

Planter's Dinner Menu

7.00pm - 10.30pm

appetizers

Crispy "Kataifi" Prawn; Thai style mango salsa, salmon roe, nam pla vinaigrette. 59

Oriental Seared Australian Premium Beef Salad; Young papaya, romaine lettuce and local leaf salad, palm sugar, lime, lemongrass and tamarind sauce. *Gluten free* 62

Shredded Chicken Salad; Long bean, julienne vegetables, local leaf salad, coconut flakes and fried shallot with homemade plum, sweet chilli and coriander sauce. *Gluten free* 46

Caesar Salad; Crisp romaine, aged parmesan, beef bacon, quail egg, basil crusted croutons and your choice of topping; **Grilled chicken breast or Marinated king prawn.** 62

Leafy Green Salad; Cherry tomato, mango and avocado served with passion fruit dressing, cashew nut and blue cheese. *Gluten free, Vegetarian, Contains nuts* 55

Seared Scallops; Tomato chutney and roasted peppers. *Gluten free* 58

soups

Thai Seafood Broth; Kaffir lime, lemongrass, galangal and coriander seafood broth with king prawn, squid, mussel, fish, oriental mushrooms with julienne vegetables. *Gluten free* 49

Baked Pumpkin Soup; Rosemary chilli. *Gluten free, Vegetarian* 42

Wild Mushroom Soup; Basil scented grape seed oil. *Gluten free, Vegetarian* 49

asian mains

Baked Chicken Percik; Lemongrass skewered baked chicken, kaffir lime, turmeric gravy with Julienne vegetables and longan relish, papadom and steamed rice. *Gluten free, Contains nuts* 70

Trio of Rendang; Braised beef, lamb and chicken in Malay aromatic spices and coconut flakes served with Malay pickle, chilli dip, papadom, local green and steamed rice. *Gluten free* 85

Langkawi Fresh Fillet Of Sea Bass; Turmeric, chilli paste and lemongrass on banana leaf, young papaya salad and steamed rice with traditional chilli jam. *Gluten free* 83

Stir Fried Garden Vegetables; Malay pickle, chilli dip, papadom and steamed rice. *Vegetarian* 55

Pajeri Terung And Nenas; Braised brinjal and pineapple with chilli paste, cumin, fennel, coriander served with Malay pickle, chilli dip, papadom, local green and steamed rice. *Gluten free, Vegetarian* 48

Braised King Prawn; Coriander and pineapple in coconut turmeric gravy and steamed rice. *Gluten free* 75

All dishes below are served with white rice, wilted pea leaf, Thai basil red curry gravy, garlic, saffron aioli and Malay tamarind sauce

Langkawi Lobster; Marinated spice and local herbs. *Gluten free* 292

western mains

Pan Fried Snapper Fillet; Dry wanton noodle, soft shell crab salad with ginger garlic oil. 82

Pan Fried Sea Bass; Baked sweet potato, cumin scented mango relish and local aromatic leave salad. *Gluten free* 82

Grilled Salmon; Kumara mash, baby kailan, turmeric mango salsa, pomegranate molasses. *Gluten free* 89

western mains

Baked Lemon And Garlic Cod Fillet; Braised chick pea, wilted green, tomato salsa with lemon aioli. *Gluten free* 108

White Sesame And Coriander Seed Crusted Tuna; Sautéed onion and cilantro soba noodle with honey, soya and sesame oil, mango and cherry tomato salad. 93

Baked Lobster Thermidor; Roasted pumpkin, green bean and asparagus salad, grilled lemon.* *Gluten free* 292

Oven baked spiced chicken breast on potato and cauliflower curry, wilted green with cucumber and mint raita, makhni sauce. *Gluten free, Contains nuts* 78

Beef Tenderloin; Chive mashed potato, watercress salad, béarnaise sauce, thyme scented shallot jus. *Gluten free* 145

New Zealand Rack Of Lamb; Marinated with rosemary and garlic served with rosemary and garlic sautéed potato, garden vegetables and thyme scented shallot jus, garlic saffron aioli and plum chilli coriander sauce. 155

tomahawk ribeye steak **

RM 660.00 nett - Sharing for Two Persons

(Six hours advance notice required)

A huge bone in ribeye that is rich, tender, juicy and full of fantastic -flavour. This steak has a generous marbling throughout and is perfect for sharing.

Our signature 40-ounce cut makes it a perfect steak to share between two people.

starter

Roasted eggplant and tomato soup. *Gluten free, Vegetarian*

Or

Wild mushroom soup. *Gluten free, Vegetarian*

main

Australian Angus Ribeye Tomahawk baked potato, baby carrot, green bean, cherry tomato, garden salad with béarnaise sauce and shallot jus. *Gluten free*

dessert

Baked new york cheese cake.

or

Assorted cut fruits with lime. *Gluten free, Vegetarian*

WHAT IS A TOMAHAWK RIBEYE STEAK?

