

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

April 2026

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

River Shrimp & Zucchini
Roasted in Fig Leaves, Shrimp Farci, Green Curry

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

Magnum Sorbet
Black Tea, Lemon, Apple

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.