

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 (E)255 (R)6,857*



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 (E)319 (R)8,571*



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 (E)1,191 (R)31,111

MYR 840 nett with wine pairing (E)596 (R)15,556

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 (E) 957 (R) 31,111

MYR 650 nett with wine pairing (E) 426 (R) 11,429

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 fricassée, 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 (E)319 (R)8,571*



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 (E)1,617 (R)43,429

MYR 1040 per person with wine pairing (E)596 (R)15,556

ALA CARTE SELECTION

APPETIZER

| | |
|---|--|
| BAERII CAVIAR 30g served with lemon thyme waffle | MYR 650 <small>(E)1,383 (R)37,143</small> |
| HALF DOZEN SEASONAL FRESH OYSTERS mignonette sauce, Bloody Mary ice flakes | MYR 190 <small>(E)404 (R)10,857</small> |
| 56-HOURS BRAISED AND GRILLED OCTOPUS 🍷 artichoke chips, smoked trout roe, micro herb, Pommery mustard ice cream, lime sauce, américaine | MYR 125 <small>(E)266 (R)7,143</small> |
| HOKKAIDO SCALLOP OSCIETRA CAVIAR 🌶️ Kuah market honey pomelo, organic corn, spirulina pickled shimeji, taro chips & Thai green curry mousseline | MYR 135 <small>(E)287 (R)7,714</small> |
| JAPANESE VODKA MARINATED KING SALMON 🍷🥜 artichoke, macadamia, chlorophyll béarnaise, kulim oil, black truffle ice cream | MYR 145 <small>(E)309 (R)8,286</small> |

MAIN COURSE

| | |
|---|--|
| DOVER SOLE & SEASONAL ASPARAGUS 🥜 brocolinni, hydroponic, sweet corn puree, salt baked beetroot, hazelnuts, tomato jam, fish vinaigrette | MYR 265 <small>(E)564 (R)15,143</small> |
| BOSTON LOBSTER ASAM PEDAS RISOTTO 🌶️🍷 braised & grilled octopus, blue belly shrimp, haricot vert, snow pea, macadamia, ginger flower, Vietnamese coriander | MYR 295 <small>(E)628 (R)16,857</small> |
| 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 <small>(E)394 (R)10,571</small> |
| 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 200 <small>(E)426 (R)11,429</small> | MYR 285 <small>(E)606 (R)16,286</small> |

DESSERT

| | |
|--|---|
| WILD STRAWBERRIES & TAHITIAN VANILLA chantilly with vintage Bora Bora Tahitian vanilla, lavender gel, strawberry confit marinated with lime, strawberry sorbet | MYR 65 <small>(E)138 (R)3,714</small> |
| TEXTURES OF CITRUS Lemon pound cake, raspberry marmalade lime curd tangy yogurt crème sauce flavored with ginger blood orange ice cream | MYR 65 <small>(E)138 (R)3,714</small> |
| LANGKAMISU mascarpone chantilly, textures of coconut, cacao meringue, kopi 'o' jelly, pandan coconut sorbet | MYR 65 <small>(E)138 (R)3,714</small> |
| WEISS 70% ACARIGUA CHOCOLATE Creamy rich ganache, smoked sea salt, cocoa tuile Extra virgin olive oil, truffle coffee cinnamon sauce | MYR 65 <small>(E)138 (R)3,714</small> |
| LE FROMAGE 6 types of A.O.P. cheeses, served with chef's selection of condiments | MYR 100 <small>(E)213 (R)5,714</small> |



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.

PINK GIN & TONICS

Bitters are the base of the 'pink' in Pink Gin which became a popular drink of the British in India and Asian colonies around the 1800's.

Our bar team at Kayuputi have been making home-made bitters from local ingredients; picking spices, herbs, fruits and botanicals from the region.

We offer you our unique Langkawi 'Pink G&T' recommendations combining new world gins with locally inspired bitters and garnishes.

Each pairing is lengthened with tonic water.

