



Nº 11

P E N A N G





WE SERVE SUSTAINABLE FOOD

At Angsana Teluk Bahang, we take our sustainability commitments seriously. We proudly source locally and sustainably produced ingredients, including fish, crustacean and mollusc from ethical and responsible fisheries, ensuring our practices align with our environmental values

S Signature **A** Alcohol **V** Vegetarian **G** Gluten Free **S** Seafood

Afternoon Tea

Daily | 2:00pm - 5:00pm

MYR **168** nett per set

Savoury

- Duck Leg Confit with Hoisin Sauce and Sesame Seed in Steamed Lotus Leaf Bun
- Wild Mushroom Ragout on Croffle with Truffle
- Prawn Arancini with Lemon-Garlic Aioli and Ikura

Scones

- Plain & Macadamia Nut Scones
- Cream & Jam

Sweet

- Mango Coconut Bavaroise Tartlet
- Chestnut Mandarin Orange
- Rose Cream Chiboust in Shooter

-  Signature
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-  Seafood

Ala Carte Menu

Chapter 1 To Begin

White Sturgeon Caviar 30gm 

398

Kaviari Transmontanus Caviar | Petit Garlic Bread | Lemon Sour Cream | Onion | Egg Yolk

Japanese Harima Oyster & Black Caviar 

95

3 Nos. Oysters | Mignonette Dressing | Lemon | Tabasco

Angus Beef Carpaccio 

88

Pickled Vegetables | Parmigiano-Reggiano | Smoked Chilli Truffle Oil Arugula | Garlic Aioli | Yuzu Gel Spherification

Pan Seared Foie Gras  

78

Poached Chicken Mousse Smoked Butter | Egg Yolk Croquette Cranberries Relish | Beetroot Bread | Cherry Fluid Gel

Aglio Butter Scallop & Salmon Tartare  

65

Mango Salsa | Egg Yolk | Lime Espuma

Deconstructed Caesar Salad 

58

Baby Gem Lettuce | Ice Plant Lettuce | Salmon Gravlox | Parmesan Tuille Crouton | Cage Free Egg Parcel | Homemade Caesar Dressing

Super Medley Salad 

45

Hydroponic Lettuce | Ice Plant Lettuce | Roasted Beetroot & Pumpkin Organic Quinoa | Vine Ripened Tomato | Olive | Feta Cheese | Pine Nuts Lemon Vinaigrette

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Chapter 2

Soup

Scented Seafood Cioppino   62

Bisque Base Scented Lemon Grass | Tiger Prawn | Duck Mouth Clam
Crab Meat | Black Caviar

Porcini Consommé  48

Clear Mushroom Broth | Mushroom Ravioli | Truffle

White Onion Velouté  45

Shallot Marmalade | Chlorophyll Oil

Chapter 3

Pasta & Risotto

Homemade Ravioli  80

Chicken Ballotine | White Coulis | Truffle Shaved | Parmesan Shaved

Open Beef Lasagna 78

Beef Brisket Ragout | Bechamel | Tomato Napolitana | Parmesan Shaved
Garlic Espuma

Frutti Di Mare Capellini  76

Capellini Seafood Broth | Prawn | Scallop | Squid | Mussel

Seafood Risotto  72

Tiger Prawn | Scallop | Squid | Duck Mouth Clam | Edamame
Grated Cured Egg Yolk

Specialita Pappardelle  68

Slow Cooked Beef Ragout | Parmigiano - Reggiano | Ricotta Cheese
Parmesan Cracker

