

# No 11

PENANG

## FOOD & BEVERAGES MENU

Banyan Tree Group is committed to ensure a Safe Sanctuary for both associates and guests. For the safety of our guests, we have launched the Safe Sanctuary Programme in our Resort which incorporates protocols of assurance and wellbeing standards. We conduct hourly sanitization and cleaning of high-touch areas and in all our outlets with EPA-approved disinfectant.

### Angsana High Tea

2:00pm - 5:00pm | Daily

RM168

Seared diver scallops with tomato fondue & ikura

Vol Au Vent of wild mushroom duxelles, edamame purée and shaved truffles

Black Angus beef tatak with sweet fig jam and broche toast

Orange & mascarpone fruit cake

Bitter chocolate with crunchy palette feuilletine and raspberry gelée tart

Basil panna cotta with citrus fruit sphere

Continuous serving of freshly brewed coffee and Ronnefeldt tea

All prices are quoted in Ringgit Malaysia (RM) and inclusive of prevailing Government taxes

### Degustation Menu

3 Course

RM220 nett per person

To start with our artisan bread, flavored butter, olive oil and balsamic vinegar

Amuse bouche  
a gift from our No.11 Chefs

1st Course

Salmon

Salmon tatak dressed with mirin and yuzu vinaigrette served with green pea, asparagus, dill crackers and parsley essence

or

Cèpe Consommé

Earthy cèpe mushroom consommé with grilled king mushrooms, beetroot agnolotti and truffle

2nd Course

Saba Mackerel

Grilled mackerel seasoned with shira miso served with Hokkaido scallop, black rice, dehydrated tomato and ikura

or

Angus Short Rib

8 hours braised short rib served with saffron risotto, baby vegetables and red wine remouillage

3rd Course

Jack fruit Semi Fredo

Semi frozen cream anglaise accompanied with hazelnut brittle and matcha dust

5 Course

RM320 nett per person

To start with our artisan bread, flavored butter, olive oil and balsamic vinegar

Amuse bouche  
a gift from our No.11 Chefs

1st Course

Salmon

Salmon tatak dressed with mirin and yuzu vinaigrette served with green pea, asparagus, dill crackers and parsley essence

2nd Course

Cèpe Consommé

Earthy cèpe mushroom consommé with grilled king mushrooms, beetroot agnolotti and truffle

3rd Course

French Duck Breast

Pan fried medium rare duck breast dusted with 5 spice served with braised fennel, du puy lentils sautéed with pumpkin, spinach and balsamic syrup

4th Course

Saba Mackerel

Grilled mackerel with crunchy palette feuilletine and Hokkaido scallop, black rice, dehydrated tomato and ikura

or

Angus Short Rib

8 hours braised short rib served with saffron risotto, baby vegetables and red wine remouillage


5th Course

Jack fruit Semi Fredo

Semi frozen cream anglaise accompanied with hazelnut brittle and matcha dust

### A la Carte Menu


To Begin

Scallop  43


Diver scallops dressed with mirin, yuzu, fennel seed and rosemary on cold potato salad with pomelo vinaigrette and dill crackers

Duck 2 Ways 40

Spice cured and smoked duck breast with confit and duck leg served with Fuji apple jam, cilantro ginger-hoisin gel and parsley essence

Bonito Tatak  38

Seared semi-rare tuna on creamed leeks, candied walnuts, shoyu cured egg yolk with a soy butter dressing


Gaia Salad  34

Freekeh salad with pears, asparagus, marinated artichokes, grilled haloumi cheese dressed with pomegranate dressing and parmesan espuma


Right After

White Tomato  38

Essence of tomato served with salmon sashimi, peas, basil chips and vanilla infused extra virgin olive oil



Cèpe Consomme  38


Earthy cèpe mushroom consommé with grilled king mushrooms, beetroot agnolotti and truffles

Bouillabaisse  52

Our version of the classic seafood broth concocted with prawns, scallops, cod fish and mussels served with saffron rouille and sour dough croute

It's Showtime

Angus Tomahawk  680

1.5 kg (+-) grain-fed Black Angus tomahawk steak, seasoned with celery salt, smoked paprika and rosemary served with roasted Japanese sweet potatoes, arugula salad and seasonal vegetables braised in truffle butter served with a dry roast Indian long pepper infused with madefira and simmered with veal jus and port wine

\*Require 45 minutes preparation time

Wagyu MS7 Rib Eye 288


180 gm Sher Wagyu, grain-fed for 400 days with barley, oat husks, wheat and canola seasoned with our house made wasabi salt, thyme oil and garlic served with porcini risotto, grilled daikon and served with black garlic jus

Angus Short Ribs 122


280 gm grain-fed Black Angus short rib braised in our herb and tomato demi-glace, glazed with a balsamic lacquer served with char-grilled corn and jicama hash

Lamb Rack  98

180 gm New Zealand grain fed lamb rack marinated in lemongrass, chilies and turmeric served with orzo pasta tossed with arugula, sautéed field mushrooms and shaved zucchini ribbons

Lamb Shank  92

6 hours braised New Zealand lamb shank in a red wine "remouillage" served with mascarpone-chive polenta, caramelized carrots and tomato confit



 

Boston Lobster 220

Half lobster poached in our unique kaffir, orange and apricot butter fumet served with lemon-chive tagliatelle and tomato fluid gel

Salmon  88



Pan fried chilled air-flown Norwegian salmon marinated with dill and calamansi served with Japanese taro cake, tomato salad and crispy yam chips

Saba Mackerel   88

Grilled mackerel seasoned with shiro miso, pine nuts and pickled daikon served with sweet pumpkin and a light sesame-yuzu dressing

