	
Salmon Trout  	175
Pan seared salmon trout, toasted organic quinoa, green leaf, beurre blanc	
Seafood Medley 	165
White fish, prawn, squid, bok choy, soba noodles, saffron nage	
Piri Piri Marinated Organic Chicken Breast   	135
Sous vide chicken breast, tomato onion salad, mustard pommes mousseline, chicken jus	
Irish Duck Leg Confit	120
Green lentil ragout, braised cabbage, foie gras jus	

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From the Grill



Chargrilled, rubbed with EV olive oil, sea salt and freshly ground Sarawak black pepper

Hand-Selected Fish

Sourced locally whenever possible, served whole or filleted with grilled lemon










<i>Today's Andaman sea catch of the day</i> (subject to availability)		per 100 grams MP
<i>Whole grouper or snapper</i>	400 - 550 grams 	per 100 grams MP
<i>Sea bass fillet cooked on the skin</i>	200 grams 	175
<i>Butterflied Jumbo Tiger Prawns</i> (3 pieces)	220 - 250 grams 	195

Charred Prime Cut Meats and Poultry

<i>Local organic farmed spatchcock chicken</i> (boneless)		400 - 500 grams	148
<i>Australian pasture-fed lamb rack</i> (served pink)			200
<i>Pan roasted organic duck breast with raspberry wasabi coulis</i>			160
<i>Black Angus sirloin steak</i>		200 grams	210
<i>Black Angus tenderloin steak</i>		200 grams	225
<i>Premium Sher Wagyu sirloin steak marble score 6</i>		200 grams	255
<i>* This beef does not benefit from cooking above medium rare</i>			
<i>Angus 200 days Grain Fed Tomahawk</i>		approx. 900 grams - 1.2 KG	850
<i>* Choice of 3 side dishes and 2 sauces</i>			
<i>(Pre order is recommended, waiting time of minimum 25 mins)</i>			
<i>*Surcharge applied for half/full board</i>			
<i>Add seared duck foie gras</i>		30 grams	36

From the Tank

<i>Live Andaman lobster served in the shell</i>	600 - 800 grams 	per 100 grams MP
<i>*Surcharge applied for half/full board</i>		

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Side Dishes and Sauces


Grilled dishes include your choice of sauce and one side dish:

** Additional side orders are chargeable at RM 25 per portion*


Side Dishes

Local organic mixed greens leaf salad, creamy lemon vinaigrette  

Tomatoes, roasted onion, walnut, fresh lemon and parsley 

Green vegetables, EV olive oil, lemon juice 

Seasonal grilled vegetables, basil pesto  

Wok-fried Asian vegetables 

Mediterranean salad, feta cheese

Potatoes and Rice

Cold mustard potato salad with crispy bacon

Pommes mousseline

Parmesan and garlic thick fries, spring onion

Shoestring fries, truffle aioli

Steamed Jasmine rice 

Sauces

Argentinian style chimichurri

Garden basil butter

Cabernet red wine jus

Sarawak peppercorn 'au poivre'

Beurre blanc





Sambal aioli

Morel cream sauce

Dijon mustard

British mint sauce

Barbecue sauce

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