Mushroom Risotto  55

Field Mushroom | Porcini Paste | Arugula | Ala Fungi Dust

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Chapter 4

Meat

Trilogy of Grass Fed  

Wagyu Striploin | Braised Beef Brisket | Wagyu Ribeye

Pan Seared Foie Gras | Seasonal Vegetables | Potato Pave | Truffle Jus

Wagyu Beef Ribeye 

Braised Shallot & Baby Vegetables | Smoked Pomme Puree

Pink Pepper Morel Jus

Wagyu Beef Striploin 

Caponata Siciliana | Truffle Polenta | Kampot Pepper Jus

Black Angus Beef Tenderloin 

Crispy Potato Au Gratin | Baby Vegetables | Bordelaise Sauce

New Zealand Lamb Noisettes  

Marinated Boneless Lamb Rack | Sweet Potato Pave

Seasonal Vegetable | Lamb Mint Jus

BBQ Angus Beef Brisket 

8-Hour Slow Braised | Ricotta Gnocchi | Baby Vegetables

Chapter 5

Poultry

Sous Vide Chicken  

Chicken Leg with Dates and Danish Blue Cheese

Chicken Breast | Mushroom Risotto

Double Cut Duck 

Duck Leg Confit | Cured & Smoked Duck Breast | Cilantro-Hoisin Gel

Orzo Leek | Fuji Apple Jam | Cranberries Espuma

Add On: Pan Seared Foie Gras

25 per pcs

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Chapter 6

Fish & Seafood

'No.11' Seafood Platter 388

Buttered Rock Lobster | Marinated Tiger Prawn
Marinated Mediterranean Red Snapper Fillet | Duck Mouth Clam
Oyster Mornay | Marinated Calamari | Dill-Mustard Aioli
Grilled Vegetables & Corn | Homemade Dipping

Black Cod Fish 148

Teriyaki Glazed Cod Fish Fillet | Edamame & Kidney Beans Casserole
Saffron Velouté

Crusted Salmon Trout 110

Herb Crusted Salmon Fillet | Ikura | Red Lentil Stew | Gen Z Vegetables
Seafood Reduction

King Prawn 98

Grilled Marinated King Prawn | Oriental Risotto | Sweet Papaya-Chilli Marmalade

'Local Catch of the Day' 88

Whole Fish En Papillote Asian Style | Jackfruit Curry | Garlic Fried Rice

Chapter 7

Wellness Cuisine

Quinoa & Scallop 58

Pan Seared Scallop | Quinoa Salad | Avocado Salsa

Barley Rissoto 68

Mushroom Barley Risotto | Cage Free Egg Parcel | Steamed Okra

Poached Salmon Fillet 98

Sous Vide Salmon | Kale Quinoa Salad | Balsamic Vinaigrette

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Final Chapter

Dessert

Grand Marnier Souffle   48

Biscotti | Single Shot Coffee | Edible Gold Leaf 24 Carat

Angsanamisu  38

Robusta Bean | Kahlua Concentrated | Palm Sugar Ice Cream

3D Coconut Temptation 38

Coconut Cream | Palm Sugar Gel | Pandan Custard | Coffee Ice Cream

Jackfruit Crème Brulee   38

Chocolate Crumble | Jackfruit Fondue

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Mini Chapter

Kids' Menu

Todd' Chicken Breast32

Oven Roasted Chicken Breast | Silky Mashed Potatoes
Summer Vegetables and Gravy

Kiddo Chicken Lasagna32

Classic Lasagna with Chicken Bolognese | Bechamel
Mozarella Cheese

Mini Fish & Chips30

Crispy Battered Fish | French Fries | Garlic Aioli

Truffle French Fries25

French Fries | Truffle Oil | Maldon Sea Salt | Mayonnaise

Homemade Ice Cream & Sorbet

Ice Cream Selection28

2 Scoops of Ice Cream Served with Chocolate Chip Cookies
Vanilla | Strawberry | Chocolate | Palm Sugar | White Coffee

Raspberry Sorbet18

Per Scoop

Beverage

Beverages

Alcohol

Classic35Signature Cocktail45

Cosmopolitan
Vodka | Triple Sec | Cranberry Juice

Martini
Gin | Dry Vermouth

Caipirinha
Rum | Lime Juice | Brown Sugar

Margarita
Triple Sec | Tequila | Lime Juice

Negroni
Gin | Campari | Martini Rosso

Mojito
Light Rum | Mint Leaves | Soda Water

Dragonrita
Tequila | Triple Sec | Dragon Fruit
Lime Juice | Sugar Syrup

Berry Bliss Dream
Gin | Lemon Juice | Blueberry Jam
Tonic Water

Seaside Serenade
Rum | Blue Curacao | Coconut Cream
Coconut Syrup | Pineapple Juice
Lemon Juice | Lime Juice

Frosted Joy
Vodka | Blue Curacao | Orange Juice
Lemon Juice | Sprite

Smoky Maple Old Fashioned
Whiskey | Orange Bitter | Maple Syrup
Orange Fruit | Oak Wood Smoke

Velvet Espresso Delight
Vodka | Kahlua | Vanilla Ice Cream
Espresso

Specialty Coffee38
(Alcohol)

America
Frangelico | Cacao White | Americano

Cafè Royal
XO Cafè | Americano

Calypso Coffee
Rum | Cacao White | Americano

Irish Coffee
Whiskey | Brown Sugar | Americano



Beer



Carlsberg	35
Tiger	35
Heineken	38
Guinness Stout	38
Kronenbourg	38
Corona Extra	48

