



“Eat Good, Feel Good”

In partnership with our Organic Free-Range Farm located in the lush surroundings of Penang Hill we create dishes that reflect on the bountiful nature of Malaysia.

Experience the difference when eating our organically raised, free-range “Cherry Valley Duck” or “Rhode Island Chicken”, complemented by the seasonal vegetables & micro greens that are harvested from these lands as well.

*Love,
Werner & Andreas*



LIVE OYSTERS

Gallagher's Special Premium (Ireland)

3pcs 70 | 6pcs 140 | 12pcs 280
plump, crunchy, hint of peat

Irish Premium (Ireland)

3pcs 40 | 6pcs 80 | 12pcs 160
balanced sweet and salty, mineral

CAVIAR SELECTION [Market Price]

*Needing nothing more than a touch of crème fraiche & toast,
these jewels are best complemented with a glass of champagne or ice cold vodka*

Kristal Gold (30gms)

rich, complex, almond notes

Sevruga (30gms)

unique flavour, notes of fresh walnut

Ossetra Prestige (30gms)

subtle, marine flavour, delicate hazelnut notes

"Mini Laugen Bread & Saffron - Seafood Butter"

GOLD APPETISER

Peruvian Halibut Ceviche 60

leche de tigre, white corn, cilantro sprouts, chili drops, sweet potato brunoised, crispy fish skin

Akami Tuna Tartare 68

avocado-kyuri salsa, mango salsa, wasabi tobiko and roasted tomato vinaigrette

Angus Beef Tartar Cipriani 60

capers berry, radish, microgreens, crunchy brioche

Atlantic Salmon Mosaic 65

seaweed & dill powder,
Zucchini buttons, tomato confit,
kyuri-yuzu gazpacho and microgreens

WARM APPETISER

Alaskan King Crab Cake 78

sweet shoots, apple - celery and yogurt salad, lemon zest sour cream, arenkha caviar

Char Grilled Spanish Octopus 78

saffron aioli, roasted new potatoes, pistachio vinaigrette, microgreens

Foie Gras au Torchon 80

pistachio, duck mousse, figs-port wine compote, crunchy brioche, microgreens

Pan-seared Scallops 60

green pea puree, sautéed mushrooms, sea urchin foam, arenka caviar and touille

Create your dream dish by choosing to have it **steamed** accompanied with seafood and saffron bomba rice or **charcoal grilled** accompanied by mousseline potatoes with the sauce you desire. All dishes are served with a selection of vegetables.

SEAFOOD

Marinated King Salmon 128

rich in fat & flavours
marlborough sounds, new zealand

Loup de Mer (Sea Bass) 118

meaty texture, buttery fat taste
bay of biscay, france

Turbot 138

firm, delicate texture
island of noirmouter, france

Grouper 128

flaky, mild, firm texture
caviar beurre blanc sauce
gulf of mexico

Brittany Lobster (600-700GM) 298

pearly, firm & crisp flesh
brittany, france

Wild Caught Sea King Prawns 118

pumpkin puree
south china sea

NON SEAFOOD

Angus Tenderloin (Aus) 200gms 148

Angus Ribeye (Aus) 300gms 158

Iberico Lamb Loin (Spain) 158

Premium Rack of Lamb (New Zealand) 168

SAUCE SELECTION

Lobster Cream

Tarragon Lemon Butter

Sarawak Black Pepper

Rich Red Wine

FROM OUR PENANG HILL FARM

Organic Spring Chicken 2 Ways 128

yuzu wasabi marinated breast, foie gras stuffed thigh,
fondant potatoes, seasonal vegetable

Cherry Valley Duck Confit á L'Orange 138

leg confit, chargrilled breast, potato gratin, seasonal vegetable

Mango Panna Cotta 42
berries, caramelized mango,
mint-soda soup, florentina touille

Peach & Raspberry Parfait 48
honey - Greek yoghurt, berries,
caramelize peach, nuts,
Florentina biscuit

Cielo's Tiramisu 50
coffee, cocoa, masala,
caramel crown

Chocolate Cherry Pralinosa 46
cranberry compote, marinated
cherries, pistachio ice cream

Madagascan Vanilla Mousse 46
chocolate sable, blue flower jelly,
merengue, vanilla ice cream,
berry compote

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Char Grilled Spanish Octopus

saffron aioli | roasted new potatoes | pistachio vinaigrette | microgreens

AND

Pan-seared Scallops

green pea puree | sautéed mushrooms | sea urchin foam | arenka caviar and touille

AND

Salmon Blinis

Lemon-orange marinated salmon | dill & lemon zest - mascarpone | salmon roe, chives

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Raspberry Sorbet

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Mibrasa Grilled Rack of Lamb

pistachio crust | red wine sauce | mousseline potato | seasonal vegetables

OR

Marinated King Salmon

grilled salmon | bomba rice risotto | lobster cream

OR

Grouper

caviar and beurre blanc sauce | mousseline potato | mini vegetables

DESSERT

Mango Panna Cotta

berries | caramelized mango | mint-soda soup | florentina touille

OR

Madagascar Vanilla Mousse

chocolate sable | blue flower jelly | merengue | vanilla ice cream | berry compote

RM288++

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Pan-seared Scallops

green pea puree | sautéed mushrooms | sea urchin foam | arenka caviar and touille

AND

Char Grilled Spanish Octopus

saffron aioli | roasted new potatoes | pistachio vinaigrette | microgreens

AND

Akami Tuna Tartare

avocado-kyuri salsa | mango salsa | wasabi tobiko | roasted tomato vinaigrette

AND

Irish Premium

Mignonette | caviar | micro green

II

Atlantic Salmon Mosaic

seaweed & dill powder | Zucchini buttons | tomato confit | kyuri-yuzu gazpacho

III

Raspberry Sorbet

IV

Angus Tenderloin (Aust)

OR

Loup de Mer (Sea Bass)

meaty texture | buttery fat taste bay of biscay | france

OR

Iberico Lamb Loin (Spain)

DESSERT

Cielo's Tiramisu

coffee | cocoa | masala | caramel crown

OR

Chocolate Cherry Pralinosa

cranberry compote | marinated cherries | pistachio ice cream

RM488++