

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 Degustation

May 2026

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

Cuttlefish
Yam, Szechuan Pepper, Pickled Ginger

Wild Abalone and Red Rice
Tempeh-fied Red Rice & Barley,
Poaching Liquid & Shao Xing Wine

Magnum Sorbet
Kedondong, Salt & Pepper, Pop Rocks

A Choice of

Penang's Duck, Hay Aged
Blackened Banana, Banana Blossom, Pomme Purée, Jus

Or

Aged Local AA Graded Dairy Cow
Candied Carrots, Nasturtium, Black Garlic & Bean, Grained Mustard, Jus
Supplementary Charge of RM60

Or

A5 Wagyu Chiba Prefecture
Candied Carrots, Nasturtium, Black Garlic & Bean, Grained Mustard, Jus
Supplementary Charge of RM180

Harum Manis Mango
Seaweed Ice Cream, Red Algae, Roselle Puree, Meringue

RM 630

Optional Additional Courses

Malaysian Tropical Caviar 'Chilli Crab'
Crab Beignet & Dressed Crab,
Sze Chuan Pepper Crab Sauce
rm 250

Red Coral Grouper
Short-grained Rice,
Oba Leaves, Bone Broth
rm 100

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