

# Turmeric

## A Celebration of Spice and Culture

Inspired by the golden spice that defines Asian cuisine, Turmeric celebrates bold flavors, vibrant traditions, and the art of shared dining.

### Breakfast Experience

Begin your day with our signature Teh Tarik performance a theatrical pulled tea ritual that awakens the senses and sets the tone for a flavorful journey ahead.

### Lunch & Dinner






Discover a thoughtfully curated à la carte selection featuring authentic Thai specialties and traditional Malay heritage dishes. Many are presented in charming tiffin boxes a nostalgic nod to time-honored culinary customs.


### Interactive Dining





To elevate your experience, select dishes are finished tableside with freshly ground spices, releasing their aromas before your eyes and deepening every layer of flavor.





## Prelude






**Som Tam**      MYR 38  
Shredded green papaya tossed with cherry tomatoes, long beans, toasted peanuts and a tangy lime–chilli dressing, garnished with edible flowers and micro herbs.






**Popiah Garing**  MYR 38  
Crispy spring rolls filled with julienned vegetables, herbs and lightly braised turnip, served with a sambal chilli dip and micro herbs.






**Seared Tuna Tataki with Green Mango Relish**     MYR 48  
Lightly seared premium tuna, served with a zesty green mango relish, micro herbs and a drizzle of sesame–citrus dressing.

**Satay Trilogy**  MYR 58  
Experience a curated selection of chicken, beef and lamb satay served with artisanal condiments.

**Wagyu Kerabu Daging Bakar**  MYR 58  
**with Pomelo & Toasted Rice**  
Char-grilled wagyu beef, tossed with pomelo segments, fresh herbs and toasted rice, drizzled with a zesty lime dressing and finished with micro herbs.

**Tempura Prawn with Turmeric Aioli**      MYR 58  
Lightly battered tiger prawns, fried to golden perfection served with a house-made turmeric aioli and micro herbs.

**Tod Mon Poo**      MYR 68  
Golden crab cakes, lightly spiced with Thai herbs served with a zesty sweet chilli dipping sauce and micro herbs.

**Goong Sarong**      MYR 68  
Succulent prawns wrapped in a crispy pastry served with a tangy pineapple, chilli dipping sauce and micro herbs.

## Side order

**White rice** MYR 8  
**Brown rice** MYR 8  
**Surecrisp coated shoestring fries** MYR 38  
**Potato Mouseline** MYR 38

 SEAFOOD  DAIRY  GLUTEN  VEGAN  MEAT  NUTS  EGGS

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## Bowls of Heritage

**Truffle Wild Mushroom Velouté**   MYR 48

A silky smooth velouté of wild mushrooms infused with white truffle oil and finished with micro herbs and a touch of cream.

**Sup Ekor Asam Pedas Consommé** MYR 68

Slow-cooked oxtail simmered in a clear, spiced tamarind consommé, finished with fresh herbs.


**Tom Yum Goong Mae Nam**    MYR 78

River prawns simmered in a fragrant lemongrass, kaffir lime and chilli broth, finished with fresh herbs and micro greens.

## The Spice Symphony

**Jeera Rice**  MYR 18

Fragrant basmati rice tempered with cumin seeds and ghee, topped with golden crispy shallots for a delicate crunch and aroma.

**Garlic & Butter Naan**   MYR 18

Soft tandoor-baked flatbread brushed with golden butter and infused with roasted garlic for a fragrant finish.

**Dal Makhani**  MYR 28



Slow-cooked black lentils and kidney beans gently simmered overnight, finished with butter and cream for a velvety, aromatic delicacy.

**Chicken Tikka Masala**  MYR 58

Char-grilled chicken tikka simmered in a spiced tomato sauce, enriched with velvety cashew cream and finished with fresh coriander.

**Lamb Shank Varuval**  MYR 68

Slow-braised lamb shank in aromatic South Indian spices, finished with fresh herbs and a drizzle of infused oil.