Classic Pink

Tanqueray no.10 gin, home-made lemon bitters, lime, lemon, kiwi, rosemary

70
(E149-R4000)

Spice Pink

Monkey 47 gin, home-made spice bitters, cinnamon, star anise, cardamom, clove

70
(E149-R4000)

Fruit Pink

Fever Island gin, home-made orange bitters, strawberry, orange, cherry, pineapple

70
(E149-R4000)

Fire Pink

West Winds Gin, home-made fire bitters, chili, pepper, ginger, orange

70
(E149-R4000)

THE PAVILION SIGNATURES

Kayuputi Fizz

The Kayuputi Fizz is a feminine aromatic Aperitif combining aromas of sweet vermouth, Geisha Blossom tea, orange flower water, fresh grapefruit and decadent [Taittinger Champagne](#). A cocktail worth celebrating.

75
(E160-R4286)

Pink Angel

The Pink Angel is a refreshing drink with a combination of Absolut Vodka, Campari, pomegranate syrup and topped up with decadent [Taittinger Brut Prestige Rosé](#).

65
(E138-R3714)

Wild Berry Julep

Nusa Cana rum from Indonesia and thirst quenching red fruits with apple cider vinegar create a subtle sweet and sour balance. Topped with grapefruit tonic and a dash of rose water this tall and refreshing drink served over crushed ice is a perfect refresher for a hot Langkawi day.

65
(E138-R3714)

Mojo Mojito

We are putting the Mojo back into the Mojito! Nusa Cana rum from Indonesia, Aperol and blood orange from Northern Italy are pressed with local mint and lime to create our light, bitter-sweet, refreshing, cold and long Mojo Mojito topped with Sparkling wine.

65
(E138-R3714)

Blood Orange Mimosa

Belvedere Orange vodka, blood orange and Red of Africa tea are shaken and topped with fizz to create a spectacular sunset inspired cocktail that is complex, light, fun and refreshing. A perfect pre dinner Aperitif.

65
(E138-R3714)

THE PAVILION SIGNATURES

(Cocktails for 2)

Hanami

150

The name is Japanese for 'watching flowers bloom'. (E319-R8571)

Apple, mandarin and jasmine flowers are shaken with Japanese sake and vodka to create this amazing Aperitif uniquely created for 2 to share.

Sunset Cocktail

150

The first Pavilion signature made from tequila, (E319-R8571)

Cointreau, fresh lime juice, mango puree, mango juice and our homemade Rosella ice ball.

DIGESTIF COCKTAILS

Espresso Martini

65

We use locally inspired ingredients for our twist (E138-R3714)

on this modern classic. Nusa Cana rum from our Indonesian neighbour's with coffee and cinnamon from Malaysia. Shaken with love and garnished with local coffee beans, fresh mint from the market and fun-toasted marshmallow.

Banana Sazerac

65

Kayu Puti's Banana Sazerac is inspired by our (E138-R3714)

friendly monkeys that overlook the restaurant on the headland cliffs. This reinvented classic cocktail is sweetened with their favorite fruit - banana. A strong, classic, masculine after dinner digestif drink.

CLASSIC COCKTAILS

65
(E138-R3714)

Mai Tai

Bacardi Light Rum, Myers's Dark Rum, Bardinet Amaretto, Bardinet Triple Sec, Lime Juice, Fresh Pineapple Juice

Classic or Fruit Daiquiri

Bacardi Light Rum, Bardinet Triple Sec, Lime Juice, Simple Sugar or with your choice of Fresh Fruits

Long Island Ice Tea

Absolut Vodka, Bacardi Light Rum, Beefeater Gin, Olmeca Tequila, Bardinet Triple Sec

Caipirinha

Cachaça, Lime Wedges, Brown Sugar

MARTINI COCKTAILS

65
(E138-R3714)

Vodka Martini

Grey Goose Vodka, Dry Vermouth, Olives

Gin Martini

Bombay Sapphire Gin, Dry Vermouth, Olives

*Fancy another classic cocktail?
Please ask one of our mixologists...*

THE BLOODY MARY

In 1934, famed bartender Fernand Petiot at The St. Regis New York's legendary King Cole Bar perfected the recipe for a vodka and tomato juice cocktail he called The Bloody Mary. Deemed inappropriate for their elegant clientele, it was rechristened the Red Snapper. While the name may not have stood the test of time, the beloved Bloody Mary remains the signature cocktail of St. Regis and can still be enjoyed where it was originally concocted - under the watchful eye of the Old King Cole, Maxfield Parrish's brilliant iconic mural.

