

J J' S EXPERIENCE

MUDCRAB & HEIRLOOM TOMATOES

*compressed watermelon,
basil seed, spring onion infused oil*

Santa Magherita Pinot Grigio 2018, Veneto, Italy



COGNAC INFUSED CREAMY LOBSTER BISQUE

*Boston lobster in jelly, toasted walnut, crab cream,
mushroom fricasee, fennel & basil cress salad*



VODKA CURED KING SALMON

*oregano poached artichoke hearts,
smoked trout roe, umami béarnaise*

*Domaine Séguinot Bordet Chablis 2017,
Burgundy, France*



STANBROKE BEEF TENDERLOIN*

*wild mushroom with pink garlic, truffle cauliflower,
purée de pomme, caramelized shallots,
mizuna and radish salad, classic jus*

**protein upgrade, Japanese A5 steak MYR 90*

*Beaulieu Vineyard Cabernet Sauvignon 2016,
Napa Valley, USA*



HANDCRAFTED ARTISAN CHEESE SELECTION SERVED WITH CHEF'S SIGNATURE CONDIMENTS

Louis Eschenauer, Sauternes, France



JAPANESE INSPIRED CRÈME BRÛLÉE

pineapple & strawberry compôte, coconut crumble

*4 course of your choice MYR 540 per person
Journey MYR 640 per person
Journey with Wine Pairing MYR 880 per person*

(V) - Vegetarian | (S) - Signature | (A) - Alcohol | (Sp) - Spicy

Please let us know if you have any food allergies or special dietary needs

All prices quoted are nett

CAROLINE'S JOURNEY

VEGETARIAN

CARPACCIO OF SALT-BAKED BEETROOT
*kabocha squashes, pine nuts, black truffle crust
cannellini bean croquettes, tofu emulsion*



ARTICHOKE & BLACK TRUFFLE VELOUTÉ
porcini brioche spread with truffle butter



24K GOLD RISOTTO AL TARTUFO BIANCO D'ALBA
*button mushrooms, pine nuts, aged balsamic,
roasted pearl onion, parmigiano-reggiano*



TRUFFLED PURPLE CARROT STEAK (V)
*tomatoes crudo, heirloom carrots, soy and lime,
nori crisp, white truffle ice cream & beurre blanc*



WILD STRAWBERRIES & TAHITIAN VANILLA
*chantilly with vintage Bora Bora Tahitian vanilla, lavender gel,
strawberries confit marinated with lime, strawberry sorbet*

MYR 420 per person

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HAUTE OCEAN

KALUGA QUEEN DARK CAVIAR
30g served with traditional condiments MYR 600

HALF DOZEN LOCH FYNE SCOTTISH ROCK OYSTERS
mignonette sauce, bloody mary ice flakes MYR 190

OUR SOMMELIER'S RECOMMENDATION
Taittinger Brut Reserve NV Champagne MYR 90
Taittinger Brut Prestige Rose MYR 95

COLD

MUDCRAB & HEIRLOOM TOMATOES
*compressed watermelon, basil seed,
spring onion infused oil* MYR 110

DRY-AGED A5 MIYAZAKI BEEF
*tataki sliced as sashimi, truffle dressing, seaweed sea salt,
roasted kabocha squash, white onion crème, hydroponic greens* MYR 230

ANDAMAN SEA PRAWN SALAD
*handpicked honey pomelo, pickled mushroom,
avocado, radish salad, Greek yogurt & lime dressing* MYR 130

BOSTON LOBSTER & KALUGA CAVIAR
*heirloom baby carrots, English cucumber
confit of grapes, sherry lobster jus* MYR 190

CARPACCIO OF SALT-BAKED BEETROOT (V)
*kabocha squash, pine nuts, black truffle crust
cannellini bean croquettes, tofu emulsion* MYR 80

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SOUP

SMOKED WAGYU CARPACCIO & OXTAIL CONSOMMÉ <i>braised leek hearts, cherry tomatoes, sorrel leaves, ginger flowers</i>	MYR 70
COGNAC INFUSED CREAMY LOBSTER BISQUE <i>Boston lobster in jelly, toasted walnut, crab cream, mushroom fricassée, fennel & basil cress salad</i>	MYR 110
ARTICHOKE & BLACK TRUFFLE VELOUTÉ <i>porcini brioche spread with truffle butter</i>	MYR 70

