

REUNION & ROMANCE

14 - 25 FEBRUARY | RM458 PER PERSON

SUN-DRIED TOMATO BREAD

served with basil oil and home-churned sweet fig butter

PENANG INSPIRED LOBSTER BISQUE

roasted river shrimp raviolo, caviar, gulai ketam, coconut foam

OPTIONAL UPGRADE

THE INDIGO ANKIMO YEE SANG

yee sang greens, nori tempura, yuzu dressing

For two, RM 120 | For four, RM200

CURED FOIE GRAS IN SHAO XING & VIN JAUNE

brioche toast, onion marmalade, cherry jus

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.

SWIMMER CRABMEAT RAVIOLI

confit threadfin, hand-picked blue swimmer crabmeat, barley risotto, gulai ketam, coconut

or

CHARGRILLED LAMB LOIN

pumpkin bergedil, japanese pumpkin, masak kicap jus

or

WAGYU SHORTRIB PONG TEH

beef hash, seared scale mushroom, soy sauce, balsamic reduction

'ISPAHAN DE MAISON'

almond dacquoise, raspberry gel, chantilly cream of penang vanilla, rose water and vanilla ice cream, rose powder

MADELEINE OF CHESTNUT MIGNARDISE

traditional chestnut sponge cake served with whipped coffee cream

REUNION & ROMANCE

14 - 25 FEBRUARY | RM390 PER PERSON | VEGETARIAN

SUN-DRIED TOMATO BREAD

served with basil oil and home-churned sweet fig butter

ROASTED CAPSICUM

and saffron 'bisque', jasmine rice, mountain yam

OPTIONAL UPGRADE

VEGETARIAN 'KONJAC SMOKED SALMON' YEE SANG

yee sang greens, nori tempura, yuzu dressing

For two, RM 120 | For four, RM200

SEA & SPICE ANGEL HAIR

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

PERCIK SPICE PASTE ROASTED CAULIFLOWER

fried rice cakes, pickled cauliflower, pomegranate,
fresh buffalo mozzarella, basil oil, percik peanut sauce

'ISPAHAN DE MAISON'

almond dacquoise, raspberry gel, chantilly cream of penang vanilla,
rose water and vanilla ice cream, rose powder

MADELEINE OF CHESTNUT MIGNARDISE

traditional chestnut sponge cake served with whipped coffee cream