

OUR CAVIAR COLLECTION

T’Lur Caviar Selection 30gm	
A local Malaysian tropical sturgeon caviar farming procedure	
Hybrid Amur Kaluga Caviar	RM768
A cross bred between Kaluga Sturgeon and Amur Sturgeon that is also a native to the Amur River between the far East Russia and North Eastern China	
Beluga Caviar	RM1,958
Known to be the largest species of sturgeon family originated from Caspian Sea with beautiful large roe	
All Caviar served with classic condiments	
Homemade Blinis Capers Lemon Sour Cream	
Onion Egg Yolk Egg White Chive	

COLD KITCHEN

Chilled Seafood Tower	RM750
Irish Oyster Local Rock Lobster Tail Snow Crab Leg Tiger Prawn Yellow Fin Tuna Calamari Chilean Mussel Flower Crab Hokkaido Scallop Chimicurri Aioli Cocktail Dressing Homemade Ponzu Sauce	
Rock Oysters (6 pieces)	RM198
Homemade Ponzu Salmon Roe Pickled Ginger	
Wagyu Beef Tartare	RM198
Gherkin Shallot Quail Egg Yolk Parsley Dijon Mustard Rye Bread	
Apple Wood Smoke Beef Carpaccio	RM88
Marinated Beef Petit Salad Black Olive Grains Olive Oil Powder Mustard Ice Cream	
Tuna & Caviar	RM78
Tuna Tartar Avruga Caviar Japanese Cucumber Shallots Spring Onion Mashed Avocado Cream Fraiche Baby Cress	
Edible Garden	RM60
Baby Sweet Corn Asparagus Baby Carrots Sugar Snap Peas Pickled Radish Edible Soils Potato Puree	
Chilled Green Peas & Mint Chowder	RM48
Greek Yoghurt Garlic Bread Crumbles Quail Egg Rosemary Oil	

HOT KITCHEN

Foie Gras & Truffle Brule	RM138
served with Brioche Toast	
Pan Seared Hokkaido Scallops	RM88
Leek Fondue Streaky Beef Beurre Blanc Black Caviar	
Seafood Bouillabaisse	RM68
Tiger Prawn Scallop Calamari Mussel Seabass Clam Chive Oil	



BUTCHER BLOCK

In an effort to be more sustainable in the food that we serve, we have partnered with a hydroponic farm and local fish farm who practise sustainable farming methods.

Our organic herbs and vegetables is always fresh and pesticide-free, the hydroponic farm is located in Desaru Coast which decreases the carbon footprint considerably.

The fish farm is also located in Johor where there is a constant flow of ocean water to ensure that the fish are healthy and are not feed with any chemicals or additives.

We are delighted to be part of your dining experience during your stay and hope that we exceed your expectations.
Selamat Menjamu Selera!

CUTS SELECTION

Australian Beef Tomahawk 1.2kg	RM898
Cooking Time : 45 minutes	
Wagyu Tenderloin 250 gm	RM368
Wagyu Rib Eye 350 gm	RM398
Wagyu Striploin 300 gm	RM388
Angus Rib Eye 350 gm	RM318
Angus Striploin 300 gm	RM308
Angus Tenderloin 250 gm	RM298
Australian Lamb Rack 300 gm	RM268

Refer to our server on the selection availability.

All Grilled items are served with
Mixed Salad Leaves with House Dressing, Fries, Grilled Asparagus, Bearnaise Sauce, Sarawak Black Pepper Sauce, Chimichurri Dressing

Condiments
Dijon | Whole Grain Pommery | English Mustard | Mint Sauce

FROM THE SEA & THE LAND

Sea.Fire.Salt Platter	RM568
Himalayan Salt Brick	
Local Rock Lobster Prawns Scallops Seabass Calamari Yellow Fin Tuna Fries Mesclun Salad Homemade Wagamama Dressing Lemon Butter Sauce	
Roasted Tiger Prawns	RM180
Mesclun Mix Salad with Pomegranate Dressing Romesco Sauce Fries	
Sous Vide Barramundi	RM108
In Ginger Soy Brine Leek Fondue Onion Crumbles Green Sauce	
Poached Wild Catch	RM118
Grouper Fillet Poached in Milk Whole Grain Mustard Mash Baby Spinach Chive Beurre Blanc	
Beef Wellington	RM308
Chef recommendation Honey Root Vegetable Jus (Please allow 45 minutes for cooking)	
Deboned Roasted Spring Chicken	RM108
Roasted BBQ Marinated Spring Chicken Mesclun Mix Salad with House Dressing Fries	
Lobster & Scallop Pasta	RM240
Linguine Pasta Lobster Bisque Poached Lobster Scallops	
Wild Mushroom Risotto	RM72
Parmesan Cheese Wafer Rocket Leaves Reduction Balsamic	
Eggplant Croquettes	RM62
Mesclun Mix Salad Sautéed Baby Spinach Sriracha Mayo	