ENTRÉE

HOKKAIDO SCALLOP <i>sweet corn polenta & blue swimmer crab, roasted sweet palermo, green curry pesto, coriander salad</i>	MYR 95
VODKA CURED KING SALMON <i>oregano poached artichoke hearts, smoked trout roe, umami béarnaise</i>	MYR 115
ROBATA-GRILLED ROMAINE LETTUCE (V) <i>caper berries, parmigiano-reggiano cheese, shallot rings, walnut cream</i>	MYR 75
ALBA SCENTED SMOKED DUCK BREAST <i>white truffle almond milk, quinoa, broiled king oyster, quail egg, macadamia snow, sesame soy dressing</i>	MYR 125
BONITO BOUILLON POACHED FOIE GRAS <i>creamy spinach risoni, pickled shitake, squid ink crackers</i>	MYR 125

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FROM THE SEA

PAN-ROASTED MISO MARINATED FRENCH SEABASS <i>English peas, mizuna, potato fondant, braised artichoke hearts, caviar beurre blanc</i>	MYR 168
ANDAMAN SNAPPER & AUSTRALIAN BLACK MUSSELS <i>snapper meunière in fennel butter, pommery mustard sorbet, crystal ice plant, kaffir lime & coriander buffalo milk mayo</i>	MYR 165
PATAGONIAN TOOTHFISH & PANKO BACALHAU <i>crustacean asam pedas risotto, crushed nuts, snow peas, haricot vert</i>	MYR 185
BOSTON LOBSTER RISOTTO <i>scallops, red snapper, blue mussels, okra, chili padi, coriander</i>	MYR 285
SESAME SOY BLACK COD <i>cabbage roll, asparagus, roasted rice infused oolong tea</i>	MYR 185

FROM THE LAND

CHIMICHURRI STYLE ORGANIC CHICKEN BREAST <i>buffalo milk poached garlic, Punjabi-style braised chickpea, heirloom carrot salad, black truffle jus</i>	MYR 150
NEW ZEALAND LAMB STRIPLOIN <i>buttered black kale, caramelized butternut squash, hazelnut crème, pomegranate, pink peppercorn jus</i>	MYR 220
STANBROKE BEEF TENDERLOIN* <i>wild mushroom with pink garlic, truffle cauliflower, purée de pomme, caramelized shallot, mizuna & radish salad, classic jus *protein upgrade, Japanese A5 steak MYR 150</i>	MYR 280
TRUFFLED BEETROOT CARROT STEAK (V) <i>tomatoes crudo, heirloom carrot soy and lime, nori crisp, white truffle ice cream & beurre blanc</i>	MYR 120

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SELECTION OF HANDCRAFTED ARTISAN CHEESE SELECTION

ALLOW US TO PRESENT AND DESCRIBE THE FINEST HANDCRAFTED
ARTISAN CHEESE

served with truffle honey, rosemary lavosh, sourdough

MYR 100

DESSERT

TEXTURES OF CITRUS

*lemon pound cake, raspberry marmalade, lime curd,
tangy yogurt crème sauce flavored with ginger
bloody orange mascarpone ice cream,*

MYR 55

JAPANESE INSPIRED CRÈME BRÛLÉE

pineapple & strawberry compôte & coconut crumble

MYR 55

DECONSTRUCTED BLACK FOREST (A)

*morello cherry compote, Chantilly au chocolat noire,
dark chocolate génoise, Kirsch ice cream*

MYR 55

WILD STRAWBERRIES & TAHITIAN VANILLA

*chantilly with vintage Bora Bora Tahitian vanilla, lavender gel,
strawberries confit marinated with lime, strawberry sorbet*

MYR 55

WEISS 70% ACARIGUA CHOCOLATE

*creamy & rich ganache, sea salt, cocoa tuile,
extra virgin olive oil, cinnamon coffee sauce*

MYR 55

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Mandy Goh

Executive Chef

Young, talented and intensely passionate, Mandy Goh takes the reign as the first female Executive Chef at The St. Regis Langkawi. This petite Penang-born native has won many hearts with her creativity and her competitive streak in the culinary world, bagging many prestigious awards along the way including the Bocuse D'or Asia and the San Pellegrino Young Chef 2016, while Mandy was under the guidance of Michelin starred Chefs and Restaurants.

Mandy Goh