

MALAYSIA REDISCOVERIES

HERITAGE BITES

Rose cookies, Sarawak black pepper, trout roe,
Larnaudie duck, organic egg floss



HOKKAIDO SCALLOP | OSCIETRA CAVIAR 🌶️

Kuah market honey pomelo, organic corn, spirulina,
pickled shimeji mushrooms, taro chips & Thai green curry mousseline



BLACK CHICKEN | TRUFFLE DUMPLING

Herbal broth, chanterelle & morel mushrooms, goji berries, longan,
aged fermented black garlic, hazelnut cream, crispy chicken skin



RED SNAPPER | ASAM PEDAS RISOTTO 🍷 🌶️ 🥄

Braised & grilled octopus tentacles, blue belly shrimp,
haricot vert, snow pea, tomato confit, ginger flower, green oil

**Upgrade to half Boston lobster MYR 120*



KAYUPUTI SORBET



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 🥄 Local 🍷 Contain alcohol 🍷 Signature 🥜 Contain Nuts

Please let us know if you have any special dietary requirements, allergies, or intolerances.

BLACK DIAMOND JOURNEY

VEGETABLE NIBBLES

Garden red beet & truffle tartare,
kabocha royale, truffle emulsion, taro crisps



TEXTURES OF SEASONAL ASPARAGUS

Citrus-marinated tartare, macadamia, herbs oil,
hydroponic salad, pumpkin puree, black truffle ice cream



GLOBE ARTICHOKE & WINTER TRUFFLE SOUP

Crispy artichoke chips, aged truffle, buckwheat tuile
mimolette 16 month, truffle butter fried bread



KAYUPUTI SORBET



24K GOLD WILD MUSHROOM RISOTTO

Pecorino romano, roasted pecan nut,
shaved truffle, textures of wild mushrooms



WILD STRAWBERIES & TAHITIAN VANILLA

Chantilly with vintage Bora Bora Tahitian vanilla, lavender gel,
strawberry confit marinated with lime, strawberry sorbet



MIGNARDISE

Pralines

MYR 450 per person
MYR 650 nett with wine pairing

 Spicy  Vegetarian  Local  Contain alcohol  Signature  Contain Nuts

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HOUSE OF ASTOR EXPERIENCE

KAYUPUTI SNACKS

Chicken & truffle tartare, consommé jelly, caviar, raspberry cured salmon, banana shallot, dill, pickled cucumber



56-HOURS BRAISED & GRILLED OCTOPUS 🍷

Artichoke chips, smoked trout roe, micro herb, Pommery mustard ice cream, lime sauce, américaine



COGNAC-INFUSED LOBSTER BISQUE 🍷🥜

Boston lobster in jelly, toasted walnut, crab aioli, mushroom fricassee, fennel & basil cress salad



DOVER SOLE & SEASONAL ASPARAGUS 🥜

Broccolini, hydroponic, sweet corn purée, salt-baked beetroot, hazelnuts, tomato jam, fish vinaigrette



KAYUPUTI SORBET



STANBROKE WAGYU TENDERLOIN

Wagyu beef cheek, fermented black garlic, herb mustard, stoemp confit tomato, wild mushroom, Japanese shungiku

**Upgrade to A5 Japanese butcher's cut MYR 150*



JAPANESE ARTISAN STONE INSPIRED CRÈME BRÛLÉE
Vanilla infused pineapple & strawberry compôte, coconut crumble



LE FROMAGE

A.O.P. cheeses served with chef's selection of condiments



MIGNARDISE

Homemade pistachio lollipop, pralines

MYR 760 per person

MYR 1040 per person with wine pairing

🌶️ Spicy 🌿 Vegetarian 🍷 Local 🍷 Contain alcohol 🍷 Signature 🥜 Contain Nuts

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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.