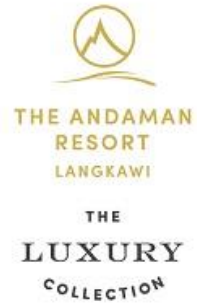


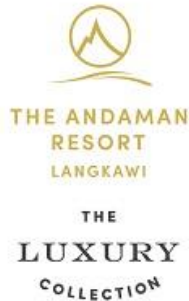
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PRIVATE & ROMANTIC DINNER MENU

www.luxurycollection.com/theandaman

Kindly note that all prices are in Ringgit Malaysia and subject to 10 % Service Charge



ROMANTIC INDULGENCE

NIBBLE

Specially created Amuse Bouche for you

APPETIZER – SELECT 1 ITEM

- Oven Roasted Foie Gras, Vacuum Pack Strawberry with Balsamic, Crushed Olive Biscuit, Crispy Bacon
- Pan Seared Foie Gras, Smoked Duck Breast, Oven Roasted Beetroots, Crushed Almonds, Feta Cheese
- Pan Seared Scallops, Pea Purée, Shoots and Cumin Foam
- Seared Scallops, Guacamole & Chili Strings, Chives, Edible Flowers, Micro Greens, Caviar & Lime Zest
- Smoked Salmon Edamame, Daikon Micro Greens Under A Ginger Ponzu Dressing with Toasted Sesame Seeds
- Salmon Sashimi, Soy Compressed Watermelon, Cucumber Gel, Pink Ginger Powder, Seaweed Chips, Baby Cress
- Poached Seafood Timbale, Pineapple Salsa, Baby Cress
- Crispy Oyster, Anchovies Butter, Braised Daikon, Pine Nut Foam
- Australian “Rendang Beef Carpaccio” served with Baby Green and Mustard Ice Cream
- Watermelon Salad with Arugula, Goat Cheese and Candied Walnuts

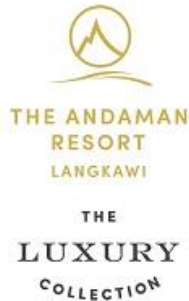
SOUP – SELECT 1 ITEM

- White Bean Veloute with Chorizo and Smoked Prawn
- Chicken Consommé, Sauté Mixed Mushroom, Seafood Dumpling
- Leek, Potato & Fennel Soup with Bacon
- Salmon Chowder with Spicy Garlic Toast
- Roasted Vine Tomato Soup with Sliced Smoked Chicken
- Creamy Butternut Chowder, Pumpkin Seeds, Tomato Salsa

PALATE CLEANSER

Let's get cool together with Sorbet

Continued.....






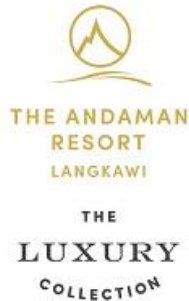
MAIN COURSE – SELECT 1 ITEM

- Pan Seared Chilean Seabass, Oriental Cous-Cous, Baby Vegetables, Green Curry Foam
- Pan Seared Seabass, Angel Hair Pasta, Crab Meat Ragout, Garlic Cream
- Crispy Skin Barramundi, Sauté Asian Vegetables, Potato Gnocchi, Lemongrass Cream Sauce
- Oven Roasted Australian Black Angus Sirloin, Potato Pave, Stuffed Mushroom, Baby Vegetables, Truffle Jus
- Char Grilled Black Angus Australian Beef Tenderloin, Mushroom Creamed, Truffle Potato Pure, Baby Carrot, Jus
- Slow Braised Beef Ribs, Coconut Polenta, Sauté Asian Vegetables, Crispy Leeks
- Pan Seared Lamb Loin, Burn Leek, Sauté Mushroom, Artichokes Pure, Mint Jus
- Stuffed Quail with Scallop Mousse and Truffle Jus
- Stuffed Chicken Breast with Pearl Barley Risotto, Baby Vegetables, Jus
- Grill Baby Chicken, Creamy Spinach Gnocchi, Lemon Butter Sauce

