

STARTERS



Homemade Popiah Garing 🥟🌶️ RM 40

Crispy Spring Roll | Shredded Vegetables | Braised Turnip | Sambal Chili Dip

Kekapis dan Kerabu Pelam 🍷🌿 RM 58

Pan Seared Scallops | Szechuan Crumbles
Young Mango Salad | Dehydrated Chili Oil | Lemongrass Skewer

Kerabu Daging Bakar 🌶️🥩🌿 RM 48

Sliced Marinated Grilled Beef | Glass Noodles | Tomato | Lemongrass | Coriander | Wing Beans | Chili Dressing

Kerabu Kale 🍷🥬🌿 RM 42

Roasted Sweet Potatoes | Quinoa | Pistachio Crumble | Cranberries | Poached Egg | Sambal Belacan Dressing

Tauhu Sumbat Dan Cucur Udang 🥟🌿 RM 58

Fried Bean Curd | Fresh Mixed Vegetables | Vinegar Chili Prawn Fritters | Tangy Peanut Sauce

Chicken and Beef Satay 🥩🌶️ RM 48

Half Dozen Marinated Chicken & Beef Skewers | Condiments | Peanut Sauce

Yam Som O Poo Krob 🥟 RM 48

Traditional Thai Pomelo Salad | Shallots | Dried Coconut | Ground Peanuts | Crispy Crab Meat

Som Tam 🍷🥬🌶️ RM 48

Green Papaya Salad | Salted Eggs | Dried Shrimps | Peanuts | Yard Long Bean | Tomatoes | Tangy Tamarind Juice

Goong Sarong RM 58

Deep Fried Crispy Prawn | Pineapple Chilli Sauce

Laab Gai 🌶️ RM 52

Northern Style Minced Chicken Salad | Fresh Thai Herb

Tod Mon Poo 🍷🌶️ RM 58

Crab & Prawn Meat Cake | Sweet Chili Sauce

Turmeric Bite Sampler 🍷🥩🌶️ RM 118

Chicken & Beef Satay | Homemade Popiah Garing | Goong Sarong | Som Tam

MAINS



Rendang Tok Daging Rusuk 🍷🥩 RM 88

Braised Short Ribs Lemongrass | Nutmeg
Dried Chili | Coconut Milk

Kari Mamak Betis Kambing 🍷🌶️ RM 88

Braised Lamb Thigh in Local Curry Paste

Ekor Assam Pedas 🌶️ RM 78

Malaysian Style Slow Braised Oxtail | Sweet, Sour and Spicy Sauce

Ayam Kampong Masak Kerutup 🍷 RM 68

Braised Organic Kampong Chicken | Kerutup Spices | Coconut Milk Curry

Ikan Bakar 🍷 RM 78

Whole Roasted Seabass in Banana Leaf | Homemade Sambal

Udang Galah Masak Lomak Cili Api 🌶️ RM 90

Fresh Water Prawns Braised in Coconut Milk | Turmeric | Bird's Eye Chili

Sayur Masak Lodeh 🌶️ RM 40

Braised Mixed Vegetables in Coconut Milk | Turmeric

Penang Style Fried Kway Teow 🌿 RM 68

Wok Fried Flat Rice Noodles | Prawns | Cockles | Bean Sprouts | Chives | Egg | Scallops | Sweet Soy Sauce in Mild Chili Paste

Kari Laksa Udang Galah 🍷🌶️ RM 88

Curry Laksa Noodle Soup | Fresh Water Prawn

Laksa Johor 🌶️ RM 68

Signature Johor dish
Spicy Thick Fish Broth | Spaghetti | Raw Vegetables

Kaeng Khiew Waan Gai 🌶️🌿 RM 68

Thai Green Chicken Curry | Baby Eggplant | Sweet Basil Leaf

Goong Meanam Makam Sauce 🍷 RM 88

Grilled River Prawn | Steamed Baby Bok Choy | Tamarind Sauce | Lime Chili Dressing | Crispy Shallots

Pla Neung Manao 🍷 RM 92

Steamed Salmon | Thai Herb | Cabbage | Spicy Lime Dressing

Neau Pad Prik Thai Dum 🌶️ RM 98

Stir Fried Sliced Australian Beef | Onions | Red Chili | Spring Onions | Black Peppercorn | Oyster Sauce

Pad Kapraw Talay 🌶️ RM 68

Stir-fried Spicy Seafood | Thai Basil

Pla Kua Prik Smunprai 🍷 RM 82

Deep Fried Seabass | Bird's Eye Chili | Garlic Dip

Kaeng Phed Ped Yang 🌶️🌿 RM 78

Braised Duck in Red Curry | Lychee | Grapes | Pineapple | Cherry Tomatoes

Massaman Kea 🌶️🌿 RM 75

Slow Braised Lamb in Massaman Curry | Potatoes | Cherry Tomatoes | Cashew Nuts

Pad Thai Goong 🥩🌶️🌿 RM 68

Wok Fried Rice Noodles | Prawns | Green Chives | Beansprouts | Peanuts | Tamarind Juice

