



CHEF'S SIGNATURE SUSTAINABLE TASTING MENU

A modern interpretation of Malaysian heritage, this tasting menu showcases locally sourced, sustainable ingredients from land, sea, and our Urban Farm herbs garden located on level 6.

Guided by our culinary team, each dish is thoughtfully crafted and presented in the signature PARKROYAL COLLECTION style, where contemporary techniques, natural aesthetics, and refined simplicity come together to create a conscious and elevated dining experience.

MENU

MYR298 nett (for two persons)



Fish Otak-Otak

Sustainable fish · Coconut · Aromatic Spice

Kerabu Pomelo

Pomelo · Local Herbs · Chili · Crispy Sustainable Prawns



Kampung Chicken Laksa

Kampung chicken · Coconut Broth · Laksa Spice · Noodles



Duck Confit, Percik Sauce

Duck Leg · Coconut Glaze · Blue Pea Rice · Pickled Vegetables



Short Rib Rendang

Braised Australian Beef · Rendang Spices · Ginger flower-Inflused Potato · Green Salad



Durian Crème Brûlée

Creamy Durian Custard · Caramelised Sugar

Wine Experience

Enhance your dining journey with our curated selection of premium wines, available by the bottle.

Guests enjoying this tasting menu receive 10% savings on all premium wine selections.



Contains
Seafood



Contains
Eggs



Contains
Nuts



Contain
Lactose