The tomahawk steak is essentially a ribeye beef steak specifically cut with at least five inches of rib bone left intact. The extra-long, french trimmed bone utilizes the same culinary technique that shapes a rack of lamb. "Frenching" means trimming the bone of meat and fat to the point where it looks like a handle. This gives the steak its signature flavour and unique look, which resembles a Native American tomahawk axe (hence the name).

BEST WINE PAIRING WITH A TOMAHAWK RIBEYE STEAK

A full-bodied, moderately robust wine like a Cabernet Sauvignon is recommended for such a highly marbled steak. If you prefer a lighter, gentler red variety, a Pinot Noir would also be a great fit.

authentic subcontinent cuisine

Both cuisines with its distinctive aroma and taste of spices consists of dishes developed in Medieval India at the centre of the Mughal Empire that shares its roots of cooking style and recipes with a lot of Asian and Persian foods. Mughlai cuisine has a profound influence on the culinary styles and regional cuisines of present day India and Pakistan

Indian

appetizers

Chicken Tikka; Marinated boneless chicken in yoghurt, garam masala, cumin, coriander and mustard oil in tandoori oven. *Gluten free* 48

Tomato Shorba (Soup); Fresh tomato, garam masala and lemon juice. *Gluten free, Vegetarian* 40

Tandoori Champ; Tandoori of lamb ribs with Indian garam masala, mustard oil, mint sauce and mango chutney. *Gluten free, Contains nuts* 48

*A surcharge of RM 129.00 is required for Half Board, Full Board and All Inclusive Package

**A surcharge of RM 188.00 is required for Half Board, Full Board and All Inclusive Package

Vegetarian, Gluten Free and dishes containing Nuts are identified in the above menu.
Please inform our Guest Service Assistant regarding any food allergies or dietary requirements.
All our prices are nett and in Malaysia ringgit

authentic subcontinent cuisine

vegetarian mains

Paneer Butter Masala; Indian cottage cheese, onion tomato masala, fresh tomato, cumin, coriander, ground chili with butter and cream. *Gluten free, Vegetarian*

Palak Paneer; Indian cottage cheese, fresh spinach, onion tomato masala and fresh cream. *Gluten free, Vegetarian*

Dhal Makhni; Black dhal, channa dhal and kidney bean cooked in a spiced tomato gravy with fresh garlic, cumin seed butter and cream. *Gluten free, Vegetarian*

curries

Murgh Makhni; Chicken tikka with a rich tomato sauce, cashew nut paste, garam masala, kasoorimethi and cumin powder. *Gluten free, Contains nuts*

Lamb Rogan Gosht; Kashmiri popular lamb cubes cooked with fresh aromatic herbs and spices with fresh coriander and chopped tomato. *Gluten free, Contains nuts*

Jingha Mirch Masala; Prawns cooked with spiced onion, tomato and capsicum. *Gluten free*

Palak Gosht; Lamb cube cooked with fresh spinach, onion, tomato, masala and fresh cream. *Gluten free, Contains nuts*

Lamb Masala; Lamb cube cooked with onion, fresh tomato, ginger and butter cream. *Gluten free*

All mains and curries are served with cucumber, onion and tomato raita, mint yoghurt, mango chutney, lime pickle and cucumber salad with choice of steamed rice or biryani rice or plain naan

biryani rice / naan / tandoori roti

Jingha Biryani; Fresh prawn cooked with basmathi rice. *Gluten free*

Chicken Biryani; Spiced boneless chicken with basmathi rice. *Gluten free, Contains nuts*

Plain biryani rice. *Gluten free, Vegetarian*

Naan Plain; Aloo paneer, garlic. *Vegetarian*

Tandoori Roti; Punjabi style of bread with atta flour cooked in tandoori oven. *Gluten free, Vegetarian, Vegan*

Pakistani

appetizers

White Channa Chaat; Chick pea, onion, tomato, fresh coriander, chaat masala, mint sauce and mango chutney. *Gluten free, Vegetarian*

Lamb Shorba (Soup); Lamb cube with Pakistani spices. *Gluten free*

Moong Dhal Shorba (Soup); Moong dhal with ginger, garlic, cumin seed, fresh tomato. *Gluten free, Vegetarian*

vegetarian mains

Hyderabad Baingan; Brinjal, onion, tomato masala, tamarind and garam masala. *Gluten free, Vegetarian*

