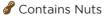
Starters

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



Raw and Cured

Shucked Oyster Asian mignonette, lemon	120
Angus Beef Carpaccio Balsamic gel, parmigiano reggiano, petite salad	95
Red Snapper Carpaccio 📦 🍙 EV olive oil, fresh lemon, fennel fronds from The Garden, sea	85 a salt
Rice and Pasta	
Seafood Spaghettini 🕝 🥜 Crab, squid, prawn, bottarga pomodoro sauce, basil pesto, cherry tomatoes	115
Green Curry Risotto Braised wagyu beef cheek, edamame, thyme jus	98
Mushroom Risotto Mixed mushrooms, mascarpone, black truffle butter * Dairy-free risotto can be prepared upon request	82













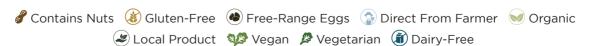






Main Course

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



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

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

Charred Prime Cut Meats and Poultry

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

From the Tank

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



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.

All prices are in Malaysian Ringgit and subject to 10% service charge.

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

Diion mustard

British mint sauce

Barbecue sauce

















