





ROYAL BELUM FORAGER'S TABLE

Inspired by the ancient rainforests of Perak
— bold, untouched, and deeply rooted in tradition.



CANAPÉS

Beetroot & Starfruit Spoon

Fresh star fruit and beetroot purée with 'asam boi' and coconut balsamic. Vibrant, tangy, and grounded in 'kampung' nostalgia.

Watermelon Ceviche (V)

Kombucha-marinated watermelon with ginger, mint, 'kerisik', cashew, and kaffir lime — served with sweet potato crisps for a zesty, refreshing bite.

Spiced Crab Bruschetta

Chilled shredded crab, chilli mayo, and lime zest served on toasted bread

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PROTEINS & SAVOURIES

Creamy Mustard Chicken with Romesco & Three-Onion Relish

Tender grilled chicken with Dijon cream sauce, sweet peppery romesco, and a medley of caramelised onions.

Lamb Sukiyaki with Baba Ganoush

Sliced lamb in sweet soy-based sukiyaki broth, served with smoked eggplant purée, olives, and onion compote.

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CARBS & RICE/NOODLE DISHES

Ikan Bakar & Banana Leaf Rice

Heritage-rich and spicy chargrilled 'sambal'-marinated fish with lemongrass rice, wrapped and baked.

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DESSERTS

Lemon Ember Tartlet

Tangy lemon curd in crisp pastry topped with torched meringue - buttery, and citrus-charged



KINABALU MIST & EMBER

An ode to Sabah's highland peaks and morning fog
— light, smoky, and floral with spice.



CANAPÉS

Teriyaki Mushroom Bruschetta

Glazed mushrooms with garlic purée and sesame oil.
Umami-forward and plant-based.

Tibetan Chicken Aioli Bruschetta

Spiced and creamy grilled chicken with Tibetan pepper aioli
and fresh herbs.

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PROTEINS & SAVOURIES

Crab Cake with Kaffir Lime Aioli

Golden and citrusy local crab cakes served with pickled slaw
and kaffir aioli.

Umami Beef Blaze

Torched beef slices with sambal jus, soy caramel, garlic purée,
and pickled daikon. Smoky, spicy, and indulgent.

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CARBS & RICE/NOODLE DISHES

Angus Beef Egg Noodles

Hearty and indulgent seared Angus slices over egg noodles
in beef jus with 'kampung' egg.

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DESSERTS

Banana Noir Crème

Smooth and tropical indulgent dark chocolate mousse
with banana compote and cacao tuile.

Pandan Gold with Mango Silk

Silky and golden pandan mousse with mango gel and toasted coconut.



ENDAU ROMPIN SPICE TRAIL

South Malaysia's lush borderlands — wild herbs, earthy broths, and jungle heat.



CANAPÉS

Eggplant & Feta Composition

Roasted eggplant layered with sweet onion and marinated feta - creamy and earthy.

Bocconcini with Tomato Confit

Creamy East-meets-Med buffalo bocconcini with tomato confit and balsamic glaze.

Beetroot & Starfruit Spoon

Fresh star fruit and beetroot purée with 'asam boi' and coconut balsamic. Vibrant, tangy, and grounded in 'kampung' nostalgia.

PROTEINS & SAVOURIES

Grilled Chicken Sausage

Aromatic and gently spiced chargrilled 'kampung' chicken sausage with herb aioli.

Hummus & Chicken Kebab

Smooth and smoky chickpea hummus with grilled chicken, za'atar oil, and herbs.

CARBS & RICE/NOODLE DISHES

Chilli Tuna Egg Noodles

Fiery egg noodles tossed with tuna flakes, chilli oil, kaffir lime, and anchovy crumb.

DESSERTS

Tropical Pearl Coconut & Passionfruit

Tangy and creamy coconut mousse with passionfruit curd and puffed rice crunch.



TAMAN NEGARA EARTH & EMBER

A journey through Pahang's ancient jungle floor — smoky, grounded, and rich with native depth.



CANAPÉS

Avocado & Tomato Confit Spoon

Smooth guacamole with confit tomato and Creole-spiced dressing.