Vodka, Tomato Juice, Lemon and a Variety of Spices

65

(E138-R3714)

'LANG MARY'

(*The St. Regis Langkawi Resort*)

The Lang Mary draws inspiration from the symbol of Langkawi, the eagle. Langkawi means island of the reddish-brown eagle in colloquial Malay.

The tropical flavour of the local pandan, tamarind and silky heads (or lemongrass) are joined in this aromatic citrus interpretation.

65

(E138-R3714)

'BALI MARY'

(*The St. Regis Bali Resort*)

Using Jicama, a traditional favorite fruit in Indonesia, and refreshing cucumber in a unique recipe, the Bali Mary transports Indonesians back to the flavours of their early years.

Vodka, Jicama, Cucumber, Brown Sugar, Tomato Juice, Lemon and a Variety of Spices

65

(E138-R3714)

'MARDAVALL PEPPER SNAPPER'

(*The St. Regis Mardavall Mallorca Resort*)

This reinterpretation of the classic Bloody Mary looks to the flavors around Mallorca for inspiration.

Starting with the fruity notes of premium gin, crystallized Mallorcan sea salt from Ses Salines is combined with pimientos de Padrón, small grilled peppers locally prized for their spiciness.

65

(E138-R3714)

APERITIFS 4.5cl**38 (E81-R2171)**

Martini Bianco
Martini Extra Dry
Martini Rosso
Ricard
Pimms No.1

VODKA 3cl

| | |
|---------------------|------------------------|
| Grey Goose Original | 38 (E81-R2171) |
| Absolut Blue | 33 (E70-R1886) |
| Absolut Mandarin | 33 (E70-R1886) |
| Belvedere Original | 48 (E102-R2743) |
| Crystal Head | 48 (E102-R2743) |
| Neft Black | 65 (E138-R3714) |
| Neft White | 65 (E138-R3714) |
| Tried & True | 38 (E81-R2171) |
| Stolichnaya | 38 (E81-R2171) |

GIN 3cl

| | | |
|-----------------------------------|----|--------------|
| Bombay Sapphire | 33 | (E70-R1886) |
| Bathub | 65 | (E138-R3714) |
| Beefeater Dry | 33 | (E70-R1886) |
| Botanist | 65 | (E138-R3714) |
| Caorunn | 33 | (E70-R1886) |
| Death Door | 70 | (E149-R4000) |
| Farmer's Organic | 70 | (E149-R4000) |
| Four Pillars Spiced Negroni | 70 | (E149-R4000) |
| Four Pillars Rare Dry | 70 | (E149-R4000) |
| Ford's | 55 | (E117-R3143) |
| Hendricks | 43 | (E91-R2457) |
| Martin Miller Westbourne strength | 55 | (E117-R3143) |
| Monkey 47 | 80 | (E170-R4571) |
| Tanqueray | 38 | (E81-R2171) |
| Tanqueray No.10 | 38 | (E81-R2171) |
| The West Winds | 88 | (E187-R3714) |
| Suntory Roku | 65 | (E138-R5029) |
| William Chase Elegant 48 | 70 | (E149-R4000) |
| Hayman Sloe | 50 | (E106-R2857) |
| Hayman Spiced Sloe | 33 | (E70-R1886) |
| Finsburry Strawberry | 33 | (E70-R1886) |
| Isle of Harris | 70 | (E149-R4000) |
| Peddler's | 70 | (E149-R4000) |

