

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 savor 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  
for May 2024

The Humble Cabbage

Charred, Crisps, Lacto Fermented Cabbage Foam,  
Aquafaba Emulsion, Pulled Hericium Mushroom

Cured Wild Caught Prawn

Braised Local Beets, Seaweed,  
Nasturtium, Fish Roe Emulsion & Horseradish  
Emulsion

‘Grand Caviar’ au Jardin

Sturgeon Caviar,  
Picked Lobster, Cauliflower Crèmeux  
*Supplementary Charge of rm 250*

Smoked Penang Cultivated Mussels

Charred Stink Beans, Ice Plant, Kaffir Lime Foam, Green Curry

‘Our Penang Heritage Food’

Chicken Congee

Jasmine Rice Espuma, Chicken Skewers with  
Black Vinegar Glaze & Crispy Shrimps

Magnum Sorbet

Watermelon & Beets,  
Pickled Watermelon Rind

Cognac & Hay Aged Duck

Lapsang Souchong & Passionfruit,  
Pomme Purée, Yuzu Split Jus

Aged Local AA Graded Dairy Cow

Jus Maison & Grained Mustard,  
Pomme Purée  
*- Supplementary Charge of RM60 -*

A5 Wagyu

Jus Maison & Grained Mustard,  
Pomme Purée  
*- Supplementary Charge of RM 180 -*

ADDITIONAL COURSE

- RM100 -

Coral Grouper

Bone Broth, Perilla, Tempura Bits

Celeriac

Sablée Cluster, Fresh Celery, Goats Milk,  
Lemon Pate de Fruits, Meringue, Celery Crisps

RM 558 ++

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