Spiced Crab Bruschetta

Chilled shredded crab, chilli mayo, and lime zest served on toasted bread

Charred Corn with Romesco

Fire-grilled baby corn with coconut balsamic and pistachio over smoked romesco. Flame-kissed and nutty.

PROTEINS & SAVOURIES

Chicken Slider with Turmeric Slaw

Nutty, and 'kampung-style' chicken patty with peanut miso, turmeric slaw, and pickled chilli.

Pommery Lamb & Hummus

Tarragon-mustard grilled lamb cutlets served with black sesame hummus and duck fat potatoes. Sharp and deeply satisfying.

CARBS & RICE/NOODLE DISHES

Saffron-Spiced Lamb Rice

Slow-cooked lamb in saffron ghee and cashew masala. Fragrant, creamy, and warming.

DESSERTS

Opera Noire Petit Gâteau

Bold and indulgent layered dark chocolate and espresso cream with almond sponge.



PENANG HILL SUNSET TABLE

Floral breezes, spice gardens, and the golden hues of late evening on the northern isle.



CANAPÉS

Feta & Tomato Confit Spoon

Creamy and tangy slow-cooked tomato with marinated feta and balsamic.

Vegan Chimichurri Tartlet

Beetroot and lentil mince with onion compote and herb chimichurri. Bold, layered, and plant-forward.

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PROTEINS & SAVOURIES

Lamb Merguez Sausage

Fiery and fragrant spicy lamb sausage with harissa, cumin, and yogurt herb oil.

Hummus with Wagyu Beef Mince

Rich and savoury glazed Wagyu mince over creamy chickpea hummus with teriyaki mushrooms.

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CARBS & RICE/NOODLE DISHES

Wagyu Gula Melaka Bowl

Gula Melaka-glazed Wagyu with herb rice, sous-vide egg, and mushrooms. Sweet, earthy, and luscious.

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DESSERTS

Velvet Noir Chocolate Mousse

Silk rich dark and milk chocolate mousse with sea salt and cacao nibs.

Lychee Roseberry Petit Gâteau

Light and floral lychee mousse with raspberry core and almond sponge.



BAKO WILD SHORE TABLE

Sarawak's coastal edges — where jungle meets reef,
spice meets salt, and everything feels alive.



CANAPÉS

Tuna & Coconut Tartar Spoon

Silky and coastal marinated tuna with coconut-cashew tartar and toasted coconut.

Paneer & Mango

Smoky grilled paneer with marinated mango, baby corn, and tamarind honey.

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PROTEINS & SAVOURIES

Seared Salmon with Tamarind Soy Glaze

Crisp-skinned salmon over aromatic coconut saffron rice, tamarind glaze, and herb salad.

Grilled Chicken Sausage

Lightly spiced 'kampung' chicken sausage with herb aioli and mustard seeds

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CARBS & RICE/NOODLE DISHES

Taiping Duck with Garlic Fried Rice

Crisp-skinned and tender sous-vide duck with garlic rice and mango salsa.

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DESSERTS

Petite Yuzu Crème Gâteau

Refreshing Japanese-style citrus cheesecake with yuzu glaze and biscuit crust.



SEMENGGOH SANCTUARY SET

An ode to Borneo's orangutan sanctuary
— grounded, complex, and full of tropical depth.



CANAPÉS

Eggplant & Onion Tartlet

Earthy and aromatic paprika-roasted eggplant with caramelised onion and spring herbs in crisp tart shell.

Smoked Duck & Onion Tartlet

Tender smoked duck with caramelised onion in a golden pai tee shell.

PROTEINS & SAVOURIES

Hummus & Lamb Kebab

Fragrant spiced lamb skewers on hummus with pine nuts and chilli oil.

Jerk Portobello with Roasted Chipotle (Vegan)

Smoky portobello mushroom over chipotle eggplant purée with curry leaf oil.

CARBS & RICE/NOODLE DISHES

Gunda Gunda Seafood Bowl

Creamy and spicy coconut rice with Tawau prawns, anchovies, mussels, and avocado - deeply Malaysian.

DESSERTS

Onde-Onde with Kaya Caramel

Palm sugar rice ball served with kaya cream. Soft, familiar, and reimagined.