House Wine



<i>White Wine</i>		
Wombat Hill Classic Réserve Chardonay, Australia	35	168
Luis Felipe Edwards Sauvignon Blanc, Chile	30	145
Robert Estate Pinot Grigio, Australia	35	168
<i>Red Wine</i>		
Wombat Hill Classic Réserve Merlot, Australia	35	168
Luis Felipe Edwards Pinot Noir, Chile	30	145
Robert Estate Cabernet Sauvignon, Australia	35	168
<i>Rosé & Dessert Wine</i>		
Luis Felipe Edwards Pupilla Rosé, Chile	32	148
Deakin Estate Moscato, Australia	42	200
<i>Rosé Wine</i>		
Miraval The Art of Rosé, France		288
<i>Champagne Brut</i>		
Victoire Brut Prestige	118	600
Nicolas Feuillatte Réserve Brut		988
Palmer Brut Réserve		1100
<i>Champagne Rosé</i>		
Victoire Rosé	128	650
Nicolas Feuillatte Réserve Exclusive Rosé		950
Palmer Rosé Réserve		1155
<i>Sparkling Wine</i>		
Le Grand Noir Brut Réserve, France	65	320
Angove Chalk Hill blue Bubbles, Australia		280
Voga Prosecco DOC Spumante Extra Dry, Italy		355
Chateau Paul Mas Primba Perla Blanc de Blanc, France		380

Wines

White Wine



France

Château Paul Mas Viognier	205
M. Chapoutier Cotes du Rhone Belleruche Blanc	300
Albert Bichot Chablis	333
Joseph Drouhin Laforet Bourgogne Chardonnay	450

Australia

Evans & Tate Margaret River Classic Semillon	225
Sauvignon Blanc	
Sons of Eden Riesling	318
Moss Wood Ribbon Vale Sauvignon Blanc Semillon	368
Ministry of Cloud Chardonnay	488

New Zealand

Saint Clair Vicar’s Choice Sauvignon Blanc	220
Marlborough Estate Reserve Sauvignon Blanc	255
Villa Maria Private Bin Chardonnay Marlborough	310

Italy

Scaia Garganega Chardonnay	348
Donnafugata Anthilia	268
Banfi Fumaio Toscana IGT	288
Collemassari Irisse Vermentino	310

Spain

Marques de Caceres Blanco	210
Marques de Caceres Verdejo	225
Pazo Senorans Joven (Albarino)	298

Argentina

Trapiche Sauvignon Blanc Mendoza	195
Catena Zapata Alamos Sauvignon Blanc	225
Catena Zapata Adrianna Vineyard White	780
Stone Chardonnay	

Red Wine



France

Le Grand Noir Grenache Syrah Mourvedre (GSM)	188
IGP Pay d’Oc	
Le Grand Noir Les Reserves Languedoc Rouge	205
Albert Bichot Bourgogne Rouge	320
Joseph Drouhin Beaujolais Villages	385
M. Chapoutier Chateauneuf du Pape La Bernardine	588

Bordeaux Rouge

La Cour Pavillon – Bordeaux AC	268
Château Le Bonnat Rouge – Graves AOC	325

Margaux

Château Larrieu Terrefort	488
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St. Emilion

Château La Couronne – Grand Cru	445
Château Bonneau – Montagne st Emilion	388

Australia

Evans & Tate Metricup Road Cabernet Merlot	288
Grant Burge Corryton Park Cabernet Sauvignon	440
Leeuwin Estate Margaret River Art Series Shiraz	450
Eddystone Point Pinot Noir	500

New Zealand

Saint Clair Vicar’s Choice Pinot Noir	245
Flying Kiwi Hawkes Bay Merlot	288
Villa Maria Private Bin Cabernet Sauvignon	305
Peter Lehmann Potrait Shiraz	325

Italy

Voga Italia Quattro	235
ColleMassari Rigoletto Montecucco Rosso DOC	300
Pio Cesare Barbera d’ Alba DOC	420
Caffagio Basilica Del CORTACCIO Cabernet Sauvignon	568

Spain

Altos de Rioja Tempranillo	210
Finca Sobreno Crianza	265
Marques De Caceres Reserva	420
Altanza Artist Series Sorolla Reserva	750

Argentina

Catena Zapata Alamos Cabernet Sauvignon	198
Santa Julia Flores Negras Pinot Noir	215
Trapiche Oak Cask Malbec Mendoza	245

