

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

May 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

Seasonal Veg
Tempeh, Toasted Nori Brioche, Shao Xing

Magnum Sorbet
Kedondong, Salt & Pepper, Pop Rocks

Truffle & Portobello Pithivier
Vegetarian Jus, Pickled Daikon

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

RM 520

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