ULU MUDA SILKEN TRAIL

Whispers of Kedah's hidden reserve — elegant, calm,
and full of riverbank nuance.



CANAPÉS

Borneo Coconut Tuna Tartare

Yellowfin tuna on coconut-cashew tartar with sweet potato chips.
Zesty, creamy, and coastal.

Avocado & Tomato Confit Spoon

Smooth guacamole with confit tomato and Creole-spiced dressing.

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PROTEINS & SAVOURIES

Beef Slider with 'Sambal' Aioli

Juicy grilled Wagyu beef patty with 'sambal' aioli
and caramelised onion.

Mushroom Kebab Antipasti

Plant-based skewers with sesame hummus and tomato-olive confit.

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CARBS & RICE/NOODLE DISHES

Duck Egg Noodle Olio

Heaty and aromatic fresh egg noodles in duck fat with garlic,
chilli, and calamansi.

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DESSERTS

Crème Cloud Puff with Gula Glaze

Golden vanilla choux glazed in spiced palm sugar.



KENONG RIMBA RAINFALL FEAST

Wild, wet, and mysterious like the untouched interiors of Pahang's forested caverns.



CANAPÉS

Spiced Crab Bruschetta

Chilled shredded crab, chilli mayo, and lime zest served on toasted bread

Beetroot & Starfruit Spoon

Fresh star fruit and beetroot purée with 'asam boi' and coconut balsamic. Vibrant, tangy, and grounded in 'kampung' nostalgia.

PROTEINS & SAVOURIES

Flatbread with Spinach & Wild Mushrooms

Crisp flatbread with greens and smoked garlic cream. Rustic and indulgent.

Cod Teriyaki Bites with Chimichurri

Seared Atlantic cod with teriyaki glaze and gambas oil. Sweet, light, and herbaceous.

CARBS & RICE/NOODLE DISHES

Chilli Tuna Egg Noodles

Fiery egg noodles tossed in house chili oil with tuna flakes, kaffir lime, and anchovy crumb.

DESSERTS

Strawberry Guava Whisper

Silky guava mousse topped with strawberry gelée and micro basil.



KRAU FOREST HERITAGE PLATTER

Timeless, reserved, and heritage-rooted — a grand slow feast from deep in Pahang's core.



CANAPÉS

Paneer & Mango

Smoky grilled paneer with marinated mango, baby corn, and tamarind honey.

Feta & Tomato Confit Spoon

Creamy and tangy slow-cooked tomato with marinated feta and balsamic.

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PROTEINS & SAVOURIES

Chicken Tikka Masala with Roti Prata

Warm and indulgent creamy tandoori chicken masala served with crisp prata.

Teriyaki Oyster Mushrooms

Grilled mushrooms in teriyaki with chilli cashew salsa and ulam raja oil. Umami, bright, and nutty.

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CARBS & RICE/NOODLE DISHES

Lobster Butter Linguine with Unagi

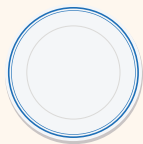
Linguine in lobster butter with unagi, river prawns, and Ebiko. Silky and oceanic.

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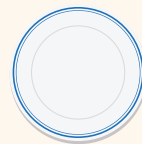
DESSERTS

Matcha Yuzu Éclair Financier

Almond sponge piped with yuzu cream and candied peel. Green tea richness with citrus lift.



MASTER LIST CANAPÉ & SMALL PLATES



CANAPÉS - ONE-BITE SAVOURY

Elegant one-bite amuse-bouche, tartlets, or spoons.

Beetroot & Starfruit Spoon

Fresh star fruit and beetroot purée with 'asam boi' and coconut balsamic. Vibrant, tangy, and grounded in 'kampung' nostalgia.

Watermelon Ceviche (Vegan)

Kombucha-marinated watermelon with ginger, mint, 'kerisik', cashew, and kaffir lime — served with sweet potato crisps for a zesty, refreshing bite.

Avocado & Tomato Confit Spoon

Smooth guacamole with confit tomato and Creole-spiced dressing.

Feta & Tomato Confit Spoon

Creamy and tangy slow-cooked tomato with marinated feta and balsamic.

Tuna & Coconut Tartar Spoon

Silky and coastal marinated tuna with coconut-cashew tartar and toasted coconut.

