

Inception

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| KETAM SURI | 16 |
| Pan-seared spicy crab cake, crispy morning glory, green mango salad, tamarind-chili dressing | |
| KALOK RAVIOLI | 17 |
| Australian mud crab meat, citrus butter broth, crispy leeks, salmon roe | |
| PANGKAL LAUT | 18 |
| Sesame seed breaded blue shrimps and calamari, mixed greens, arrabiatta sauce, wasabi tartar | |
| TUNGKOL | 18 |
| Yellowfin tuna carpaccio, Moroccan eggplant chips, cumin mayonnaise | |
| KERABU | 19 |
| King prawns and nectarine salad, hazelnut-lime essence | |
| SEAFOOD ON ICE | 38 |
| Oysters, mussels, flower crab, tiger prawns, Pantai's cacah (Subject to availability and season) | |
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Liquescent

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| PANTAI BOUILLABAISSE | 16 |
| Saffron-lemongrass broth, seasonal crustacean | |
| LABU KETAM | 16 |
| Blue swimmer crab, pumpkin congee, almond tofu, gruyère cheese, truffle hint | |
| BAKARA BISQUE | 18 |
| Infused laksa, kalamansi rind whip, keta caviar | |

Oysters

SHUCKED	24
Naturally, lemon, chilli mist	
BITTER SOUR	25
Peria juice, kalamansi slice	
PANTAI	26
Flying fish tobiko, frozen coriander—chilli mignonette	
JINGGA	26
Citrus—parsley butter, shallots, beef grit	
MUTIARA	27
Briny lemongrass scented sambal matah	
SALSA	28
Virgin bloody Mary, unripened tomato salsa	

Aquatic

STIR FRIED MUSSELS	24
Red bean curd, chillies, basil, rendang kelupis	
MUARA	25
Grilled squid, spicy sambal, kichap glaze, steamed broccollini	
CRAYFISH RISOTTO	26
Fresh rosemary, crispy parmigiano, lemon foam	
UDANG GALAH	26
Fresh water prawns, coconut joshina reduction, nasi laila	
IKAN BAKAR	27
Marinated sea bass, chilli emulsion, sweet basil sambal, nasi kabun	
KARI TALAY	27
Prime seafood, homemade curry, cilantro, chili oil, garlic rice	
GRILLED BARRAMUNDI	28
Arugula, semi—dried heirloom tomato, pink ginger vinaigrette	
TASMANIAN SALMON	29
Tandoori spiked, sautéed okra, paratha, tikka gravy	

Turf

PAIS AYAM	26
Pandan fried rice, kacang jagus, crispy silver fish	
DAUBE SHORT RIBS	30
Acar timun, buah keluak jus, breaded potato cake	
JAFFNA LAMB SHANK	32
Chickpea begedel, lemon pilaf, mango chutney, mint sambal, tomato marmalade	
SATAY LAMB CUTLETS	33
Ketupat, macadamia sauce, cucumber red onion salsa	
CHAROLAIS STYLE BEEF	38
Beef rib—eye and sirloin, truffle—salted fries, red verjus	

Finale

PETIT FRUIT SCULPTURE	12
Soursop sorbet	
LEMON	14
Blueberries, mango sorbet, espuma pistachio sponge	
STRAWBERRIES	15
Sable Breton, vanilla cream, strawberry ice cream	
VACHERIN	16
Pandan custard, coconut parfait, jasmine ice cream	
CHOCOLATE MOUSSE	17
Balcolade dark chocolate, peanut butter, raspberry compote and jelly	

