THE JOURNEY

Delight of the day



Kuah (V)(GF)

market variety of eggplant in different textures pomegranate, chickpea, Kalamata olive, peanut



Kaki Bukit (S)(GF)
pan seared scallops with pomelo
peanut, homemade red curry
savoury coconut cream



Cameron Highland (v) roasted pumpkin tortellini pumpkin seeds, pumpkin acar local herbs turmeric broth



Johor (S)(GF)

hot smoked Atlantic cod fillet asam pedas risotto, ginger flower tamarind chili broth, confit tomato



Kuah (GF)

charcoal grilled Wagyu marble 7 tenderloin celery root puree, homemade chorizo stuffed solok chili Langkawi calabasa squash, mole local spiced sauce



Ayer Hangat

Mr. Radzi's black bee honey, panna cotta sour honey gel, vanilla sponge, grapefruit pomelo, orange, Thai basil, lime sorbet

RM 560 per person RM 810 per person with wine pairing



(V) - Vegetarian \mid (S) - Spicy \mid (GF) - Gluten free

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request Starwood Preferred Guest members may redeem starpoints if they choose.

Kindly inform our service staff before placing the order.

All prices are in Ringgit Malaysia Nett





CAVIAR

KAVIARI FRENCH CAVIAR

BAERI ROYAL:

Species: Acipenser Baerii it is smooth on the palate revealing a pleasant creaminess this caviar is characterised by the purity of its taste with a woody flavor on the finish

30 grams	650
50 grams	950

OSCIETRE PRESTIGE:

Species: Gueldenstaedti on the palate, the grains explode with a succession of delicious impressions slightly salty, nutty with a pleasant length

30 grams	750
50 grams	1100

Our caviar is accompanied with boiled egg yolk and egg white, onions cornichon, capers and warm blinis

FIRST IMPRESSION

Kuah market eggplant (V)(GF) regional variety of eggplant in different textures, pomegranate chickpea, Kalamata olive, soy gel, peanut	75
Stanbroke Wagyu beef marble 2 (GF) slightly smoked tenderloin, yellow corn, galanga horseradish, pergaga coulis, Langkawi ulam	95
Boston lobster (GF) poached lobster meat, Asian pear, rose apple local green apple, yellow curry passion fruit, Kaviari Oscietre prestige	105
Alaskan king crab (S)(GF) crab leg meat, jicama, green mango, home made sambal garden blue pea tea, peanut	115
Hokkaido scallops (S)(GF) pan seared scallops, pomelo, peanut, home made red curry, savoury coconut cream	90
Rani egg & jicama (GF)(V) soft poached eggs, coconut parmesan foam jicama pickled, grilled avocado, bitter leaves	85
SOUR, SPICY, SWEET & RICH	
Andaman tiger prawn (GF) prawn local herbs broth, white kidney beans BBQ roasted red bell pepper, lemon, Thai basil	75
Mushroom & foie gras (GF) intense mushroom clear broth, foie gras royal caramelized onions, mushroom chips	90
FLOUR & GRAIN	
Cameron Highland pumpkin (v) roasted pumpkin tortellini, pumpkin seeds pumpkin acar, local herbs turmeric broth	80
Carnoli risotto (GF)(S)(V) asam pedas, ginger flower, tamarind chili broth, confit tomato	85

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OUT OF THE BLUE

Andaman red snapper (S)(GF) pan seared filet, purple sweet potato coconut, pineapple, laksa sauce	115
Hybrid local grouper ginger flower crust roasted grouper filet regional pumpkin texture local fresh herbs virgin sauce	130
Atlantic black cod (S)(GF) hot smoked cod filet asam pedas risotto, ginger flower tamarind chili broth, confit tomato	170
Boston lobster (GF) poached lobster served out of the shell beetroot, carrot, composition, liquorice butter sauce	240
HOMELAND	
Rani chicken (GF) roasted chicken breast purple and green local spinach sweet potato, lemongrass jus	115
Rani chicken (GF) roasted chicken breast purple and green local spinach	115

DISCOVERY MENU

Delight of the day



Stanbroke Wagyu beef marble 2 (GF) slightly smoked tenderloin, yellow corn galanga, horseradish pergaga coulis, Langkawi ulam



Rani egg & jicama (V)(GF)
soft poached egg, coconut parmesan foam
jicama pickled, grilled avocado
bitter leaves



Hybrid local grouper ginger flower crust roasted grouper fillet regional pumpkin texture local fresh herbs virgin sauce



Tamarind & jivara
valrhona jivara chocolate mousse
tamarind coulis, sorbet & chips
chocolate sponge, ginger

RM 330 per person RM 580 per person with wine pairing

VEGETARIAN DISCOVERY MENU

Delight of the day



Kuah market eggplant (v) regional variety of eggplant in different textures pomegranate, chick pea, soy gel, peanut



Rani egg & jicama (v)
soft poached eggs, coconut parmesan foam
jicama pickled, grilled avocado
bitter leaves



Carnoli risotto (v)
Asam pedas, tamarind, ginger flower confit tomato local ulam



Regional fruit tower best of the season, soya ice cream soya foam

RM 285 per person RM 535 per person with wine pairing

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LAST IMPRESSION

Langkawi coconut & coffee soft parfait meringue, gel, coconut foam tonka coconut sorbet Regional cashew discovery (v) candied, cashew leave, ice cream & espuma nougatine, lime gel, guanaja bitter chocolate Tamarind & jivara (v) chocolate sponge cake bites valrhona jivara chocolate mousse tamarind coulis, sorbet & chips Pina colada (v) soft meringue, stuffed with caramelized condense coconut milk pineapple, coconut, pina colada consommé, pineapple sorbet Regional fruit tower best of the season soya ice cream & foam Selection of our homemade ice-cream and sorbets Ice-cream 3	Mr. Radzi's black bee honey (v) panna cotta, sour honey gel vanilla sponge, grapefruit pomelo, orange, Thai basil, lime sorbet		50
candied, cashew leave, ice cream & espuma nougatine, lime gel, guanaja bitter chocolate Tamarind & jivara (v) chocolate sponge cake bites valrhona jivara chocolate mousse tamarind coulis, sorbet & chips Pina colada (v) soft meringue, stuffed with caramelized condense coconut milk pineapple, coconut, pina colada consommé, pineapple sorbet Regional fruit tower best of the season soya ice cream & foam Selection of our homemade ice-cream and sorbets Ice-cream Ice-cre	Langkawi coconut & coffee soft parfait meringue, gel, coconut foam		45
chocolate sponge cake bites valrhona jivara chocolate mousse tamarind coulis, sorbet & chips Pina colada (v) soft meringue, stuffed with caramelized condense coconut milk pineapple, coconut, pina colada consommé, pineapple sorbet Regional fruit tower best of the season soya ice cream & foam Selection of our homemade ice-cream and sorbets Ice-cream 3	candied, cashew leave, ice cream & espuma		50
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best of the season soya ice cream & foam Selection of our homemade ice-cream and sorbets Ice-cream 3	soft meringue, stuffed with caramelized condens		45
Ice-cream 3	best of the season		40
	Selection of our homemade ice-cream and sorb	ets	
		lce-cream	30 per scoop

Sorbets

28

per scoop