Smoked Duck & Onion Tartlet

Tender smoked duck with caramelised onion in a golden pai tee shell.

Eggplant & Onion Tartlet

Earthy and aromatic paprika-roasted eggplant with caramelised onion and spring herbs in crisp tart shell.

Vegan Chimichurri Tartlet

Beetroot and lentil mince with onion compote and herb chimichurri. Bold, layered, and plant-forward.



CANAPÉS – ONE-BITE SWEET

Mini desserts & delicate sweet bites — refined and bite-sized.

Onde-Onde with Kaya Caramel

Palm sugar rice ball served with kaya cream. Soft, familiar, and reimagined.

Crème Cloud Puff with Gula Glaze

Golden vanilla choux glazed in spiced palm sugar.

Strawberry Guava Whisper

Silky guava mousse topped with strawberry gelée and micro basil.

Lemon Ember Tartlet

Tangy lemon curd in crisp pastry topped with torched meringue
- buttery, and citrus-charged.

Tropical Pearl Coconut & Passionfruit

Tangy and creamy coconut mousse with passionfruit curd and puffed rice crunch.

Matcha Yuzu Éclair Financier

Almond sponge piped with yuzu cream and candied peel. Green tea richness with citrus lift.

SMALL PLATES – PROTEINS & VEGETABLES

Chargrilled meats, seafood, vegetarian starters, and mains.

Spiced Crab Bruschetta

Fieri and umami-rich local crab meat tossed in chilli oil with herbs on toast.

Teriyaki Mushroom Bruschetta

Glazed mushrooms with garlic purée and sesame oil. Umami-forward and plant-based.

Tibetan Chicken Aioli Bruschetta

Spiced and creamy grilled chicken with Tibetan pepper aioli and fresh herbs.

Guacamole & Creole Prawn

Avocado mousse with Creole tiger prawns and mantou.

Paneer & Mango

Smoky grilled paneer with marinated mango, baby corn, and tamarind honey.

Charred Corn with Romesco

Fire-grilled baby corn with coconut balsamic and pistachio over smoked romesco. Flame-kissed and nutty.

Sarawak Alpukat with Mantou

Mashed Sarawak avocado with paprika corn and Creole spice.

Mushroom Kebab Antipasti

Plant-based skewers with sesame hummus and tomato-olive confit.

Borneo Coconut Tuna Tartare

Yellowfin tuna on coconut-cashew tartar with sweet potato chips. Zesty, creamy, and coastal.

Bayam Escargot on Truffle Toast

Smoked escargot with garlic-fenugreek spinach on truffle toast

Salmon & Nangka Madu

Smoked salmon with mozzarella, tomato, and honey jackfruit.

Chilli Lime Fish Cake

Tenggiri mackerel patty with Tibetan pepper aioli.

Flatbread with Spinach & Wild Mushrooms

Crisp flatbread with greens and smoked garlic cream. Rustic and indulgent.

Jerk Portobello with Roasted Chipotle (Vegan)

Smoky portobello mushroom over chipotle eggplant purée with curry leaf oil.

Teriyaki Oyster Mushrooms

Grilled mushrooms in teriyaki with chilli cashew salsa and ulam raja oil. Umami, bright, and nutty.

Malaysian Burrata with Mango & Starfruit

Burrata with mango chutney, starfruit coulis, and roti prata.

Crab Cake with Kaffir Lime Aioli

Golden and citrusy local crab cakes served with pickled slaw and kaffir aioli.

Cod Teriyaki Bites with Chimichurri

Seared Atlantic cod with teriyaki glaze and gambas oil. Sweet, light, and herbaceous.

Grilled Chicken Sausage

Aromatic and gently spiced chargrilled 'kampung' chicken sausage with herb aioli.

Smoky Beef Sausage

Paprika beef sausage with 'kampung' honey and grain mustard.

Lamb Merguez Sausage

Fiery and fragrant spicy lamb sausage with harissa, cumin, and yogurt herb oil.

Chicken Tikka Masala with Roti Prata

Warm and indulgent creamy tandoori chicken masala served with crisp prata.

Hummus & Chicken Kebab

Smooth and smoky chickpea hummus with grilled chicken, za'atar oil, and herbs.

