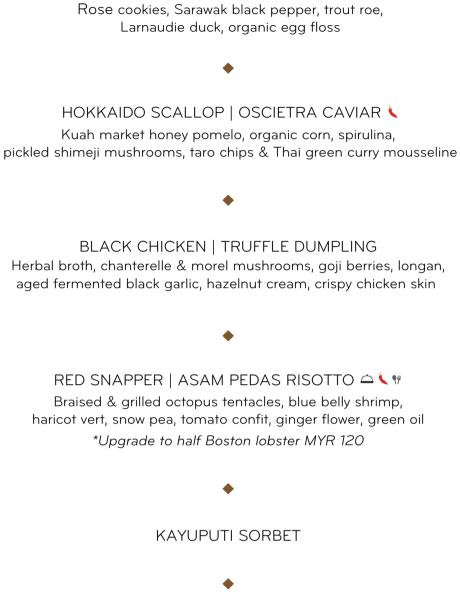
#### MALAYSIA REDISCOVERIES

HERITAGE BITES



LAMB SADDLE | MALAYSIAN STYLE CURRIES 🔍 🍿 Sweet potato boulangère, mizuna relish, dukkah crusted, curry quinoa, pineapple chutney, kulim oil \*Upgrade to A5 Japanese butcher's cut MYR 150

MANGO | ROSE ICE CREAM \*

Mango cendol mousse, palm sugar caviar, passion fruit gel, pandan coconut, mascarpone, black sticky rice sauce

MIGNARDISE Black bee honey | Cekodok

MYR 560 per person MYR 840 nett with wine pairing

🌜 Spicy 📝 Vegetarian Y Local 🍷 Contain alcohol 🛛 🛆 Signature 📣 Contain Nuts Please let us know if you have any special dietary requirements, allergies, or intolerances.

## BLACK DIAMOND JOURNEY



MYR 450 per person MYR 650 nett with wine pairing

### HOUSE OF ASTOR EXPERIENCE



MYR 760 per person MYR 1040 per person with wine pairing

Spicy ∀Vegetarian ♥ Local ♥ Contain alcohol Signature Contain Nuts
Please let us know if you have any special dietary requirements, allergies, or intolerances.

# ALA CARTE SELECTION

#### APPETIZER

BAERII CAVIAR 30g served with lemon thyme waffle	MYR 650
HALF DOZEN SEASONAL FRESH OYSTERS mignonette sauce, Bloody Mary ice flakes	MYR 190
56-HOURS BRAISED AND GRILLED OCTOPUS 🖣 artichoke chips, smoked trout roe, micro herb, Pommery mustard ice cream, lime sauce, américaine	MYR 125
HOKKAIDO SCALLOP   OSCIETRA CAVIAR 🔇 Kuah market honey pomelo, organic corn, spirulina pickled shimeji, taro chips & Thai green curry mousseline	MYR 135
JAPANESE VODKA MARINATED KING SALMON 🛚 📣 artichoke, macadamia, chlorophyll béarnaise, kulim oil, black truffle ice cream	MYR 145
MAIN COURSE	
DOVER SOLE & SEASONAL ASPARAGUS 📣 brocolinni, hydroponic, sweet corn puree, salt baked beetroot, hazelnuts, tomato jam, fish vinaigrette	MYR 265
BOSTON LOBSTER ASAM PEDAS RISOTTO 🍆 ≏ braised & grilled octopus, blue belly shrimp, haricot vert, snow pea, macadamia, ginger flower, Vietnamese coriander	MYR 295
ORGANIC CORNISH CHICKEN MODENA AGED BALSAMIC    oregano butter roasted chestnut puree, mizuna relish, carrot, aged garlic,   heirloom beetroot, banana shallot and red radish vinaigrette	MYR 185
STANBROKE WAGYU TENDERLOIN wagyu beef cheek, fermented black garlic, herb mustard stoemp confit tomato, wild mushroom, Japanese shungiku <i>*Upgrade to A5 Japanese butcher's cut MYR 200</i>	MYR 285
DESSERT	
WILD STRAWBERRIES & TAHITIAN VANILLA chantilly with vintage Bora Bora Tahitian vanilla, lavender gel, strawberry confit marinated with lime, strawberry sorbet	MYR 65
TEXTURES OF CITRUS Lemon pound cake, raspberry marmalade lime curd tangy yogurt crème sauce flavored with ginger blood orange ice cream	MYR 65
LANGKAMISU mascarpone chantilly, textures of coconut, cacao meringue, kopi 'o' jelly, pandan coconut sorbet	MYR 65
WEISS 70% ACARIGUA CHOCOLATE Creamy rich ganache, smoked sea salt, cocoa tuile Extra virgin olive oil, truffle coffee cinnamon sauce	MYR 65
LE FROMAGE 6 types of A.O.P. cheeses, served with chef's selection of condiments	MYR 100



## Shahfi Yusoff Chef De Cuisine, Kayuputi

Constantly in pursuit of culinary excellence, Kayuputi is delighted to unveil a new and exciting culinary concept specially conceptualised by Chef De Cuisine Shahfi Yusoff.

Inspired by Kayuputi's eccentric ocean dream design concept by world-renowned architect Bill Bensley, Chef Shahfi has curated a menu designed to delight diners with his culinary prowess.

Chef Shahfi's creations feature Pan-Asian-inspired Haute cuisine-influenced creations with a touch of exotic local flavours. He is supported by his talented chefs, masters in their own individual culinary fields, who have been working by his side for the past two years.

"My cooking philosophy is simple. I believe that the key to delivering the finest epicurean adventures is through the freshness of ingredients combined with modest cooking techniques to bring out the natural flavours of the ingredients," shares Chef Shahfi.