RUM 3cl

| | |
|-------------------------------------|----------------|
| Bacardi - Light, Oro | 33 (E70-R1886) |
| Bacardi Carta Negra | 33 (E70-R1886) |
| Bundaberg Aust Rum | 38 (E81-R2171) |
| Cachaca Ypicoca | 33 (E70-R1886) |
| Captain Morgan | 33 (E70-R1886) |
| Malibu | 38 (E81-R2171) |
| Mountgay | 38 (E81-R2171) |
| Myers's Dark | 33 (E70-R1886) |
| Plantation Pineapple Stiggins Fancy | 45 (E96-R2171) |
| Plantation Pineapple Gran Reserve | 40 (E85-R2000) |

TEQUILA 3cl

| | |
|-------------------------|-----------------|
| Patrón Anejo | 48 (E102-R2000) |
| Patrón Silver | 43 (E91-R2000) |
| Patrón XO Café | 50 (E106-R2000) |
| Agavita Platinum Bianco | 33 (E70-R1886) |
| Agavita Platinum Bianco | 33 (E70-R1886) |
| Jose Cuervo Gold | 33 (E70-R1886) |
| Olmeca | 33 (E70-R1886) |

COGNAC 3cl

| | |
|---------------------|------------------|
| Martell Cordon Bleu | 98 (E209-R1886) |
| Courvoisier VSOP | 52 (E111-R1886) |
| Hennessy VSOP | 52 (E111-R1886) |
| Hennessy XO | 158 (E336-R1886) |
| Chabot XO Superior | 52 (E111-R1886) |

WHISKY 3cl

Speyside - Single malt

Speyside whiskies are fruity, sweet and well balanced. They include flavours such as fudge, honey and zesty apple as well as spice and dried fruit.

| | | |
|-------------------------------|----|-------------|
| Aberlour Double Cask 12 Years | 40 | (E85-R1886) |
| Glenlivet 12 Years | 40 | (E85-R1886) |
| Glenfiddich 12 Years | 40 | (E85-R1886) |

Isle of Islay - single malt

Islay's powerful, thunderous whisky barrels. Often with plenty of peat and smoke, brine and medicinal flavours.

| | | |
|-----------------------|----|--------------|
| Port Askaig 8 Years | 60 | (E128-R1429) |
| Port Askaig 100 Proof | 70 | (E149-R1429) |
| Lagavulin 8 Years | 50 | (E106-R1429) |
| Ardbeg Uigedail | 60 | (E128-R1429) |

Northern Highland - single malt

The Northern Highlands are big-bodied, cereal rich, sweet, mouth-filling whiskies with a long finish.

| | | |
|-----------------------|-----|--------------|
| Aberfeldy 12 Years | 55 | (E117-R1429) |
| Aberfeldy 16 Years | 120 | (E255-R1429) |
| Glenmorangie Original | 40 | (E85-R1429) |

Isle of Skye - single malt

The environment adds to the complexity of Talisker spirit with the signature peppery/spicy notes.

| | | |
|----------------------|----|-------------|
| Talisker single malt | 45 | (E96-R1429) |
|----------------------|----|-------------|

Taiwan - single malt

Fragrant and tropical fruits with floral notes like vanilla and mango. There's mango throughout, spicy barley, gentle oak and creamy richness.

| | | |
|---------|----|--------------|
| Kavalan | 75 | (E160-R4286) |
|---------|----|--------------|

Blended Scotch

| | | |
|----------------------------|-----|--------------|
| Chivas Regal 12 Years | 38 | (E81-R1617) |
| Chivas Regal 18 Years | 48 | (E102-R2043) |
| Johnnie Walker Black Label | 42 | (E89-R1787) |
| Johnnie Walker Blue label | 118 | (E251-R5021) |
| Evan Williams | 40 | (E85-R1702) |

Must be of legal drinking age or older to consume and/or purchase alcohol.