Hummus & Lamb Kebab

Fragrant spiced lamb skewers on hummus with pine nuts and chilli oil.

Hummus with Wagyu Beef Mince

Rich and savoury glazed Wagyu mince over creamy chickpea hummus with teriyaki mushrooms.

Hummus with Garlic Lamb & Pine Nuts

Spiced lamb with garlic and pine nuts over hummus.

'Kampung' Chicken & Egg

Free-range chicken with mushrooms and coriander cream.

Pommery Lamb & Hummus

Tarragon-mustard grilled lamb cutlets served with black sesame hummus and duck fat potatoes. Sharp and deeply satisfying.

Seared Salmon with Tamarind Soy Glaze

Crisp-skinned salmon over aromatic coconut saffron rice, tamarind glaze, and herb salad.

Ikan Bakar & Banana Leaf Rice

Heritage-rich and spicy chargrilled sambal-marinated fish with lemongrass rice, wrapped and baked.

Oishi Sakana Stack

Smoked salmon, tuna, unagi with avocado and chilli mayo.

Umami Beef Blaze

Torched beef slices with sambal jus, soy caramel, garlic purée, and pickled daikon. Smoky, spicy, and indulgent.

Beef Slider with ‘Samba’l Aioli

Juicy grilled Wagyu beef patty with ‘sambal’ aioli and caramelised onion.

Chicken Slider with Peanut Miso

Chicken slider with peanut miso, turmeric slaw, and pickled chilli.

Fish Slider with Kaffir Lime Mayo

Crispy and zesty tenggiri fish patty with pickles and kaffir lime mayo

Beef Rendang with Saffron Rice

Traditional slow-cooked beef in rendang with saffron rice.

Sambal Eggplant Tempura

Tempura eggplant with sambal belacan and crispy shallots.

SMALL PLATES – CARBS (RICE & NOODLES)

Heavier finishers meant to close the small plate flow.

Duck Egg Noodle Olio

Heaty and aromatic fresh egg noodles in duck fat with garlic, chilli, and calamansi.

Chilli Tuna Egg Noodles

Fiery egg noodles tossed with tuna flakes, chilli oil, kaffir lime, and anchovy crumb.

Angus Beef Egg Noodles

Angus slices over egg noodles with beef jus and kampung egg.

Tuna Villa Gajah

Ubud-inspired egg noodles with fresh tuna and kampung herbs.

Lobster Butter Linguine with Unagi

Linguine in lobster butter with unagi, river prawns, and Ebiko. Silky and oceanic.

Local Mushroom Ravioli

Ravioli with ricotta and mushrooms in truffle curry leaf butter.

Gunda Gunda Seafood Bowl

Creamy and spicy coconut rice with Tawau prawns, anchovies, mussels, and avocado - deeply Malaysian.

Taiping Duck with Garlic Fried Rice

Sous-vide duck with garlic rice and mango salsa.

Saffron-Spiced Lamb Rice

Slow-cooked lamb in saffron ghee and cashew masala. Fragrant, creamy, and warming.

Wagyu Gula Melaka Bowl

Gula Melaka-glazed Wagyu with herb rice, sous-vide egg, and mushrooms. Sweet, earthy, and luscious.

SMALL PLATES – DESSERTS (PLATED & SHAREABLE)

Larger plated desserts or elegant multi-texture sweets.

Velvet Noir Chocolate Mousse

Silk rich dark and milk chocolate mousse with sea salt and cacao nibs.

Pandan Gold with Mango Silk

Silky and golden pandan mousse with mango gel and toasted coconut.

Banana Noir Crème

Smooth and tropical indulgent dark chocolate mousse with banana compote and cacao tuile.

Berries & Cream Tart Royale

Vanilla bean cream tart with glazed strawberries and blueberries.

Petite Yuzu Crème Gâteau

Refreshing Japanese-style citrus cheesecake with yuzu glaze and biscuit crust.

Lychee Roseberry Petit Gâteau

Light and floral lychee mousse with raspberry core and almond sponge.

Opera Noire Petit Gâteau

Bold and indulgent layered dark chocolate and espresso cream with almond sponge.