**Tiger Prawns**     MYR 68

Succulent tiger prawns simmered in a fiery Kerala-style chilli masala, enriched with curry leaves, mustard seeds and coconut undertones.

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## Nusantara Inspirations

### Sayur Masak Lodeh

MYR 48

A medley of fresh seasonal vegetables slow-cooked in a creamy coconut and aromatic spice sauce, finished with fresh herbs and a hint of toasted coconut.

### Heritage Kerutup Chicken

MYR 48

Tender free-range chicken simmered in a rich blend of traditional kerutup spices, finished with toasted coconut and fresh herbs.

### Ocean Essence Laksa Johor

MYR 48

Spaghetti-style noodles served in a rich spiced fish and coconut gravy, garnished with fresh herbs, julienned vegetables and crispy shallots.

### Seafood Nasi Goreng Kampung

MYR 58

A coastal twist on the village classic fried rice with prawns, squid and fish fillet, spiced with sambal and topped with crispy anchovies.

### Udang Galah Butter Curry Leaf

MYR 88

Succulent freshwater prawns sautéed in aromatic curry leaf butter, finished with micro herbs and a hint of citrus zest.

### Char-Grilled Ikan Bakar

MYR 88

Fresh fish, marinated with lemongrass, turmeric and aromatic spices, char-grilled to perfection and served with a zesty sambal and micro herbs.

### Chef's Signature Rendang Tok

MYR 98

Tender beef ribs, slow-cooked in a rich blend of spices and coconut milk, finished with aromatic herbs and a hint of toasted coconut.

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# The Cantonese Table

















- Cantonese Treasure Fried Rice**     MYR 48  
Fragrant wok-fried rice with prawns, chicken and egg, complemented by spring onions and light soy seasoning for a classic Cantonese favourite.
- Roast Duck with Orange-Tamarind Jus**  MYR 48  
Crispy-skinned roasted duck breast served with a fragrant orange and tamarind reduction, accompanied by pickled shallots and seasonal garden vegetables.
- Chef's Signature Hainan Chicken**  MYR 48  
Tender poached free-range chicken served with fragrant garlic and pandan-infused.
- Sweet & Sour Fish with Pineapple Essence**  MYR 68  
Crispy golden fillet of fish glazed in a delicate sweet and sour sauce, enhanced with the brightness of pineapple essence and fresh garden peppers.
- Penang Char Kuey Teow**     MYR 78  
Wok-seared flat rice noodles with tiger prawns, bean sprouts and chives, finished with premium soy and aromatic wok-seared smoke.
- XO Sauce Scallops with Asparagus & Snow Peas**     MYR 80  
Pan-seared scallops tossed in house-made XO sauce, complemented by tender asparagus and crisp snow peas for a balance of umami richness and freshness.
- Mongolian Lamb Chop**   MYR 108  
Char-grilled lamb chop marinated with aromatic Mongolian spices, served with a rich pepper glaze and accompanied by wok-tossed seasonal vegetables.

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## Treasures of Thailand

- Pak Phad Ruam**    MYR 48  
A vibrant medley of seasonal vegetables stir-fried with garlic, Thai herbs and a hint of light soy, finished with aromatic herb oil and micro herbs.
- Turmeric Signature Pineapple Fried Rice**    MYR 58  
Fragrant jasmine rice wok-tossed with prawns, chicken, egg and cashew nuts, enhanced with golden pineapple and aromatic spices.
- Pad Kapraw Talay**    MYR 78  
A vibrant medley of fresh seafood wok-seared with garlic, chilli and Thai holy basil, finished with aromatic basil oil and micro herbs.
- Pad Thai Goong**    MYR 78  
Tiger prawns stir-fried with rice noodles, tamarind sauce, roasted peanuts, bean sprouts and chives, garnished with fresh herbs and lime zest.
- Neua Pad Prik That Dum**  MYR 98  
Tender beef slices wok-seared with aromatic black pepper, garlic and Thai herbs, finished with a hint of caramelised sauce and micro herbs.
- Pla Kua Prik Smunprai**    MYR 98  
Fresh fish marinated with Thai aromatic herbs and chilli, grilled to perfection and finished with a drizzle of fragrant herb oil and micro herbs.