Dum Aloo; Spicy potato with Kashmiri chili powder. *Gluten free, Vegetarian*

Aloo Cholay; Tender chick pea and potato, onion, tomato and masala with Pakistani spice. *Gluten free, Vegetarian*

curries

Aloo Keema :Minced lamb, cooked in spices and cream. *Gluten free*

Choice of diced potato with **Green chili or Green peas.**

Fish Curry; Salmon cooked with tomato gravy, spices and cream. *Gluten free*

Lahore Murgh Cholay; Boneless chicken, chick peas, fresh ginger garlic with onion, tomato and masala. *Gluten free*

Pakistani grill

Lamb Seekh Kebab; Minced lamb skewer with cumin, coriander and chili powder cooked in tandoori oven. *Gluten free*

Afghani Chicken; Oven baked chicken thigh with cumin, coriander, mozzarella and cream. *Gluten free*

Machi Tikka; Skewered marinated salmon with tandoori masala. *Gluten free*

Penshawar Chapli Kebab; Minced beef with green chili, coriander seed, onion, ginger, chili powder, garam masala, chick pea flour. *Gluten free*

All mains and curries and Pakistani grill dishes are served with cucumber, onion and tomato raita, mint yoghurt, mango chutney, lime pickle and cucumber salad with choice of steamed rice or biryani rice or plain naan

authentic subcontinent cuisine

authentic subcontinent speciality dish

BEEF NIHARI

Braised beef cubes and bone marrow with garam masala, ginger garlic paste, turmeric, chilli powder and mixed spices of cinnamon stick, cardamom, fennel seeds *Gluten free*

An aromatic and spice laden tender beef stew with wonderful flavours and aromas of different spices popular in northern India, Pakistan and Bangladesh
(24 hours advance notice required)

thali set

Indian-style set meal made up of a selection of various dishes served on a platter

Thali set meal is an ideal option for diners who want to sample several curries at one go and it offers 6 different flavours of sweet, salt, bitter, sour, astringent and spicy on one single platter as according to Indian food custom, a proper meal should be a perfect balance of all these 6 flavours

North Indian Vegetarian Thali Set

An Indian set meal consisting of soup three vegetarian curries and condiments served with biryani rice, plain naan and choice of dessert.

starter

Tomato Shorba; Tangy Indian tomato soup mildly spiced with cumin seeds and green chillies. *Gluten free, Vegetarian*

centre platter

Biryani rice and plain Naan - oven-baked flatbread, accompanied with crisp papadom. *Gluten free*

accompanying dishes

- Sabzi Jalfrazi; Semi-dry Indian mixed vegetables cooked in tomato-based gravy. *Gluten free, Vegetarian*
- Paneer Makhni; Paneer cheese simmered in aromatic butter based tomato cream gravy. *Gluten free, Vegetarian*
- Dhal Tadka; Yellow lentils cooked with onion, tomato and flavoured with tempered ghee fried spices & herbs. *Gluten free, Vegetarian*
- Mixed Raita; Indian yogurt sauce mixed with vegetables and flavoured with chilli and cumin seeds. *Gluten free, Vegetarian*

dessert

Gulab Jamun; Milk balls fried and poached in sugar syrup or Mixed Fruit Platter.

RM 148.00 nett per person

(Minimum 2 persons - 24 hours advance notice required)

desserts

Baked New York Cheese Cake; With homemade cherry ice cream and vanilla chantilly.

Sago Melaka; Traditional Nyonya pearl sago with palm sugar, caramelized pineapple and homemade coconut cream. *Gluten free*

Hazelnut Shaped Dessert; Hazelnut mousse, soft caramel, hazelnut biscuit. *Contains nuts*

Coconut Panna Cotta; Coconut sorbet, passion fruit gel and lime mango cube.

Assorted cut fruits with lime. - *Gluten free, Vegetarian*
(watermelon, mango, papaya, honeydew, pineapple)

ice cream

Ice Cream

Ice cream. - *Gluten free* (Jumbo scoop)

