

BLACK DIAMOND JOURNEY

VEGETABLE BITES

braised endives, taro, truffle pearl
pie tee, beetroot & truffle tartare



TEXTURE OF ASPARAGUS

tartlet, panko, macadamia, herbs oil,
pumpkin purée, black truffle ice cream



GLOBE ARTICHOKE & WINTER TRUFFLE SOUP

crispy artichoke chips, aged truffle,
porcini brioche spread with truffle butter



LANG MARY SORBET



24K GOLD SAFFRON RISOTTO

pecorino romano, roasted chestnut, truffle,
apple & celery salad, chanterelle mushroom



WEISS 70% ACARIGUA CHOCOLATE

rich creamy ganache, sea salt, cocoa tuile,
extra virgin olive oil, truffle coffee sauce



MIGNARDISE

pralines

MYR 450 per person

 Spicy  Vegetarian  locally-sourced ingredients  Contain alcohol  Signature

*Please let us know if you have any special dietary requirements, allergies, or intolerances.
All prices quoted are in Ringgit Malaysia and inclusive of taxes.*

LOCAL INSPIRED EXPERIENCE

TO BEGIN

rose cookies, Sarawak black pepper, trout roe,
pumpkin royale, seaweed emulsion, squid fritters



OAK SMOKED HOKKAIDO SCALLOP

Italy reserve loste caviar, Ipoh honey pomelo,
white corn, pickled mushroom, green curry mousseline
infused water flower tea with honey and lime



GUINEA FOWL BLACK TRUFFLE HERBAL SOUP
black truffle dumpling, chanterelle & morel mushrooms,
Lycium barbarum, aged fermented garlic, crispy skin toast
infused chamomile tea with grapefruit & calamansi



FRUTTI DI MARE ASAM PEDAS RISOTTO

binchotan grilled toothfish, French octopus, blue belly shrimp,
haricot vert, snow pea, macadamia, ginger flower, kesom leaf
upgrade to half Boston lobster MYR 120
infused earl grey with rosemary and honey



LANG MARY SORBET



NEW ZEALAND FREE-RANGE LAMB STRIPLOIN

tandoori style potato boulangère, mizuna relish,
yellow pickled mustard, pineapple chutney, curries
upgrade to A5 Japanese butcher cut MYR 130
infused geisha blossom with blue pea & elderflower syrup



LANGKAMISU

mascarpone cheese, texture of coconut,
cacao meringue, kopi o jelly, truffle ice cream
infused black tea with lemon grass & ginger



MIGNARDISE

cekodok black bee honey

MYR 520 per person

Locally inspired experience with infused tea paring MYR 620 per person

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JJ EXPERIENCE

KAYUPUTI SNACKS

chicken & truffle tartare, red wine jelly, Kaluga dark 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

Dog Point Vineyard, Sauvignon Blanc, Marlborough, New Zealand



COGNAC-INFUSED LOBSTER BISQUE 🍷

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

Domaine Seguinot Bordet Chablis, Chardonnay, Burgundy, France



DOVER SOLE & SEASONAL ASPARAGUS

broccolini, Swiss chard, sweet corn puree,
salt-baked beetroot, hazelnuts, fig jam, fish vinaigrette

Bouchard Aine & Fils Cote de Beaune- Villages, Pinot Noir, Burgundy, France



LANG MARY SORBET



AUS WAGYU TENDERLOIN

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

upgrade to A5 Japanese premium cut MYR 200

Chateau Castelbruck, Margaux, Cabernet Sauvignon-Merlot, Bordeaux, France



JAPANESE INSPIRED CRÈME BRÛLÉE

vanilla infused pineapple & strawberry compôte, coconut crumble

Louis Eschenauer, Semillon-Sauvignon Blanc, Sauternes, France



HANDCRAFTED ARTISAN CHEESE

served with a selection of condiments



MIGNARDISE

homemade pistachio lollipop, pralines

MYR 750 per person

JJ Experience with wine pairing MYR 1,030 per person

JJ Experience with Dom Pérignon Brut Epernay 2010 pairing MYR 3,200 per couple

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ALA CARTE SELECTION

APPETIZER

56 HOURS BRAISED & GRILLED OCTOPUS 🍷 MYR 125
artichoke chips, smoked trout roe, micro herb,
Pommery mustard ice cream, lime sauce, américaine

OAK SMOKED HOKKAIDO SCALLOP 🌶️ MYR 135
Italy reserve loste caviar, Ipoh honey pomelo,
white corn, pickled mushroom, green curry mousseline

HAKU VODKA MARINATED KING SALMON 🍷 🍴 MYR 145
artichoke, macadamia, chlorophyll béarnaise,
Kulim oil, black truffle ice cream

MAIN COURSE

WHOLE DOVER SOLE & SEASONAL ASPARAGUS MYR 265
broccolini, Swiss chard, sweet corn puree,
salt-baked beetroot, hazelnuts, fig jam, fish vinaigrette

BOSTON LOBSTER ASAM PEDAS RISOTTO 🌶️ 🍴 MYR 295
binchotan grilled lobster, French octopus, blue belly shrimp,
haricot vert, snow pea, macadamia, ginger flower, kesom leaf

ORGANIC CORNISH CHICKEN MODENA AGED BALSAMIC MYR 185
oregano butter roasted chestnut puree, mizuna relish, aged garlic,
heirloom beetroot, banana shallot, & red radish vinaigrette

AUS WAGYU TENDERLOIN MYR 285
wagyu beef cheek, fermented black garlic, herb mustard,
stoemp confit tomato, wild mushroom, Japanese shungiku
upgrade to A5 Japanese premium cut MYR 200

DESSERT

WILD STRAWBERRIES & TAHITIAN VANILLA 🍴 MYR 65
chantilly with vintage Bora Bora Tahitian vanilla, lavender gel,
strawberry confit marinated with lime, strawberry sorbet

TEXTURE OF CITRUS MYR 65
lemon pound cake, raspberry marmalade, lime curd tangy
yoghurt crème sauce flavoured with ginger bloody orange
mascarpone ice cream



Shahfi Yusoff
Chef De Cuisine, Kayuputi

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

Inspired by Kayuputi's eccentric ocean dream design concept by world-renowned 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.