














## STARTERS

<b>Tanjung Malim Caviar, Mud Crab and Avocado Tartare</b>   	235
<i>Granny Smith, basil citrus sorbet, chlorophyll gazpacho</i> <i>*Surcharge of MYR 120 applies for guests on half/full board</i>	
<b>Shades of Pandalus</b>  	210
<i>50°N raw sweet prawns méli-mélo, torch ginger flower sorbet, ajo blanco, grapes</i>	
<b>Sweet Prawn and Tuna Crudo</b> 	185
<i>Sea pearls, algae, Japanese horseradish, truffle calamansi</i>	
<b>Dry Aged Beef Tartar</b> 	165
<i>A5 wagyu jamón, spicy Asian marinade, Nashi pear, Amur Kaluga caviar</i>	
<b>Vegetarian 'Smoked Beef' Tartare</b>   	90
<i>Classic condiments, citrus, cured yolk, tomato jam, potato soufflé</i>	
<b>Sigar Highlands Cherry Tomatoes</b>   	88
<i>Sweet peas, tofu, white balsamic, chilled vegetable consommé</i>	

## WARM STARTERS AND SOUPS

<b>Wild Caught Mediterranean Octopus</b> 	160
<i>Gochujang glaze, charred fava bean, walnut trinity salad</i>	
<b>Hokkaido Scallop</b>	140
<i>Free-range chicken and foie gras tortellini, celery, citrus pumpkin velouté</i>	
<b>Mulligatawny Seafood Broth</b>	110
<i>Seasonal seafood meli melo, masala, allium, rose</i>	
<b>Charred Watermelon</b>    	75
<i>Andaman tomato nage, flower bouquet, basil</i>	

 Contains Nuts  Gluten-Free  Direct From Farmer  Local Product  Vegan  Vegetarian  Dairy-Free

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## MAINS

### Land



<b>TDR Beef Wellington</b>	750
<i>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</i>	
<b>A5 Wagyu Picanha (approx 160g)</b>	318
<i>Potato mille-feuille, sweet onion, red beet ash, sauce épiciée exotique</i>	
<b>30 Days Aged Steak (approx 230g)</b>	300
<i>Herb butter crust, oroshi ponzu, horseradish pommes mousseline with buttery jus</i>	
<b>Madagascar Vanilla Lamb Roast</b> 🌿	250
<i>Caponata, fondant potatoes, Cocoa of Excellence awarded Kota Marudu dark chocolate jus, vanilla oil</i>	
<b>Penang Cherry Valley Duck</b> 🥜 🌿	195
<i>Roasted duck breast, silky wheat noodles, wild jungle garlic nut sauce</i>	
<b>Hen 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

<b>European Blue Lobster</b>	500
<i>Sweet peas, finger lime and pomelo salad, saffron mango chilli beurre blanc</i> <i>*Surcharge of MYR 250 applies for guests on half/full board</i>	
<b>Catch of The Day</b>   	165
<i>Glazed with bell pepper vadouvan, bottarga, sea purslane, seasonal greens, radish raita, basil mulberry sauce</i>	
<b>Charred River Eel</b>	150
<i>Soy glaze, crispy veal sweetbread, stracciatella, fine petite salad</i>	

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## CHEESE & DESSERTS

<b>Artisanal Cheese Trolley (Choice of 5 cheeses)</b> <i>Chef's selected cheese, dry fruits and nuts, Langkawi honey, homemade breads</i>	95
<b>Le Citron</b> <i>Lemon cloud, mint citrus jelly, hand-squeezed strawberry sorbet, lime leaf</i>	75
<b>Yuzu Colonel</b> <i>Calamansi jelly, lemongrass cream, Thai basil citrus garden</i>	70
<b>Es Alpukat</b> <i>Milk jasmine rice pudding, fresh avocado, black sesame crisp, coffee ice cream</i>	65
<b>Tatin Spirit</b> <i>Madagascar vanilla cream, apple raspberry interior, apple cinnamon sorbet, raspberry foam and garden</i>	70
<b>Single-origin 64% Emulsion</b> <i>Sea salt caramel, coconut powder, roasted vanilla ice cream</i>	60
<b>Omelette Norvégienne</b> <i>Madagascar vanilla and orange, Grand Marnier flame, red fruit garden</i>	75
<b>Soufflé with chef's touch</b> <i>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 crème glacée</i>	85
<b>Fresh Herbal Infusion Tea</b> <i>Fresh mint, Lemongrass, Ginger, Lime, Rosemary, Camomile</i>	27

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