



dining room

Macalister Mansion is designed around the idea of an old English mansion. The name Macalister Mansion honors Sir Norman Macalister, one of the first British Governors of Penang (then known as Prince of Wales Island) from 1808 – 1810. Sir Norman Macalister also gave his name to Macalister Road, where the boutique hotel is situated.

Born in a small seaside town in Johor on the south coast of Malaysia, Johnson Wong began his career venture following his culinary studies at Le Cordon Bleu Sydney. This led to a journey of cookery experiences in the kitchens of some Michelin starred and World Best Restaurants in several countries around the world - Australia, Dubai, China, Denmark and France.

Johnson returned to Malaysia to take undertake the helm of Senior Sous Chef at Macalister Mansion, Penang, and within a year so assuming the role of Head Chef.

His Modern Contemporary menu is built around a passion to showcase the freshest ingredients through simple but beautiful dishes that reflect both culinary traditions and creativity. The result is an imaginative, innovative cuisine that celebrates and respects seasonality, terroir, and the skills of the best local producers.



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In Dining Room, we want you to have a unique dining experience and culinary journey with us. Our philosophy is to continuously innovate our cuisine and to pay tribute to nature's finest produce from Malaysia.

With this menu, I hope to present you our interplay of local quality ingredients turning them as dishes, each kept true their nature perfection from their own, to bring you a special gastronomic moment.

Enjoy!

Head Chef

Johnson Wong

"No matter what people say to you, never stop believing in your dream"

Chef's Tasting Menu

A Gastronomic delight of tailor-made 8 courses created using the best ingredients of the day.

308

Additional 160 for Wine Pairing

or

Additional 80 for Semi Wine Pairing

To optimize your dining experience, this menu is designed to be enjoyed by all the guests at the table

Last Order for Chef Tasting Menu is 10pm

Our team members will be on hand to assist with any dietary requirements

Our dishes may contain nuts & dairy

All Prices are inclusive for 6% of Goods and Services Tax



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MM's Discovery Menu

Yellow Fin Tuna

Peanut, Lemongrass, Soya

or

Mud Crab

Chrysanthemum, Pomelo, Corn

or

Flower Prawn

Ginger Flower, Kale, Momotaro Tomato

62.5c Egg

Smoked Duck, Petit Pois, Parmesan

or

Gyoza

Celeriac, Herb Puree, Squid Ink Tuile

or

Hokkaido Scallop

Beetroot, Celery, Wild Berries

Wild Caught Seabass

Winter Melon, Whitebait, Sea Broth

or

Sakura Chicken

King Oyster Mushroom, Garlic Soy Emulsion, Yam

or

60 Days Grass Fed Beef

Umeboshi Aioli, Parsnip, Caramelized Onion Puree

My Childhood Memory

Vanilla, Guava, Sour Plum

or

"Penang White Coffee"

Mascarpone, Amaretto, Cookies

or

Tropicana

Palm Sugar, Toddy Palm, Lychee

228 nett

Additional 80 for Wine Pairing

Our team members will be on hand to assist with any dietary requirements

Our dishes may contain nuts & dairy

All Prices are inclusive for 6% of Goods and Services Tax