Classic vanilla
Chocolate
Strawberry

Palm Sugar
Mango
Pandan

Champagne - France			
NV	Taittinger Brut Réserve	375ml (2 glasses)	
Sparkling - Italy			
2018	De Stefani, Prosecco DOC, Metodo Zero, Millesimato 2016, Extra Dry, Veneto, Italy		
White Wine			
Italy			
2017	Castello Banfi, Le Rime, IGT, Tuscany, Chardonnay, Pinot Grigio	195	42 ☺
France			
2016	Domaine De La Perriere Sancerre Blanc AOC, Loire, Sauvignon Blanc	250	52 ☺
Australia			
2017/ 2018	Pepper Tree Wratton Bully Orange, Chardonnay	195	48 ☺
New Zealand			
2017	Ata Rangi, Martinborough, Sauvignon Blanc	240	52 ☺
Rosé Wine			
2017	Fleurs de Prairie Côtes de Provence, France, Cinsault, Shiraz , Grenache	195	42 ☺
Red Wine			
Italy			
2015/ 2018	Villa Caffaggio Chianti Classico DOCG Singe Estate, Sangiovese	198	46 ☺
France			
2016	Gustave Lorentz, Alsace, Pinot Noir	205	46 ☺
Australia			
2016	Robert Oatley Signature Series, McLaren Valley, Shiraz	218	48 ☺
New Zealand			
2016	Villa Maria Private Bin Hawkes Bay, Merlot, Cabernet Sauvignon	240	52 ☺
Mocktail			
Fruit Punch ☺			
Mango juice, orange juice, pineapple juice, lime juice & grenadine syrup			
Funky Monkey ☺			
Peach & banana puree, pineapple & mango juice, low fat milk			
Mango and Peach Blast ☺			
Mango puree, honey and peach puree			
Virgin Mojito ☺			
Fresh mint, fresh lime, brown sugar, topped with soda water			
Sunset ☺			
Sprite, grenadine syrup, peach puree			
Virgin Colada ☺			
Pineapple juice, coconut cream, lime juice			
Cocktail			
Fruit Margarita ☺			
Tequila, triple sec, fresh lime & fruits of your choice pineapple, strawberry, peach			
Gin Fizz ☺			
Gordon gin, fresh lime topped with soda water			
Caipirosca ☺			
Vodka, muddled lime wedges & brown sugar			
Strawberry Caipirinha ☺			
Cacacha rum, strawberry puree, muddled lime wedges & brown sugar			
Piña Colada ☺			
White rum, coconut cream, malibu rum & pineapple juice			
Bloody Mary ☺			
Vodka, tomato juice, fresh lime, tabasco, worcestershire sauce & black pepper			
Mojito ☺			
Light rum, lime wedges, fresh mint and brown sugar muddled & topped with a splash of soda			
Mai Tai ☺			
White rum, dark rum, orange curacao & sweet sour topped with orange juice			
Singapore Sling ☺			
Gin, cherry brandy, D.O.M Benedictine, triple sec, pineapple juice, lime juice, grenadine & angostura bitter, topped with soda water			
Long Island Iced Tea ☺			
Vodka, gin, tequila, white rum, triple sec, sweet sour, topped with coca cola			

Half Bottle
Bottle Glass

168
195 42 ☺

Beer

Carlsberg ☺
Tiger ☺

Kronenbourg 1664 Blanc, Heineken, Corona ☺
26

Chilled Juices ☺
Orange, pineapple, pink guava, mango & apple

Soft Drink ☺
Coca – cola, coke light, sprite, ginger ale, tonic, soda water, ginger ade

Milkshake
Chocolate, vanilla & strawberry

Italian Mineral Water

Still - Acqua Panna

Sparkling - San Pellegrino

500ml
22

750ml
26

APERITIFS

CANADIAN WHISKY

Canadian Club 10 Y ☺
28

Canadian Club 12 Y
29

SINGLE MALT WHISKY

Macallan 12 Y
48

Glenfiddich 12 Y
28

Glenfiddich 18 Y
48

GIN

Gordon's ☺
24

Beefeater
24

Bombay Sapphire
26

Tanqueray
26

Tanqueray 10
28

Hendrick's
32

Monkey 47
42

RUM

Cachaca
24

Bacardi Light ☺
28

Bacardi Gold ☺
26

Bacardi 8
28

Captain Morgan Black Label ☺
28

Captain Morgan Spice ☺
28

Myers's Rum ☺
28

Mount Gay Rum
28

WHISKEY COLLECTION

SCOTCH WHISKY

Famous Grouse 12 Y ☺
26

Chivas Regal 12 Y ☺
32

Chivas Regal 18 Y
43

Johnnie Walker Black Label ☺
26

Johnnie Walker Gold Label
32

Johnnie Walker Swing
38

Ballantines ☺
28

BOURBON WHISKEY

Jim Beam ☺
28

Maker's Mark Whisky ☺
28

Jack Daniels ☺
28

Jack Daniels Silver
38

IRISH WHISKY

Jameson ☺
28

JAPANESE WHISKEY

Suntory Special Blend ☺
32

ARMAGNAC

Chabot Napoleon ☺
32

Chabot VSOP ☺
28

Chabot XO
58

Janneau Armagnac 8 Y ☺
32