

DINNER DEGUSTATION

Black Olive Bread

served with preserved radish butter and whipped cow's butter

Steamed Hokkaido Scallops

itek tim soup, preserved vegetables, golden straw mushrooms

Sea & Spice Angel Hair

lion's mane mushroom rendang, sea grapes, turmeric royale

Our 'Toh Panjang' Main Course

Inspired by the long-table feasts of Penang's heritage homes, Toh Panjang celebrates sharing, seasonality and the generosity of communal dining. All main courses are served with a side dish of rosewater pilaf rice, mango sambar, stewed jicama with dried cuttlefish and fresh lettuce.

Roasted Lamb Loin

chargrilled lamb, japanese
pumpkin, pumpkin
bergedil, masak kicap jus

Wagyu Shortrib Pong Teh

charred scale mushroom,
beef hash, soy sauce and
balsamic reduction

supplementary charge RM85

Wild Caught Stone Grouper

gulai ketam, fried okra,
white fungus

The 'Pineapple Tart'

buttery sablé biscuit, pâte feuilletée,
penang vanilla ice cream, pineapple coulis

Bika Ambon Mignardise

traditional indonesian sponge cake served with kaya
and freshly whipped cream

RM328++ per person

prices exclude 6% SST & 10% Service Tax

VEGETARIAN DINNER DEGUSTATION

Black Olive Bread

served with preserved radish butter,
whipped cow's butter

Roasted Capsicum

saffron 'bisque', jasmine rice, mountain yam

Sea & Spice Angel Hair

lion's mane mushroom rendang, sea grapes,
turmeric royale

Percik Roasted Cauliflower

rice cakes, buffalo mozzarella, pomegranate, basil oil

The 'Pineapple Tart'

buttery sablé biscuit, pâte feuilletée,
penang vanilla ice cream, pineapple coulis

Bika Ambon Mignardise

traditional indonesian sponge cake served with kaya
and freshly whipped cream

RM290++ per person