King Prawns 88

Oven baked king prawns marinated with soy, ginger, garlic wrapped in banana leaf served with smoked fennel seed Bario pulao rice and roasted garlic eggplant

French Duck Breast  108

Pan fried medium rare duck breast dusted with 5 spice served with braised fennel, du puy lentils sautéed with pumpkin, spinach and seared foie gras


Spring Chicken 60

Corn fed half grilled chicken seasoned with maltose, ginger, apple juice and peppercorns served with braised pumpkin with vanilla and rosemary


Quail  60

Baked quail stuffed with crabmeat and shrimpo mousse, risa veneer, duo of asparagus and a grain mustard mousseline doused with Riesling

Vegetarian

Orzo Pasta  45


Prepared with olive oil, peppercorn, sautéed field mushrooms, porcini, pine seed, grana padano and arugula salad with shaved truffles

Risotto  45

A concoction of smoked and confit edamame, charred asparagus, capsicum, corn and wild rocket


Pappardelle Ricotta  45

Pappardelle pasta tossed with almonds, roasted fennel, brussels sprouts and crumbled ricotta cheese and finished with vanilla infused oil

Du Puy Lentils  45

French lentils braised with pumpkin, artichokes and parsnips served with sautéed haloumi cheese, sugar snap peas and parmesan cheese

Finale

Elements of Cacao  45


Bitter chocolate cake layered with chocolate and hazelnut dacquoise, creamy chocolate mousse and drizzled with warm salted chocolate ganache

Jackfruit Semi Fredo 38

Semi frozen jackfruit cream anglaise accompanied with hazelnut brittle and matcha dust

Khajoor Arabie Pudding 38

Sweet Date pudding drizzled with butterscotch sauce and served with a side of macadamia nut ice cream

Tiramisu  38

Layers of Savoiardi dipped in espresso, whipped sweet mascarpone cheese with hints of coffee liquor, bitter cocoa powder, coffee meringue and chocolate mocha bean

Kids Menu

Let's play

Chicken Breast 28

Oven roasted chicken breast served with silky mashed potatoes, summer vegetables and gravy

Macaroni Pasta  28

Macaroni pasta tossed in our tomato and basil cream sauce topped with sautéed vegetables and grated parmesan

Fish & Chips 28

Crispy battered deep fried fish served with sweet potato fries and garlic aioli

French Fries 20

French fries tossed with Maldon sea salt and truffle mayonnaise

"Ubi Manis" Fries 20

Sweet potato fries with celery salt and garlic aioli

Potato Popcorn 20

Potato tater tots tossed with parmesan and rosemary and served with garlic yogurt dip

Desserts Time

Ice cream Selection 12

3 scoops of ice cream served with chocolate chip cookies Selection of vanilla, strawberry or chocolate


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### Beverages

(Alcohol)

### Wines

White Wine

Italy  

Bonif Fumaio Toscana IGT 40 180

Planeta Terebinto Grillo 215 230

Zonin Pinot Grigio 230 225

France  

Chateau Villa Bel-Air J.M 360



Cazes 285

Joseph Drouhin Laforet 280

Bourgeois Chardonnay 245



M. Chapoutier Cotes du Rhone Bellemeuse Blanc 245

Michel Lynch Sauvignon Blanc 245

Spain  

Marques de Caceres 210

Blanco 210

South Africa  

Durbanville Hills 42 225

Sauvignon Blanc 225

Red Wine

Italy  

Bonif Col Di Sasso 42 180

Toscana IGT 380

Bonif Chianti Classico 215

DOCG Riserva 215

Zonin Merlot 215

France  

Chateau Brandy 240

Joseph Drouhin Beaujolais 260

Villages 570

M. Chapoutier Chateaufort du Pape La Bernardine 210

M. Chapoutier La Ciboise 210

Castell de Nimes 260

M. Chapoutier Cote du Rhone Bellemeuse 320

Hommage A Roger Bouey 600

Chateau Lafleur Du Roy 360

Chateau Vieux La Vergne 360

Spain  

Valdubia Cosecha 255

(Tempranillo) 255

Champagne / Sparkling Wine

Italy  

Bacio Della Luna 85 410

Prosecco Veneto 35 410

Australia  

Wirra Wirra Mrs Wigley 38 180

Moscato McLaren Vale 180

### Signature Cocktail

45

Apple Sake Fizz

Sake | Fentimans grapefruit tonic | Apple butter syrup | Lemon juice

The Forgotten Barrel

Coffee infused gin | Campari | Sweet vermouth | Amaro

Jade

Gin | Homemade cucumber & mint syrup | Lemon | Soda

Green Fairy

Vodka | Simple syrup | Lime | Absinthe | Basil | Ginger beer

### Mocktail

(Non-Alcohol)

25

Sour Blossom

Apple juice | Pineapple juice | Passion fruit

Cherki

Milk | Pineapple juice | Coconut syrup | Rosemary

Perfect Time

Lemon juice | 5 spice syrup | Rosemary | Soda water

### Classic

40

Cosmopolitan

Vodka | Cointreau | Cranberry juice | Lime juice

Martini

Gin | Dry Vermouth

Daquiri

White Rum | Lime juice | Simple syrup

Margarita

Tequila | Lime juice | Triple Sec

Negroni

Gin | Campari | Red vermouth

### Specialty Coffee

(Alcohol)

42

Amore

Beatrice

B&B Iced Coffee

Caribbean

Café d'Orange

Café Royal

Kanuck Koffee

Irish

Spanish

### House Pour

Gin  

Perigan's Gin 30 450

Coarunn 45 650

Vodka  

Absolut 30 450

Smirnoff 30 450

Rum  

Havana Club 35 500

Bacardi Carta Blanca 30 450

Tequila  

Olmecca 35 450

Sierra Reposado 30 400

### Spirit