

VEGETARIAN DISCOVERY MENU

200++ PER GUEST

Calicut Crunch

+10 upgrade

edamame, millet, & ball, crispy kataifi coating,
beetroot chilli sorbet

Dahi Puri Shooter

crispy rice shell with tapioca & tomato rasam shot

Mini Appam

house-fermented rice pancake with
mushroom & coconut

Dosa Taco

raw rice & lentil shell, homemade sour cream,
sev, with potato masala

Tandoor Paneer

charred ripe pineapple, pineapple pachadi,
spiced coconut yoghurt

CHOICE OF

Sadhya

A traditional selection of vegetarian
dishes served on banana leaf

DESSERT

Choose from our signature desserts

Paradise Parfait

mango semifreddo,
coconut & lemongrass
sago parfait, mango
passionfruit sorbet,
buckwheat crumb

Cocoa-Nut

Malaysian single origin 70%
dark chocolate (Kota Marudu),
jackfruit calamansi sauce,
jackfruit ice cream,
coconut sponge

Burnt Coconut Ice Cream

crunchy granola
topping

Add a Choice of Wine +110/guest

WHITE

Selbach Mosel Riesling
Incline Qualitatswein

Grant Burge
5th Generation
Sauvignon Blanc

ColleMassari Irisse
Montecucco
Vermentino Doc

RED

Angelica Zapata
Merlot Alta

SWEET

Vietti Moscato d'asti
DOCG Cascinetta

DISCOVERY MENU

220++ PER GUEST

Coastal Spiced Oyster

+40 / upgrade

gallagher speciales oyster, green chilli, herb & calamansi, granita, kokum tamarind pearls, curry leaf spray

Dahi Puri Shooter

crispy rice shell with crab meat & crab rasam shot

Mini Appam

house-fermented rice pancake with sea tiger prawn

Dosa Taco

raw rice & lentil shell, homemade sour cream, sev, with grilled spiced fish

Charcoal Squid

charcoal grilled squid rings, caramelised onion, curry leaves, fish skin crisps, anchovy chamandhi

CHOICE OF

Prawn Biryani

sea tiger prawns cooked in our aromatic biryani masala & long grain basmati rice, green apple raita, mango pickle

Malabar Lamb Biryani

three hour slow-cooked lamb leg pieces, long grain basmati, whole spices, fried onions, green apple raita, mango pickle

DESSERT

Choose from our signature desserts

Paradise Parfait

mango semifreddo, coconut & lemongrass sago parfait, mango passionfruit sorbet, buckwheat crumb

Cocoa-Nut

Malaysian single origin 70% dark chocolate (Kota Marudu), jackfruit calamansi sauce, jackfruit ice cream, coconut sponge

Burnt Coconut Ice Cream

crunchy granola topping

Add any 3 glasses of wine +110 /guest

WHITE

Selbach Mosel Riesling
Incline Qualitatswein

Grant Burge
5th Generation
Sauvignon Blanc

ColleMassari Irisse
Montecucco
Vermentino Doc

RED

Angelica Zapata
Merlot Alta

SWEET

Vietti Moscato d'asti
DOCG Cascinetta

PREMIUM DISCOVERY MENU

300++ PER GUEST

Coastal Spiced Oyster

+40 Upgrade

gallagher speciales, green chilli, herb & calamansi,
granita, kokum tamarind pearls, curry leaf spray

Debut

Crab Dahi Puri, *Crab Rasam*
Tuna Pachidi Tartlette

Chemeen

Tiger Prawn Mini Appam, *Sweet Potato*

South India

Scallop, *'Gunpowder' (crushed lentil)*
Fish, *'Paniyaram' (pan fried rice lentil dumpling)*

Ode To Malaysia

Slipper Lobster, *Moilee*
Ginger Torch Flower, Kaffir Lime Oil

Quintessential

Lamb Rib, *Inji Puli (tamarind, ginger)*
Curd Sago

Holy Grail

Fish & 'Kappa' (*tapioca*)

MAIN

Seafood Biryani

CHOICE OF DESSERT

Kaya Toast

kaya gelato, butter croutons,
pandan micro-sponge, roasted peanuts,
almond crumble

Or

Bubur Cha Cha

taro coconut sorbet, taro glutinous balls,
yam jelly, sweet potato chips,
coconut sauce

Wine Pairing for RM 190++ Per Guest

PREMIUM DISCOVERY MENU

Non-Vegetarian

Wine Pairing Menu

190++ PER GUEST

Debut
Chemeen

Selbach Mosel Reisling Incline Qualitatswein

South India
Ode to Malaysia

Grant Burge 5th Generation Sauvignon Blanc

Quintessential

Angelica Zapata Merlot Alta

Holy Grail
Main

ColleMassari Irisse Montecucco Vermentine DÖE

Dessert

Vietti Moscato d'Asti DÖE Caseinetta