DESSERT – SELECT 1 ITEM

- Chocolate Ball Stuffed with Passion Fruit Mousse, Hot Chocolate Sauce and Berry Compote
- Red Velvet Lava Cake, Cheery Compote, Vanilla Whipped Cream
- Strawberry Mille-Feuille, Vanilla Cream, Strawberry Sorbet, Caramelized Sugar
- Chilled Chocolate Fondant, Mixed Nuts Salsa, Salted Butter Caramel Sauce
- Warm chocolate Cake, Berries Salad
- Vanilla Panna Cotta with Strawberries, Edible Flower, Candied Ginger

 4 Course Menu per person	RM 380+
 5 Course Menu per person (With Sorbet)	RM 420+
 6 Course Menu per person (With Amuse Bouche & Sorbet)	RM 450+



BARBEQUE DINNER EXPERIENCE

APPETIZER & SALAD – SELECT 4 ITEMS

- Thai Chicken Salad with Glass Noodle, Roasted Peanuts
- Grilled Prawn and Asparagus Salad with Tomato, Chilli and Almond Salsa
- Thai Beef Salad with Glass Noodles
- Soba Noodle with Smoked Salmon Julienne and Wafu Dressing
- New Potato Salad with Smoked Chicken Breast
- Baby Romaine, Cannelloni Bean, Roma Tomato, Red Onion and Gorgonzola Cheese (V)
- Roasted Pumpkin with Arugula and Mustard Dressing (V)
- Greek Salad (V)
- Grilled Mixed Vegetable with CousCous Salad and Mint (V)
- Mixed Garden salad with 2 type of House Dressing (V)

GRILLED ITEMS – SELECT 4 ITEMS

- Asian Marinated Rib Eye
- Tandoori Marinated Lamb Short Loins
- Spices Boneless Chicken
- Harissa Marinated Quails
- Marinated Flower Crab
- Masala Prawn Skewer
- Slipper Lobster
- Spanish Mackerel in Local Spice
- Marinated Seabass Wrapped in Banana leaf

HOT & COLD SAUCE

Onion Sauce, BBQ Sauce, Salsa Verde, Lemon Wedges, Air Assam, Mint Sauce, Tomato Salsa

SIDE DISHES – SELECT 3 ITEMS

- Roasted Potatoes
- Creamy Potatoes
- Mashed Potatoes
- Roasted Market Vegetables
- Sauté Market Vegetables with Herbs Butter
- Seafood Fried Rice
- Butter Rice
- Seafood Fried Udon Noodles

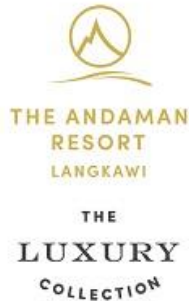
DESSERT

A Selection of Mini Desserts and Local Fruits

RM 520 PER PERSON (Minimum of 4 adults)

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TASTE OF MALAYSIA EXPERIENCE

APPETIZER

Satay Ayam
Chicken satay skewers with condiments
Tauhu Sumbat
Pocket of fried bean curd and stuffed with fresh mixed vegetables
Otak-Otak
Asian marinated fish cake, raw vegetables pickle

SOUP

Sup Ayam Berempah
Local spice chicken broth with condiments

Let's get cool together with Sorbet

MAIN COURSE IN THE DOME

Rendang Daging Tok
Braised beef cooked with spices, coconut cream
Ayam Masak Merah
Fried bone less chicken simmered in sweet and spicy sauce
Kambing Opor
Braised lamb in cumin, fennel, coriander and coconut milk
Udang Panggang
Grill prawn with sweet and spicy soy sauce
Sayur Campur Goreng
Stir-fried mixed vegetables with oyster sambal sauce
Nasi Minyak
Ghee Rice

Comes with...

Sambal Belacan, Acar Mentah, Keropok Ikan

DESSERT

Pandan Crème Brulee

RM 380 PER PERSON

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