



dining room

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

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

MM's Discovery Menu

Yellow Fin Tuna

Peanut, Cucumber, Soya

or

Mud Crab

Chrysanthemum, Pomelo, Corn

or

Flower Prawn

Ginger Flower, Kale, Momotaro Tomato

62.5c Egg

Fermented Duck Egg, Buckwheat, Mushroom

or

Smoked Potato

Watercress, Avruga Caviar, Thin Noodle

or

Scallop

Apple, Seaweed, Matcha

Wild Caught Seabass

Celery, Lemongrass Oil, Cabbages

or

Sakura Chicken

King Oyster Mushroom, Garlic Soy Broth, Yam

or

60 Days Grass Fed Beef

Wood Ear, Chestnut, Charred Onion Jus

My Childhood Memory

Vanilla, Guava, Sour Plum

or

Penang White Coffee

Mascarpone, Amaretto, Cookies

or

Tropicana

Palm Sugar, Toddy Palm, Lychee

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Additional 80 for Wine Pairing

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