SWEET PANTRY

Anantara Reef	RM48
Deconstructed Pavlova Passion Fruit Cream Ginger Sponge Cake Very Berries Salad Black Soil	
Chilled Chocolate Mousse	RM48
Salted Butter Caramel Sauce Hazelnut Dentelles Crushed Caramelized Nuts	
Mille Feuille	RM48
Crispy Puff Vanilla Cream Crushed Pistachio Mango Ice Cream	
New Way of Tart Nenas	RM48
Caramel Sous Vide Nenas MD-2 Sweet Crumbles Strawberries Nib Coconut Ice Cream	
Warm Apple Tarte Tatin	RM48
Oats Crumbles Vanilla Ice Cream Apple Purée	
Ice Cream or Sorbet	
Single Scoop	RM20
Double Scoop	RM32
Vanilla Chocolate Strawberry Matcha Mango Coconut Lemon Sorbet Raspberry Sorbet	

DESIGNER

dining

BY ANANTARA

Brings dreams to life with an intimate al fresco setting, a selection of gourmet menus and starry sky to complete each moment. Host a birthday party for family and friends in the privacy of your villa or residence. Celebrate romance on the beach at a candlelit table, in a sand dugout or under a gazebo.

Bookings are limited to one party per location

24 hours advance bookings are highly recommended

Cancellation must be made before 12 hours to avoid any charges

SCAN HERE TO VIEW MENU

SIGNATURE DISHES

CONTAINS NUTS

VEGETARIAN

SPICY

CONTAINS DAIRY

VEGETARIAN OPTION AVAILABLE UPON REQUEST

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS, RESTRICTIONS OR ALLERGIES

ALL PRICES ARE IN MALAYSIAN RINGGIT AND ARE SUBJECT TO PREVAILING TAXES.

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SIGNATURE COCKTAILS RM 45

CARTEL
Camino | Ginger Agave | Passion fruit | Lemon Juice
Cognac

SEA OF PINEAPPLE
Lemon Juice | Allspice Syrup | Pineapple Juice
Apple Juice | Cointreau | Aquafaba
Pineapple Skin Bourbon

THE GOLDEN OCEAN
Opihir Gin | Lime & Gold Leaf Syrup
Lychee Juice | Lemon Juice | Yuzu Tonic

MOJITO'S RM 38

CLASSIC MOJITO
Havana Club 3 | Lime Juice | Mint Leaves
Brown Sugar | Soda Water

PEACH & PASSIONFRUIT MOJITO
Havana Club 3 | Lemon Juice | Mint Leaves
Peach Puree | Passion fruit | Soda Water

CITRUS & ALMOND MOJITO
Havana Club 3 | Orgeat | Mint Leaves
Lemon Juice | Orange | Soda Water

PINEAPPLE & GINGER MOJITO
Havana Club 3 | Lemon Juice | Mint Leaves
Ginger | Pineapple | Soda Water

MANGO & LYCHEE MOJITO
Havana Club 3 | Lemon Juice | Mint Leaves
Mango Puree | Lychee Syrup | Soda Water

MARTINIS RM 38

FIRENZI MARTINI
Tanqueray Gin | Rosso | Campari

APPLE MARTINI
Absolut Vodka | Apple Liqueur | Lemon Juice

CITRUS MARTINI
Absolut Vodka | Cointreau | Cranberry Juice | Lime Juice

CUCUMBER MARTINI
Absolut Vodka | Cointreau | Lime Juice | Cucumber Juice

WINE

	GLASS	BOTTLE
SPARKLING WINE		
Prima Perla Blanquette de Limoux Blanc de Blancs	RM 68	RM 388
WHITE WINE		
Castello Banfi San Angelo Pinot Grigio Toscana IGT, Italy	RM 61	RM 310
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	RM 55	RM 220
Cono Sur Bicicleta Reserva Chardonnay, Colchagua Valley, Chile	RM 45	RM 180
RED WINE		
Marques de Casa Concha Cabernet Sauvignon, Maipo Valley, Chile	RM 59	RM 300
Kim Crawford Pinot Noir, Marlborough, New Zealand	RM 50	RM 250
Casillero del Diablo, Merlot Reserva Privada, Valle de Maipo, Chile	RM 55	RM 220
ROSÉ WINE		
Chateau D’ Esclans Whispering Angel Rosé Côtes de Provence	RM 61	RM 250
PORT WINE		
Dow’s Fine Ruby Port Wine, Portugal	RM 40	RM 350