Pak Phad Ruam 🌿 RM 42

Wok Fried Mixed Vegetables in Thai Style

SOUPS



Sup Ekor Lembu RM 58

Oxtail Broth | Local Spices | Potatoes | Carrots | Celery

TomYum Goong Mae Nam 🍷🌶️ RM 60

Spicy Broth | River Prawns | Fragrant Thai Herb | Bird's Eye Chili | Straw Mushrooms

🍷 SIGNATURE DISHES 🥩 NUTS 🌶️ SPICY 🥬 VEGETARIAN 🌿 VEGETARIAN OPTION AVAILABLE

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS, RESTRICTIONS OR ALLERGIES

ALL PRICES ARE IN MALAYSIAN RINGGIT AND SUBJECT TO PREVAILING TAXES

DESSERTS



Kao Niew Mamuang

RM 42

Mango Sticky Rice | Coconut Ice Cream

Tab Tim Krob

RM 42

Red Rubies in Syrup | Jack Fruit | Coconut Granita

Siam Cream Brûlée

RM 42

Thai Tea Cream Brûlée | Coconut Milk

Lai Chi Kang

RM 42

Cooling Drink | Lychee | Dried Red Dates | Basil Seeds | White Fungus | Dried Longan

Malaysian Ais Batu Campur

RM 42

Shaved Ice | Red Bean | Cream of Corn | Grass Jelly | Attap Seed | Syrup | Ice Cream

Cendol Pulut Panna Cotta

RM 42

Green Rice Flour Jelly | Coconut Milk | Sticky Rice | Palm Sugar Syrup

Sago Gula Melaka in Fresh Coconut

RM 42

Chilled Tapioca Pearls | Jack Fruit | Infused Coconut Milk | Palm Sugar Syrup

Rice Kheer

RM 42

Jasmine Rice steamed in Milk | Vanilla-Infused Cream | Salted Caramel Sauce

Sliced Tropical Fruits

RM 42

Selection of Sliced Seasonal Fruits

Selection of Gelato

Single Scoop

RM 20

Double Scoop

RM 33

Vanilla | Chocolate | Coconut | Mango | Green Tea
Pandan | Lemongrass | Teh Tarik

CONTINENTAL SELECTION



Vitality Salad

RM 45

Honey Glazed Roasted Potatoes | Fragrant Pear | Roquefurt Cheese | Salad Leaves | Ripen Tomatoes | Red Radish | Roasted Walnuts | Balsamic Vinaigrette

The Club Sandwich

RM 48

White Toast | Grilled Chicken Breast | Mayonnaise | Lettuce Leaves | Beef Bacon | Cheese | Fried Egg | Tomato | Fries

Penne Creamy Al Pesto

RM 60

Creamy Basil | Garlic
Cherry Tomatoes | Pine-Nuts | Green Beans

Margherita Pizza

RM 60

Tomato | Mozzarella Cheese | Buffalo Mozzarella | Fresh Basil | Olive Oil

Spaghetti Bolognese

RM 65

Classic Bolognese | Minced Beef | Tomato Sauce | Herbs

It's Hot Pizza

RM 65

Spicy Chorizo | Jalapeno | Buffalo Mozzarella | Garlic | Tomatoes | Black Olives

Beef Burger

RM 98

Homemade Australian Beef Patty | Sesame Brioche | Streaky Beef Bacon | Fried Egg | Gruyère Cheese
Lettuce | Caramelized Onion | Tomato | Gherkins | Fries

Australian Black Angus Rib Eye

RM 268

320g Grilled Beef | Buttered Seasonal Vegetables | Fries | Salsa Verde

WELLNESS MENU



Chamomile Jelly

RM 38

Longan | Jujube | Goji Berries

Watermelon & Pepper Gazpachio

RM 40

Almond Nut Crumbles | Basil
Vanilla Infused Balsamic

Poached Salmon Salad

RM 55

Homemade Sauerkraut | Coconut Milk | Cilantro
Brunoise Pineapple | Lemongrass | Ginger | Lime
Mint | Chili | Kaffir Oil

Watermelon & Papaya
Mille Feuille

RM 55

Mixed Fruit Salad | Roasted Coconut Snow

Marinated Baked Cauliflower

RM 55

Sweet Potato Mousseline
Spicy Mixed Nuts Salsa | Tempeh Crumbles

Thai Style Marinated
Baked Barramundi

RM 55

Vegetables Ragout | Shitake Mushrooms

Oven Baked Chicken Supreme

RM 75

Green Papaya | Jicama & Seaweed Salad
Asian Style Vegetable Broth

SPICE SPOONS
BY ANANTARA

An interactive immersion of the world's favourite cuisines.
Authentic Malay and Thai food that draws on a vast melting pot of cultures for fragrance and spice.

Price: RM560+ per couple

- 24 hours advance bookings are highly recommended
- Cancellations must be made 12 hours before to avoid any charges

 SIGNATURE DISHES  NUTS  SPICY  VEGETARIAN  VEGETARIAN OPTION AVAILABLE

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