

CAVIAR

KAVIARI FRENCH CAVIAR

BAERI ROYAL:

Species: Acipenser Baerii

It is smooth on the palate revealing a pleasant creaminess.

This caviar is characterised by the purity of its taste

with a woody flavor on the finish

30 grams: 450

50 grams:

650

OSCIETRE PRESTIGE:

Species: Gueldenstaedti

On the palate, the grains explode with a succession

of delicious impressions slightly salty, nutty with a pleasant length.

30 grams: 600

50 grams: 950

Our caviar is accompanied with boiled egg yolk and white, onions cornichon, capers and warm blinis

KAYU PUTI CULINARY EXPERIENCE

Discovery platter for two

Smoked Lock Fyne salmon, herb cream
Italian bresaola and mozzarella cannelloni (GF)
Andaman tiger prawn ceviche (S)(GF)
Andaman crab spring rolls
Oyster tempura, red curry sauce

served with a selection of freshly baked bread

200



(V) - Vegetarian | (S) - Spicy | (GF) - Gluten free

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergy or special dietary

requirements that we should be made aware of, when preparing your menu request

Starwood Preferred Guest members may redeem starpoints if they choose.

COLD ENTRÉE

Andaman tiger prawn (S) ceviche and red tiger milk sweet potato texture, prawn chili oil	95
South Pacific Ahi tuna (GF) tataki style, sweet and sour, crispy mango tamarind ponzu sauce	85
Local blue swimmer crab (GF) Thai pomelo, avocado cream, crushed cashew nuts coriander yogurt, red chili basil seeds vinaigrette, oscietra caviar	80
Langkawi spiny lobster (S) (GF) sambal, pickled butternut squash, lettuce leaves grilled pineapples and coconut, rice puff	100
HOT ENTRÉE	
Rani farm organic egg (GF) slow cooked 63°C, Rocher foie gras mushroom duxelles, cured egg yolk	70
Hokkaido scallops (GF) authentic otak-otak mousse, Avruga caviar, seaweed texture, dashi	85
STEAMY SOUPS	
Langkawi spiny lobster and prawn local herbs infused bisque, a la plancha tiger prawns tomato ginger chutney, coconut kaffir lime cream	85
Stanbroke farm Wagyu beef local spiced infuse consommé, beef cheek rendang ravioli pickled chili, local herb salad	75



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PASTA AND RICE

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Italian ricotta (V) Homemade spinach ricotta tortellini sun dried tomato, pine nuts Parmesan cream, basil oil	75
Andaman seafood (for two) 300 prawn, snapper, squid paella rice, Asian infused soffrito	
FROM THE SEA	
Langkawi grouper (S) (GF) 115 sambal, local herbs, rice crackers spiced pumpkin in three ways	
Andaman red snapper Asparagus, pickled guava, roasted peanuts carrot puree	95
Atlantic cod fish (S) Seaweed, tomato, pineapples, tempura okra cucumber spaghetti, asam pedas broth	145

FROM THE LAND

Stanbroke farm Wagyu beef kicap manis glazed, seasonal mushroom spiced confit potato, wasabi foam	200
Rani farm organic chicken percik sweet potato puree fruit and vegetables acar, peanut sauce	110
Australian lamb (GF)	160



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DEGUSTATION MENU

Delight of the day



Andaman tiger prawn ceviche and red tiger milk sweet potato texture, prawn chili oil



Rani farm organic egg slow cooked 63°C, Rocher foie gras mushroom duxelles, cured egg yolk



Stanbroke farm Wagyu beef kicap manis glazed, seasonal mushroom spiced confit potato, wasabi foam



Langkawi black bee honey honey cooked banana in low temperature coconut, ivoire valhrona chocolate mousse honey gel, teh tarik ice cream

RM 350 per person *With wine pairing RM 550 per person



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Kindly inform our service staff before placing the order.

All prices are in Ringgit Malaysia Nett

DESSERTS

Langkawi black bee's honey honey cooked banana in low temperature coconut, ivoire valhrona chocolate mousse honey gel, teh tarik ice cream	40
Valrhona chocolate molten chocolate cake, cotton candy rich ganache, sweet potato passion fruit ice cream	40
Pandan leaves from our garden pandan sandwich, black sesame sponge pandan cream, jackfruit sauce, chips and jelly coconut tonka ice cream	45
Kaya & kopi kaya toast, whipped cream kopi panna cotta, kopi syrup	40
Seasonal local fruits yogurt sorbet	30

Selection of our homemade ice-cream and sorbets

Ice-cream

Teh Tarik 30
Coconut tonka per scoop
Belgian chocolate
Madagascar vanilla
Wild strawberry

Sorbets

Teh 'o' limau,

28

Mango ginger per scoop
Moroccan mint tea

Lychee Rambutan



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