

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!"

Green Menu Degustation

March 2026

Salted Celtuce and Eryngii
Fresh Peas Sorbet, Black Garlic, Penang's Sesame Oil

Semi Dried Aged Cauliflower
Green Curry, Basil Oil, Kaffir Lime Foam,
Cauliflower Blini

Zucchini & Pasta
Turmeric Royale, Tempeh

Magnum Sorbet
Yellow Capsicum, Passionfruit, Dill

Truffle & Portobello Pithivier
Vegetarian Jus, Pickled Daikon

Milk? Soy Milk!
Ice Cream, Celery Juice, Celery Powder,
Meringue, Coconut Flower, Soymilk Churros

RM 488

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