

# 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.



ASC-certified means seafood is raised on farms that protect nature and workers.  
Farms are tested lower pollution, keep fish healthy.  
It proves your food is grown with care.

# 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



MYR 48

**Green Mango Relish**  
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.

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 Mousseline

MYR 38

## 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.

### 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.

## Nusantara Inspirations

### Ocean Essence Laksa Johor

MYR 60

Spaghetti-style noodles served in a rich spiced fish, topped with sardine fillet 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, spiced with sambal and paired with Chicken Satay and fish cracker.

### 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.

 Seafood  Dairy  Gluten  Vegan  Meat  Nuts  Eggs  ASC-certified

Please inform us of any dietary requirements, restrictions or allergies

All prices are in Malaysian Ringgit and subject to prevailing taxes

# The Cantonese Table

|                                                                                                                                                                                                                                                                                    |               |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Chef's Signature Hainan Chicken</b>                                                                                                                                                            | <b>MYR 58</b> |
| Tender poached free-range chicken served with fragrant garlic and pandan-infused.                                                                                                                                                                                                  |               |
| <b>Sweet &amp; Sour Fish with Pineapple Essence</b>                                                                                                                                               | <b>MYR 68</b> |
| Crispy golden fillet of fish glazed in a delicate sweet and sour sauce, enhanced with the brightness of pineapple essence and fresh garden peppers.                                                                                                                                |               |
| <b>Penang Char Kuey Teow</b>    | <b>MYR 78</b> |
| Wok-seared flat rice noodles with tiger prawns, bean sprouts, chives, and Cockle finished with premium soy and aromatic wok-seared smoke.                                                                                                                                          |               |

# The Spice Symphony

|                                                                                                                                                                                                         |               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Jeera Rice</b>                                                                                                      | <b>MYR 18</b> |
| Fragrant basmati rice tempered with cumin seeds and ghee, topped with golden crispy shallots for a delicate crunch and aroma.                                                                           |               |
| <b>Garlic &amp; Butter Naan</b>   | <b>MYR 18</b> |
| Soft tandoor-baked flatbread brushed with golden butter and infused with roasted garlic for a fragrant finish.                                                                                          |               |
| <b>Dal Makhani</b>                                                                                                   | <b>MYR 38</b> |
| Slow-cooked black lentils and kidney beans gently simmered overnight, finished with butter and cream for a velvety, aromatic delicacy.                                                                  |               |
| <b>Chicken Tikka Masala</b>                                                                                          | <b>MYR 58</b> |
| Char-grilled chicken tikka, enriched with garam masala and finished with fresh coriander.                                                                                                               |               |
| <b>Lamb Shank Varuval</b>                                                                                            | <b>MYR 68</b> |
| Slow-braised lamb shank in aromatic South Indian spices, finished with fresh herbs and a drizzle of infused oil.                                                                                        |               |

## Classic Italian Pasta

### Spaghetti Aglio e Olio con Gamberi

MYR 58

With tiger prawns, chilli flakes, lemon zest.

### Spaghetti alla Carbonara

MYR 58

Beef 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.

## 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 Thai Goong

MYR 78

River 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.

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## 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, caramelized onions, aioli, brioche bun.

### Wagyu Burger Royale

MYR 98

Wagyu patty, cheddar, caramelized onion, aioli brioche bun.

## From the Fire

### 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 brown jus and grilled vegetable.

### Smoked Short Rib with Black Pepper Jus

MYR 148

Charred Angus short rib with a bold Sarawak black pepper sauce, paired with buttered mashed potato asparagus and crispy shallots.

## Chef's Signature Pizzas

### Margherita di Bufala

MYR 68

San Marzano tomato, buffalo mozzarella, basil, olive oil.

### Smoked Salmon & Dill

MYR 88

Cream base, smoked salmon, capers, lemon zest.

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# 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.

**Chemor Chocolate Mud Cake**  **MYR 38**

70% Chocolate Mud Cake, Chocolate Mousse,  
Fresh Berries, Caramel Syrup, Florals, Ice Cream.

**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.

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# Vegetarian Selection

## Starters

**Tandoori Paneer Tikka**  **MYR 60**  
Yogurt-marinated cottage cheese, capsicum,  
aromatic spices

**Vegetable Samosa**  **MYR 30**  
Crispy pastry, delicately spiced vegetable filling

**Haryali Vegetable Kebab**  **MYR 40**  
Spinach, green peas and fresh herbs, pan-seared

## Main Course

**Paneer Butter Masala**  **MYR 68**  
Rich tomato gravy, finished with butter and cream

**Palak Paneer**  **MYR 62**  
Spinach puree, soft cottage cheese

**Mixed Vegetable Korma**  **MYR 48**  
Cashew-based mild curry with seasonal vegetables

**Dal Tadka**  **MYR 34**  
Yellow lentils, cumin tempering  
*Jain Selection (No Onion, No Garlic)*

**Paneer Curry** **MYR 48**  
Tomato and cashew-based gravy

**Seasonal Mixed Sabzi** **MYR 38**  
Lightly spiced vegetables

## Sides

**Steamed Basmati Rice**  **MYR 8**

**Jeera Rice**  **MYR 18**

**Plain Naan / Roti**  **MYR 18**

**Mint Chutney / Pickle – served with all orders** 

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