



OUR CAVIAR COLLECTION

T'Lur Caviar Selection 30gm

A local Malaysian tropical sturgeon caviar farming procedure

Hybrid Amur Kaluga Caviar

RM600

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

RM1,200

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 🍷

RM550

*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)

RM180

Homemade Ponzu | Salmon Roe | Pickle Ginger

Apple Wood Smoke Beef Carpaccio 🍷 RM80

*Marinated Beef | Petiti Salad | Black Olive Grains
Olive Oil Powder | Mustard Ice Cream*

Tuna & Caviar

RM75

*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*

Wagyu Beef Tartare 🍷 Table Side Service RM 180

*Gherkin | Shallot | Quail Egg Yolk | Parsley
Dijon Mustard | Rye Bread*

Chilled Green Peas & Mint Chowder 🍷 RM45

*Greek Yoghurt | Garlic Bread Crumbles
Quail Egg | Rosemary Oil*

HOT KITCHEN

Foie Gras & Truffle Brule 🍷

RM120

served with Brioche Toast

Seafood Bouillabaisse 🍷

RM60

*Tiger Prawn | Scallop | Calamari | Mussel
Seabass | Clam | Chive Oil*

Pan Seared Hokkaido Scallops 🍷

RM78

*Leek Fondue | Streaky Beef | Beurre Blanc
Black Caviar*

🍷 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.

202402



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 Cooking Time : 45 minutes	RM700	Angus Rib Eye 350 gm	RM300
Wagyu Tenderloin 250 gm	RM350	Angus Tenderloin 250 gm	RM280
Wagyu Rib Eye 350 gm	RM370	Angus Striploin 300 gm	RM280
Wagyu Striploin 300 gm	RM370	Australian Lamb Rack 300 gm	RM250

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 Himalayan Salt Brick 🍽️	RM550
<i>Local Rock Lobster Prawns Scallops Seabass Calamari Yellow Fin Tuna Fries Mesclun Salad Homemade Wagamama Dressing Lemon Butter Sauce</i>	
Roasted Tiger Prawns	RM180
<i>Mesclun Mix Salad with Pomegranate Dressing Romesco Sauce Fries</i>	
Sous Vide Barramundi In Ginger Soy Brine 🌿	RM98
<i>Leek Fondue Onion Crumbles Green Sauce</i>	
Poached Wild Catch Grouper Fillet 🍽️ 🌿	RM98
<i>Poached in Milk Whole Grain Mustard Mash Baby Spinach Chive Beurre Blanc</i>	
Beef Wellington 🍽️ <i>Medium Doneness as Chef recommended</i>	RM288
<i>Honey Root Vegetable Jus (Please allow 45 minutes for cooking)</i>	
Deboned Roasted Spring Chicken 🍽️	RM110
<i>Roasted BBQ Marinated Spring Chicken Mesclun Mix Salad with House Dressing Fries</i>	
Lobster & Scallop Pasta 🍽️	RM240
<i>Linguine Pasta Lobster Bisque Poached Lobster Scallops</i>	
Wild Mushroom Risotto 🌿 🌿	RM68
<i>Parmesan Cheese Wafer Rocket Leaves Reduction Balsamic</i>	
Eggplant Croquettes 🌿 🌿	RM60
<i>Mesclun Mix Salad Sautéed Baby Spinach Sriracha Mayo</i>	

SWEET PANTRY

Anantara Reef 🍽️ 🌿	RM50	New Way of Tart Nenas 🍽️ 🌿	RM50
<i>Deconstructed Pavlova Passion Fruit Cream Ginger Sponge Cake Very Berries Salad Black Soil</i>		<i>Caramel Sous Vide Nenas MD-2 Sweet Crumbles Strawberries Nib Coconut Ice Cream</i>	
Chilled Chocolate Mousse 🌿	RM45	Warm Apple Tarte Tatin 🌿	RM45
<i>Salted Butter Caramel Sauce Hazelnut Dentelles Crushed Caramelized Nuts</i>		<i>Oats Crumbles Vanilla Ice Cream Apple Purée</i>	
Mille Feuille 🌿	RM45	Ice Cream or Sorbet	
<i>Crispy Puff Vanilla Cream Crushed Pistachio Mango Ice Cream</i>		<i>Single Scoop RM18 Double Scoop RM35 Vanilla Chocolate Strawberry Matcha Mango Coconut Lemon Sorbet Raspberry Sorbet</i>	