All prices are Nett in Ringgit Malaysia

(E) Earn (R) Redeem

IRISH WHISKEY 3cl

John Jameson **33**
(E70-R1404)

BOURBON 3cl

Jack Daniel's No.7 **33** (E251-R5021)
Jack Daniel's Gold No.27 **78** (E166-R3319)
Jim Beam Small Batch **38** (E81-R1617)

EAU DE VIE 3cl

Massenez - Framboise Sauvage Vrp **35** (E74-R2000)
Massenez - Kirsch Vieux **35** (E251-R5021)
Massenez - Mirabelle Vrp **35** (E251-R5021)
Massenez - Poire William Vrp **35** (E251-R5021)

PORT 4.5cl

Dow's Port 10 Years Old **65** (E138-R3714)
Dow's Port 20 Years Old **75** (E160-R4286)

LIQUEURS 3cl

33
(E70-R1886)

Bardinet Amaretto
Baileys Irish Cream
Bardinet Cherry Brandy
Bardinet Crème De Cassis
D.O.M. Benedictine
Malibu
Kahlua
Aperol
Campari

BEERS

| | |
|---------------------------|-----------------|
| Heineken Draft Beer 330ml | 25 (E53-R1429) |
| Tiger 325ml | 30 (E64-R1714) |
| Carlsberg 330ml | 30 (E64-R1714) |
| Corona 330ml | 32 (E68-R1829) |
| Heineken 330ml | 30 (E64-R1714) |
| Birre Menabre | 38 (E81-R2171) |
| Karuzawa Craft | 50 (E106-R2857) |

SOFT DRINKS

25 (E53-R1064)

| | |
|--------------|----------------|
| Pepsi | |
| Pepsi Zero | |
| 7 Up | |
| Soda Water | |
| Tonic Water | |
| Ginger Ale | |
| Bitter Lemon | |
| Red Bull | 35 (E53-R1064) |

MINERAL WATER

STILL

| | |
|-------------------|----------------|
| Acqua Panna 750ml | 45 (E96-R2571) |
|-------------------|----------------|

PARKLING

| | |
|----------------------|----------------|
| San Pellegrino 750ml | 45 (E96-R2571) |
|----------------------|----------------|

FRESHLY SQUEEZED JUICES

35 (E74-R2000)

Orange, Pineapple, Watermelon, Apple, Carrot

Or your combination if fruits

CHILLED JUICES

29 (E62-R1657)

Apple, Pink Guava, Cranberry, Pink Grapefruit, Mango
Pineapple, Tomato

MOCKTAILS

40
(E85-R2286)

Rosemary Ginger

Fresh Rosemary, Lime Wedges, Lime Juice, Ginger Ale

Basil Cooler

Fresh Basil Leaf, Lime Juice, Simple Syrup topped up with Lemonade

American Mint Lemonade

Lemon Juice, Sugar Syrup, Fresh Mint Leaves,
topped up with Lemonade

ARTISANAL ICED TEAS

32
(E68-R1829)

St.Regis Iced tea

Infused Black tea, Coconut Syrup, Passion Fruit Syrup, Orgeat Syrup

Lychee Iced tea

Infused Black tea, Lychee Syrup, Lychee Fruit

Moroccan Mint Iced Tea

TWG Green Tea, Fresh Mint Leaves

TWG TEAS SELECTION

29
(E62-R1657)

English Breakfast
French Earl Grey
1837 Black
Alexandria
Sencha
Grand Jasmine
Geisha Blossom
Water Flower
Moroccan Mint
Comptoir des Indes
Pai Mu Tan
Chamomile

COFFEE

29
(E62-R1657)

Double Espresso
Cappuccino Café
Latté
Decaffeinated Coffee
Espresso
Macchiato
Americano

Iced Coffee **32** (E68-R1829)

Iced Cappuccino **32** (E68-R1829)

SPECIALITY COFFEE

75
(E160-R4286)

Irish Coffee

Hot Coffee mixed with sugar and Irish
Whiskey, lightly topped with whipped cream

Royal Coffee

Hot Coffee mixed with sugar and Cognac,
lightly topped with whipped cream

Nutty

Hot Coffee mixed with sugar and Bardinet Amaretto,
lightly topped with cream