



FOOD



MENU



Light Plates

- Twisted Salmon Sashimi** 24
Norwegian salmon, salmon roe, crispy salmon skin, green onion
- Tuna Feuillette** 36
finely sliced, truffle aioli, caramelized onion, microgreen, tortilla
- Beef Carpaccio** 28
sliced beef tenderloin, garlic aioli, truffle puree, marinated mushroom
- ✎ Crispy Nori Crunch** 28
tempura nori seaweed, spicy salmon, salmon roe, parmesan

Hot Starters

- 🌿 Wild Mushroom Soup** 18
shiitake, shimeji, enoki, eringi, umami broth
- Hot Tea Smoked Salmon** 28
Norwegian salmon, herb gremolata, toasted ciabatta, horseradish mascarpone
- Deep Fried Calamari** 26
served with black ink aioli
- Carnitas Beef Taco** 24
garlic aioli, avocado, pickled jalapeno, sour cream
- ✎ Wagyu Beef Satay** 48
sweet soy sauce, peanut sauce, shallot
- 🔥 Sriracha Chicken Wings** 28
spicy hot sauce, curry leaf
- Quesadilla** 22
butter garlic chicken, sauteed onion, pickled jalapeno, white cheddar cheese

Light & Healthier

- Sesame Grilled Chicken Salad** 30
kale, beansprout, eggplant, sesame dressing, parmesan
- ✎ Freekeh Grain Salad** 24
quinoa, barley, pomegranate, raisin, cumin yogurt
- Chicken Caesar Salad** 36
chicken breast, baby romaine, beef bacon, avocado, parmesan
- 🌿 Avocado Quinoa Salad** 32
pomegranate dressing, dates, beetroot, mesclun, almond, halloumi

Rice, Noodle & Pasta

- Escargot Cavatelli with Porcini** 28
porcini mushroom, chopped escargot, pea puree, burrata
- Seafood Linguine Aglio Olio** 48
prawn, mussel, squid, aglio olio, white wine
- Truffle Tagliolini** 49
fresh black truffle, truffle butter
- 🔥 Mie Goreng Sambal Matah** 28
seabass fillet, noodle, sambal matah, cracker
- ✎ Unagi Japanese Rice** 42
unagi, salmon, tobiko, squid ink cracker

prices quoted in Ringgit Malaysia and subject to 10% service charge and prevailing government tax



FOOD



MENU



Land & Sea

- ✎🔥 Iga bakar Sambal Idjo** 90
black angus short ribs mb2, green chili, urap vegetable, gurih rice
- Korean Style BBQ Short Ribs** 56
prime US short ribs, roasted onion, gurih rice
- 🔥 Nashville Chicken Burger** 36
crispy bird, spicy hot sauce, coleslaw, sweet potato fries
- Bebek Goreng** 42
crispy fried duck, sambal trio, urap vegetable, gurih rice
- Chicken Piemontese** 46
breaded chicken cutlet, truffle angel hair pasta
- Roasted Grain Fed Lamb Chop** 79
grain fed NZ lamb rack, dijon mustard sauce, beetroot, mashed potato
- Hunter's Chicken** 48
braised in white wine, tomato herb, black olive
- ✎ Honey Wasabi Glazed Salmon** 58
Norwegian salmon, Asian mushroom, edamame, miso butter, roasted nori
- Pan-Seared Chilean Seabass** 89
caper, Mediterranean vegetable caper, lemon butter sauce

From The Grill

- Wagyu Sirloin Cap 9+ / 160 gm** 160
sweet potato fries, chimichurri
- ✎ Japanese Wagyu A5 / 160 gm** 220
asparagus, kombu mushroom butter sauce
- USDA Black Angus Ribeye Steak MB5 / 300 gm** 200
asparagus, kombu mushroom butter sauce
- Black Angus Tenderloin MB2 / 200 gm** 140
truffle, mashed potato, green peppercorn
- Jumbo King Prawns Balinese Style** coming soon
urap vegetable
- Sides** 15
sweet potato fries / truffle mashed potato / asparagus / gurih rice
- Sauce** 5
chimichurri / green peppercorn / kombu mushroom butter

Desserts

- Es Cendol Waffle** 18
pandan waffle, coconut gelato, jackfruit, cendol, coconut ice cream
- Peanut Butter Panna Cotta** 18
strawberry granita, almond tuille
- Garden in The Glass** coming soon
blueberry sorbet, chocolate soil
- ✎ Rum Infused Chocolate Brownie** 24
vanilla ice cream, caramel sauce, sea salt
- Gelato** 9 / scoop
blueberry, coconut, French vanilla, chocolate

✎ signature dish 🔥 spicy 🌿 vegetarian

please advise our server if you have any allergies or require information on the ingredients used in our dishes