

We are proud to present you with a degustation menu curated around our passion for the land, commitment to community, and reverence for nature's bounty. Within each dish lies a tale of sustainability, with 85% of our ingredients sourced from local Malaysian farmers, 65% of which are procured within a 20km radius.

As you savour each bite, you're not just dining – you are becoming part of a narrative that celebrates the harmony between flavor and conscience, embarking on a journey that nourishes both body and soul. Bon Appétit!"

MENU DÉGUSTATION

December 2025

Interpreting Cabbage

Aged Cabbage, Cabbage Textures, Cream Cabbage

River Shrimp

Farced Cauliflower, Shrimp Roe Emulsion,
Pickled Cauliflower

OPTIONAL ADDITIONAL COURSE

- RM250 -

Malaysian Tropical Caviar 'Chilli Crab'

Crab Beignet & Dressed Crab
Sze Chuan Pepper Crab Sauce

'Semporna's Sea Harvest'

Sea Cucumber & Abaloné,
Vin Jaune, Squid Ink Focaccia

Magnum Sorbet

Nutmeg & Thyme

Cognac & Hay Aged Duck

Blackened Banana Ketchup,
Banana Blossoms,
Sze Chuan Pepper

Aged Local AA Graded Dairy Cow

Jus Maison & Grained Mustard,
Banana Blossom,
Blackened Banana Ketchup
- Supplementary Charge of RM60-

A5 Wagyu Picanha

Jus Maison & Grained Mustard,
Banana Blossom,
Blackened Banana Ketchup
- Supplementary Charge of RM180-

OPTIONAL ADDITIONAL COURSE

- RM100 -

Red Coral Grouper

Short -grained Rice, Oba Leaves, Bone Broth
or 'Hokkien Mee' Lobster Bisque

Lacto Fermented Highland Pineberries

Guava Sorbet, Penang Vanilla Posset, Kantan, Pâte de Fruit,
Butter Crisps, Sugar Tuille

RM 568 ++

Please note that a service charge of 10% and SST of 6% and / or 8% will be added to the final bill.