House Pour

		
<i>Gin</i>		
Gordon’s Gin	30	450
<i>Vodka</i>		
Smirnoff	30	450
<i>Rum</i>		
Bacaardi Carta Blanca	30	450
<i>Tequila</i>		
Tres Sombrenos	30	450
<i>Whisky</i>		
Passport Scotch	30	450
<i>Cognac</i>		
St Remy Authentic	30	450

Spirit

		
<i>Aperitif</i>		
Aperol	25	280
Campari	25	300
Martini Dry	20	250
Martini Rosso	20	250
Martini Bianco	20	250
Pimm’s No 1	25	340
Pernod	25	350
Ricard	25	350
Heering Cherry	25	300
<i>Gin</i>		
Bombay Sapphire	28	600
Beefeater 24	35	750
Hendricks	40	850
The Botanist Isla	45	850
Monkey 47	58	900
Monkey Sloe	55	600

Vodka



Tito's Craft	25	500
Belvedere Pure	32	750
Grey Goose Original	35	800
Imperial	40	950
Absolut ELYX	50	1150

Tequila

Camino	25	550
Olmecca	28	650
Jose Cuervo Especial Silver	28	650
Patron Silver	35	800
Patron XO café	30	700

Rum

Kraken Spiced	30	700
Myers Dark	30	600
Ron Zacapa 23 Years	45	900
Cachaca	35	650

Whisky / Single Malt

Old Pulteney 12 Years	40	850
Glenfiddich 12 Years	55	900
Bruichiladdich - The Classic Laddie	55	900
Glengoyne 12 Years	55	900
Glengoyne 18 Years	90	1800
Smokehead	60	1000
Kavalan Single Malt	65	1100

Whisky / Whiskey

Monkey Shoulder	35	650
Jack Daniel's Whisky No 7	28	650
Chivas Regal 12 Years	35	650
Johnnie Walker Black Label 12 Years	33	650
Wild Turkey	28	650
Tenjaku	35	800
Bain's Cape	40	900
Tamdhu 10 Years	40	900
Kaicho Pure Malt	60	1000

Cognac



Baron Otard VSOP	40	750
Louis Chevallier XO	40	750
Remy Martin VSOP	55	900
Hennessy VSOP	55	900
Martell Cordon Bleu	99	1850
Martell XO	109	2200

Liqueur

Bailey’s Irish Cream	20	350
Cointreau	20	350
Chambord	25	450
Drambuie	25	450
Dom Benedictine	25	450
Frangelico	20	350
Grand Marnier	25	450
Galliano	20	350
Jagermeister	20	350
Kahlua	30	500
Midori Melon	20	350
Tia Maria	35	450
Vacarri Sambuca	20	455

Beverages

Non-Alcohol

Freshly Brewed Coffee

Americano	20	Flat White	20
Espresso	20	Cappuccino	20
Chocolate	20	Caffe Latte	20

Teas & Herbal Infusion

Brilliant Breakfast	18
Earl Grey	18
Green Tea with Jasmine Flower	18
Pure Chamomile Flower	18
Pure Peppermint Leaves	18

Juices

<i>Chilled Juice</i>	15	<i>Freshly Squeezed Juice</i>	20
Apple		Orange	
Cranberry		Apple	
Mango		Watermelon	
Pineapple			
Orange			

Soda

Coke	12	Ginger Ale	12
Coke Zero	12	Ice Cream Soda	12
Sprite	12	Grape	12
100 Plus	12		

Milkshake

Vanilla	22	Strawberry	22
Chocolate	22		

Water

Acqua Panna, 750ml	28	San Pellegrino, 750ml	28
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Signature Mocktail

25

Zesty Ginger Mojito
Orange | Lime | Mint Leave | Ginger Ale

Cucumber Paradise
Cucumber | Cranberry Juice | Lime | Orange Juice

Berrylicious Colada
Blueberry Puree | Pineapple Juice | Yogurt, Milk

Vanilla Vortex
Vanilla Syrup | Passion Fruit Puree | Cranberry Juice | Ice Cream Soda

Rosemary Grapefruit Sparkler
Homemade Infused Rosemary Syrup | Grapefruit Juice | Soda Water

Artisanal Iced Tea

20

Angsana Iced Tea
English Breakfast Tea | Passion Fruit Syrup | Coconut Syrup

Lychee Iced Tea
English Breakfast Tea | Lychee Syrup

American Mint Iced Tea
English Breakfast Tea | Wild Mint Syrup