NON-ALCOHOLIC COCKTAILS & COOLERS

TWO HALVES RM 28

Mango Juice | Coconut Cream | All Spice Syrup
Lemon Juice

TONIC OF YOUTH
Fresh Mint | Lavender Honey | Lime Juice
Guava Juice | Soda Water

ROSA LOVES
Raspberry Puree | Grapefruit | Green Apple Cordial
Rose Water | Cardamon Syrup | Lemon Juice | Soda Water

LEMON SQUASH RM 25
Lemon Juice | Honey | Water

LEMONADE
Lemon Juice | Honey | Soda Water

ICED LEMON TEA
Local Tea | Lemon Juice | Honey

GINXOLOGIST

	GLASS	BOTTLE
CHOOSE YOUR GIN		
Hendrick’s Roku Gin	RM 50	RM 980
The Botanist Monkey 47		
Bulldog Four Pillar		
Opihir Oriental Spiced Gin	RM 45	RM 880
Bombay Sapphire Tanqueray	RM 35	RM 680

ADD ON TONIC WATER RM 18

EAST IMPERIAL
Burma | Dry Ginger Ale | Beer Ginger Mombasa

FENTIMENTS
Pink Grapefruit | Indian | Yuzu

PICK ONE OF THE BOTANICAL CITRUS
Lime Wedges | Lemon Wedges | Orange Peel

HERBS & SPICES
Chrysanthemum | Rosemary | Mint Leafs

FRESH GREENS
Cucumber | Granny Smith Apple | Grapefruit

CLASSIC COCKTAILS RM 38

DAIQUIRI (Classic or Frozen)
Bacardi Rum | Cointreau | Lime Juice

MARGARITA (Classic or Frozen)
Camino Tequila | Cointreau | Lime

NEGRONI
Bombay Sapphire Gin | Rosso Vermouth | Campari

PINA COLADA
Bacardi Rum | Malibu | Pineapple Juice | Coconut Milk

MAI TAI
Havana Club 3 / Cointreau Lime Juice / Orgeat Syrup

SPIRITS

	GLASS	BOTTLE
VERMOUTH		
Dollin Extra Dry Dolin Rosso	RM 30	RM 580

RUM		
Diplomatico Reserva Exclusiva		
Havana Club 7 Years	RM 45	RM 880
Havana Club 3 Years	RM 35	RM 750
Bacardi Carta Blanca	RM 35	RM 720

VODKA		
Grey Goose	RM 45	RM 880
Belvedere	RM 40	RM 880
Absolut	RM 35	RM 720

TEQUILLA		
Patron Silver	RM 45	RM 880
Don Julio Anejo Camino	RM 35	RM 720

BLENDED SCOTCH		
Johnnie Walker Gold Label	RM 55	RM 1060
Johnnie Walker Black Label	RM 40	RM 780

SINGLE MALT		
Macallan Sherry Oak Cask 18 years	RM 175	RM 3600
Macallan Double Cask 12 years	RM 50	RM 1080

IRISH WHISKEY		
John Jameson	RM 35	

AMERICAN WHISKEY		
Jack Daniel’s	RM 40	

COGNAC		
Hennessy VSOP	RM 50	

BRANDY		
Pisco El Gobernador	RM 35	

DRINKS

BEERS		
Heineken		RM 35
Tiger Carlsberg		RM 30
Erdinger Weissbier		RM 58
Franziskaner Hele-Weissbier		RM 58

WATER (750ML)		
Evian		RM 36
San Pellegrino Acqua Panna		RM 28

SOFT DRINKS		
Coke Coke Zero Sprite Soda Tonic Ginger Ale		RM 15

FRESH JUICES		
Coconut Orange Pineapple Watermelon		RM 22

SMOOTHIES		
Strawberry Chocolate Banana Salted Caramel Butterscotch		RM 25

COFFEE		
Double Espresso Iced Coffee		RM 19
Decaffeinated Coffee		
Black Coffee Americano Cappucino Latte Macchiato Mocha Espresso		RM 15

DILMAH T-SERIES LOOSE TEA		
Brilliant Breakfast The Original Earl Grey		RM 15
Single Estate Darjeeling Sencha Green Extra Special Green Tea with Jasmine Flowers Pure Peppermint Leaves Pure Chamomile Flowers		

BEVERAGE