



IN THE GREEN HEART OF THE CITY, DEEP WITHIN THE REMNANTS OF A PRIMEVAL RAIN FOREST, THERE LIVES AN ANCIENT BREED OF MONKEY, THE SILVERY LUTUNG, MYSTERIOUS AND MISCHIEVOUS, SHE MOVES FREELY AND WITH EASE FROM THE TREETOPS OF THE ARA TO THE BUMBUNG OF THE @NCRETE JUNGE SURPUNDING, ALWAYS WATCHFUL......ALWAYS READY TO PLAY.

SMALL PLATTERS

SIGNATURE GRILLED SCALLOP White port, cauli puree, chili, garlic, black garlic, parsley. Black garlic is a local ingredient which is full of flavour and has medicinal benefits	^{RM} 56
BITTER BLISS CRUNCH Smoked meringue muts, char honey and spicy silver anchovies, pakoras bitter bourd. The traditional 'Kelulut' Honey is used as a glaze to give this dish its unique sweetness with underlying bitter tones	^{RM} 35
CRASSOSTREA VIRGINICA OYSTER (2 ^{PCS}) Charcoal canada oyster, chili lime soy, 'Umai' calamansi foam. Umai is a popular traditional raw fish marinade made famous in Sarawak, Malaysia which imparts a tangy twist to the dish	^{RM} 50
SEA SEOUL SNAPPER (3 ^{PCS}) Umami snapper, Ipoh sprout, smoke sesame seed. Umami, also known as the fifth taste, envelopes these little snapper pieces to give it that indescribable savoury taste	^{RM} 30
MAGURO TUNA (3 ^{PCS}) Char grill Japanese bluefin tuna, sous vide quail, goma sauce, pearl crackers. Sago pearls is an ingredient widely used in Malaysian cuisine, particularly as a dessert dish	^{RM} 28
WAGYU TARTARE (3 ^{PCS}) Wagyu beef, potato parmesan pave, kaluga caviar. Sweet potatoes are used to keep the original taste of sweetness of the potato pave	^{RM} 33
LATOK (3 ^{PCS}) 'Tawau' sea grape, baby shallot, calamansi, cilantro, shrimp paste. Sea grapes, also known as green caviar or Umibudo, is a vegan, gluten-free seaweed snack or side dish originating from Tawau, Sarawak are sometimes called 'longevity pearls'	^{RM} 26
HONEY AUBERGINE (2 ^{PCS}) Aubergine, honey, miso, black sesame. Aubergines used here are locally cultivated to ensure the freshness of this dish	^{RM} 25
TOMATO & HALLOUMI (3 ^{PCS}) Halloumi cheese, smoke confit tomato, pineapple hummus, truffle brioche. The Honey-Josa Pineapples are a local product of Malaysia which gives this dish a vibrant tropical taste that is well balance between sweet and tart	^{RM} 26
AVOCADO CANNOLI (3 ^{PCS}) Flourless crispy skin, char avocado, calamansi lemon essence. Cumin as the additional local spice adds a unique twist to the mashed avocado	^{RM} 36
FOIE GRAS (2 ^{PCS}) Charcoal truffle butter brioche, apple puree, white chardonnay sauce. Nuanced flavors of Ithis ocally sourced poultry lends to its delicate taste	^{RM} 50

CHARCOAL INDIVIDUAL

(AUST) BLACK ANGUS RIB EYE 300GM Master lutong rub spices, urap, veal jus.	5
(AUST) BLACK ANGUS MEDALLION RM258 250GM Medallion beef, urap, blue cheese mousse.	3
(JAPAN) WAGYU MIYAZAKI #5 RM488 300GM Sirloin, roasted bone narrow jus, Urap, Goat Cheese Butter.	3
(NZ) LAMB RACK 3-Piece Lamb cutlet, lutong spice rub, pistachio, urap, mint jus.	3
SPICE RUB HERITAGE CHICKEN RM68 Silver side cut corn, urap, mushroom sauce, tamarind calamansi jus.	3
CHAR KING PRAWN RM7(3 Pieces of king prawns, bonito, garlic flake, jack cream cheese, hainan chili.	5
CHAR JUMBO SQUID RM 50 Tomato mignonette, sweet onion puree, marinated pegaga.)



CHARCOAL SHARING

(AUST) PORTERHOUSE (3 ^{PAX}) 800GM Black angus, coconut consommé, marrow jus.	^{RM} 558
CHAR SEKINCHAN WHOLE SNAPPER (4 ^{PAX}) 1600GM Local snapper, hoi sin glaze, kombu, chili, garlic, crispy kale.	^{RM} 258

Served with...

SIGNATURE SALT MASTER LUTONG Rock salt chilies, rock salt black cardamon, rock salt lemongrass

SIGNATURE SAUCE MASTER LUTONG Chimichurri sauce, bearnaise sauce, lemongrass pinks sauce





CAULIFLOWER Spice bechamel, coffee cream sauce	^{RM} 28	ORECCHIETTE Four cheese, chive, garlic truffle oil	^{RM} 30
SPINACH Creamed, gruyere cheese, truffle cracker, white stalk	^{RM} 25	TENDER STEM BROCCOLINI Garlic flakes, parmesan shave	^{RM} 33
CORN 2 pcs of charcoal corn, salted kombu, 'Tualang' honey	^{RM} 28	SKIN ON POTATO Crispy yukon, tossed homemade sea salt	^{RM} 34
LUTONG SWEET			
PINEAPPLE SOUFFLE Artistic chef dessert plays in the table with fresh berries, compote and fruits syrup.	^{RM} 40	BANANA 'ABU' CHEESECAKE Charcoal soil and berries compote with hot chocolate sauce or espresso.	^{RM} 38
MAT SALLEH 'SERI MUKA'	^{RM} 36	BLACK GINGER KALE	^{RM} 36

Leaf and rooted flavours with chocolate

sphere.

Pandan glutinous base dessert with pineapple and banana glaze.

SIDES

All prices are in Ringgit Malaysia and are inclusive of prevailing 6% Service Tax. Please let us know if you have any food allergies, restrictions or special dietary needs.



