

TANJUNG RHU RESORT
LANGKAWI

Jalil ♥ Fiza

Menu

ROMANCE BY THE SEA

AMUSE-BOUCHE

Fresh Oyster & Kerabu Scallop Duo with Lime & Torch Ginger

A delicate duo of freshly shucked oyster and lightly cured scallop,
tossed in aromatic bunga kantan, calamansi gel, and micro herbs.
A refreshing and elegant opening to celebrate love by the sea.

STARTER

Lobster Otak-Otak Royale

Poached lobster medallion, otak-otak mousse, coconut cream foam, kaffir lime oil
A luxurious Malaysian classic reinterpreted

SOUP

Spiced Crab & Sweet Corn Bisque

Blue crab, lemongrass, ginger, light coconut cream
Comforting yet refined with local aromatics

FISH COURSE

Miso-Glazed Black Cod with Asam Beurre Blanc

Steamed Pak choy, ginger flower broth
East-meets-West balance with subtle Malaysian acidity

MAIN COURSE

Rendang-Spiced Black Angus Tenderloin

Smoked coconut jus, turmeric mashed potato, grilled baby vegetables

Or

Tamarind-Glazed Lamb Loin

Pandan coconut couscous, charred asparagus, lamb jus

DESSERT

Chocolate Fondant & Raspberry Heart

Warm molten chocolate cake, raspberry coulis, vanilla bean ice cream

TANJUNG RHU RESORT

LANGKAWI

Menu

INTIMATE & ELEGANT MENU

AMUSE-BOUCHE

Fresh Oyster & Mango Salsa

Shucked oyster topped with tropical mango salsa and micro herbs
Light, refreshing, and a romantic opening bite

STARTER

Tuna Tartare with Coconut-Lime Dressing

Fresh tuna, diced avocado, coconut-lime vinaigrette, crispy chip

SOUP

Spiced Crab & Sweet Corn Bisque

Blue crab, lemongrass, ginger, light coconut cream
Comforting yet refined with local aromatics

FISH COURSE

Grilled Barramundi with Asam Dressing

Char-grilled barramundi fillet, light asam marinade, seasonal greens

MAIN COURSE

Honey-Soy Chicken Roulade

Stuffed with local herbs, served with turmeric mashed potato and sautéed vegetables

Or

Tamarind-Glazed Lamb Loin

Pandan coconut couscous, charred asparagus, lamb jus

DESSERT

Chocolate Fondant & Raspberry Heart

Warm molten chocolate cake, raspberry coulis, vanilla bean ice cream