

## DINNER DEGUSTATION

### 'Ngor Hiang'

duck farci, foie gras, yuba

### Assam Pedas

hand-picked swimmer crab, kesum

### Preserved Vegetable & Sesame Bread, Jalapeño & Olive Bread

served with cultured butter and extra virgin olive oil

### Consommé of Fish Maw

stuffed morel mushrooms, chinese artichokes

### Tanjung Tualang River Shrimp

roasted loin, prawn fat croustillant, assam jus

### Kedondong Sorbet

pâte de fruit, espuma of sour plum

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### 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 nasi ulam, guava and green papaya acar, stewed jicama with dried cuttlefish and fresh lettuce.

#### Quail Berempah

a crispy fried free-range quail with an assortment of spices

#### Roasted Lamb Loin

chargrilled lamb, kapitan style  
supplementary charge RM85

#### Scale Mushroom &

#### Hericium Rendang

stewed in rendang sauce

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### Ode to Coffee & Kaya Toast

dacquoise, pandan and burnt milk ice cream, coffee crèmeux, cocoa nib cluster, orange gel

### Mignardise

RM328++ per person

prices exclude 6% SST & 10% Service Tax

## VEGETARIAN DINNER DEGUSTATION

### **Preserved Vegetable & Sesame Bread, Jalapeño & Olive Bread**

served with cultured butter and extra virgin olive oil

### **Roasted Capsicum**

saffron 'bisque', jasmine rice, mountain yam

### **Sea & Spice Angel Hair**

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

### **Kedondong Sorbet**

pâte de fruit, espuma of sour plum

### **Percik Roasted Cauliflower**

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

### **Ode to Coffee & Kaya Toast'**

dacquoise, pandan and burnt milk ice cream, coffee crèmeux,  
cocoa nib cluster, orange gel

### **Mignardise**

RM328++ per person