## From the Fire











- Free-Range Chicken Supreme**  MYR 48  
Char-grilled, lemon-thyme butter, seasonal vegetables.
- Mediterranean Snapper**    MYR 68  
Lemon, olive oil, grilled fennel and herbs.
- Atlantic Salmon Fillet**    MYR 88  
Grilled with herb butter, served with asparagus and hollandaise.
- Lamb Chops with Herb Crust**  MYR 88  
Grilled to perfection, rosemary and garlic jus.
- Smoked Short Rib with Black Pepper Jus**  MYR 148  
Charcoal-smoked beef short rib with a bold Sarawak black pepper sauce, paired with buttered asparagus and crispy shallots.

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## Chef's Signature Pizzas

- Mediterranean Garden**   MYR 48  
Artichoke, sun-dried tomato, olives, feta.
- Margherita di Bufala**   MYR 68  
San Marzano tomato, buffalo mozzarella, basil, olive oil.
- Wagyu Beef & Caramelised Onion**   MYR 78  
Wagyu slices, smoked mozzarella, balsamic glaze.
- Smoked Salmon & Dill**     MYR 88  
Cream base, smoked salmon, capers, lemon zest.


## Classic Italian Pasta

- Penne Arrabbiata**   MYR 48  
San Marzano tomato, chilli, garlic, olive oil, fresh basil.
- Spaghetti Aglio e Olio con Gamberi**     MYR 58  
With tiger prawns, chilli flakes, lemon zest.
- Spaghetti alla Carbonara**    MYR 58  
Veal brisket, egg yolk, pecorino romano, cracked black pepper.
- Penne al Pesto Genovese**   MYR 58  
Basil pesto, pine nuts, parmesan, green beans, potato.
- Wagyu Bolognese**   MYR 68  
Made with minced wagyu beef, pecorino romano.

## Between the Breads

- Anantara Signature Club**    MYR 58  
A luxurious triple-decker with roasted free-range chicken, smoked beef bacon, farm-fresh egg, crisp lettuce and ripened tomato, layered with cheddar cheese and served with fries.
- Free-Range Chicken Royale**    MYR 60  
Juicy grilled chicken patty, cheddar, avocado, caramelised onions, truffle aioli, brioche bun.
- Wagyu Burger Royale**    MYR 98  
Wagyu patty, cheddar, caramelised onion, truffle aioli, brioche bun.

# Epicurean Confections

Single Gelato  MYR 28

Double Gelato  MYR 38

Vanilla | Chocolate | Strawberry | Coconut | Mango | Passionfruit

ABC Kakigōri Style  MYR 38

Finely shaved ice topped with colourful tropical syrups, sweet beans, palm seeds and fresh tropical fruits, finished with coconut cream and edible flowers.

Golden Treasure: Banana Fritters Royale   MYR 38

Golden, crisp banana fritters served with a palm sugar caramel sauce, garnished with toasted coconut, micro herbs and a hint of tropical fruit.

Tropical Harvest Selection  MYR 38

A curated selection of seasonal tropical fruits, elegantly sliced and arranged, served with a hint of mint and edible flowers for freshness and visual appeal.

Kao Niew Mamuang  MYR 48

Ripe tropical mango paired with velvety glutinous rice, drizzled with rich coconut cream and finished with a sprinkling of toasted sesame or mung beans.

Tab Tim Krob  MYR 48

Crisp ruby-red water chestnuts in sweet syrup, served with rich coconut cream and a hint of crushed ice, finished with micro herbs or edible flower petals.

Golden Pearl Parfait  MYR 48

Layers of creamy coconut parfait with sago pearls and a drizzle of rich gula melaka syrup, garnished with toasted coconut and micro herbs.

Tropical Jackfruit Coconut Soufflé   MYR 48

Light and airy coconut soufflé infused with sweet jackfruit, finished with a drizzle of tropical fruit coulis and garnished with edible flowers or micro herbs.

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