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.

J E N D E L A

MENU

FOOD & BEVERAGES

♕ *Signature Dish*
🌿 *Vegetarian*

DULANG

A variety of dishes in platters to share among family & friends (good for 2-3 persons)

Makan Besar RM 220
A tantalizing array of Malaysian speciality dishes of spicy prawn curry, kaffir scented grilled crab, deep fried snapper "berempah", decadent mussels "masak lemak" and it's served with steamed kaffir scented rice, vegetable achar and fish keropok

Dà Pīnpán 大拼盘 ♕ RM 220
A combination platter of herbal duck braised with red dates and "dong quai", sesame BBQ chicken marinated with maltose, "char siew" style lamb chops served with yam rice scented with dried shrimps and a side of cucumber & papaya pickle and a chili dipping sauce

TO START

Tuna Hinava RM 38
Raw ahi tuna slices marinated with fresh lime juice, red chilies, sweet shallots, cilantro served with bitter gourd and candied ginger chips

Sate Lilit RM 38
Grilled beef and chicken marinated with lemongrass, ginger and spices wrapped around lemongrass skewers served with a spicy chili-soya dip

Tea Smoked Duck ♕ RM 45
Brined and smoked with tea, sliced duck breast served with soy-sesame cold soba noodles, dehydrated apple chips, poached bok choy and a tangy ginger-hoisin glaze

Baby Romaine Salad RM 35
Young romaine lettuce nestled with garlic brioche croute, parmesan cheese crisps, beef brisket chips dressed with a rich & creamy Caesar dressing and served with a 63° Celsius egg

Eco - Salad 🌿 RM 35
Mixed fresh lettuce leaves, artichokes, asparagus, and roasted pumpkin accompanied with candied walnuts, feta cheese, olives and a poached egg dressed with our house dressing

SOUPS & BROTHS

Nyonya Laksa Broth ♕ RM 38
A hearty and rich curry broth simmered with coconut milk served with poached scallops, prawns, mussels and chicken

Double Boiled Herbal Chicken Soup RM 32
Slowly simmered aromatic chicken broth concocted with goji berries, angelica root and red dates with whole chicken drumstick

Cream of Mushroom 🌿 RM 38
A rich and creamy blend of premium mushrooms prepared with fresh milk, butter, thyme, and cream served with a medley of sauteed field mushrooms

LAYERED, STUFFED & ROLLED

Served with a side of tapioca chips, grain mustard aioli

Black Angus "Juicy Lucy" ♕ RM 65
Grilled homemade angus beef patty stuffed with smoked cheddar cheese, garnished with sweet onion jam, fresh sliced tomatoes, crisp lettuce & pickled daikon radish served on a toasted brioche chia seed bun

Lamb Percik Focaccia RM 58
Grilled "percik" style marinated lamb assembled with roasted garlic-honey yoghurt, mix mesclun lettuce, fresh tomatoes, Spanish onions and layered on a turmeric focaccia bread

The Decker RM 45
Toasted triple decker sandwich layered with grilled chicken breast, beef brisket, "over easy" fried eggs, sliced tomatoes, tangy balsamic onion relish, gouda cheese and a truffle mayonnaise spread

Wrap & Roll RM 45
Cured salmon gravlax rolled with shaved red onions, fresh chilies, sour pickled papaya, fresh coriander, picked dill on a flour tortilla

Soy Cake Tempura 🌿 RM 45
Tempura soya bean cake assembled with fresh tomatoes, urugula lettuce, honey-mustard mayonnaise, sweet caramelized onions, spicy tomato jam and sliced gruyere cheese served with a toasted fennel & sea salt bread

FLATBREADS

Chimichurri Chicken RM 38
Fresh basil and parsley herb marinated baked chicken breast slices topped with capsicums, sauteed sweet onions, confit pineapples, fresh asparagus, tomato ragout and mozzarella cheese

Raging Bull RM 38
Topped with beef pepperoni, stewed beef ragout, sauteed onions, capsicum, black olives and topped with mozzarella and herb oil

Blanco 🌿 RM 38
A unique flatbread topped with a cream cheese spread, fresh garlic, pepperoncino flakes, mozzarella cheese and wild rocket salad

PASTA & NOODLES

Wagyu Beef Cheeks Rotini ♕ RM 88
Spiral pasta sautéed with pickled beetroot, asparagus, cherry tomatoes, rocket lettuce and sweet peas topped with 4-hour braised wagyu beef cheeks

Lobster Fettucine ♕ RM 75
Charcoal pasta tossed with flathead lobster tail, salsa verde, fire-roasted capsicums, kalamata olives, tomatoes and toasted pumpkin seeds

Saffron Angel Hair 🌿 RM 55
Thin angel hair pasta sautéed with Iranian saffron, tangy blue cheese, king mushrooms, roasted turnips and finished with baby spinach and granola

Mee Sotong ♕ RM 45
Fiery hot and spicy egg noodles braised in a sweet potato and chili gravy topped with cuttlefish sambal, poached egg, fried beancurd, crispy tempeh and fresh beansprouts

Assam Laksa RM 45
A tangy and spicy hearty mackerel broth served with thick rice noodles, wild ginger flower, pineapples, poached egg, mint and polygonum leaves

CKT Our Way RM 45
Our very own take on a classic wok fried flat rice noodles with hot chili paste, duck egg, scallops, prawns, mussels, bean sprouts and garlic chives

GO LOCAL

Udang Kara Masak Lemak ♕ RM 60
Slipper lobster simmered in a rich and spicy coconut, chilies & turmeric gravy served with kaffir lime scented rice, prawn crackers and vegetable achar

Ekor Asam Pedas RM 68
Fork tender traditional hot & spicy oxtail stew braised with Bornean herbs & spices served with steamed lemongrass Jasmine rice with prawn crackers and vegetable achar

Nasi Biru ♕ RM 52
Aromatic coconut flavoured rice tinged with blue pea flower served with lemongrass and Thai basil grilled chicken, spicy "sambal", fresh local herbs, salted egg and fish crackers

Nasi Angsana RM 52
Deconstructed fragrant wok fried rice with smoked turkey, chicken, fresh curry and basil leaves served with grilled tiger prawns, chicken "pergedel", fish crackers, vegetable achar and a tomato "sambal"

AROUND & ABOUT

Angus Beef Rib Eye RM 98
Black Angus beef rib eye served with cauliflower espuma, fondant potatoes with green peas, shimeji mushrooms and a rich beef jus

Lamb Rack ♕ RM 75
Seasoned with a special blend of 7 herbs and spices, it is served with mushroom risotto, rocket salad and a peppercorn-cumin emulsion

Chicken Roulade RM 58
Pan fried rolled chicken thigh stuffed with mushrooms, apricot and cous cous served with glazed baby vegetables, pumpkin puree and a rich pomegranate syrup

Tempura Blue Cod RM 72
Crispy deep-fried battered cod served with garlic and thyme buttered potatoes, gochujang mayonnaise and grilled lemon

Salmon Harissa RM 65
Harissa spiced salmon served with sautéed freekeh wheat, roasted zucchini, jicama & pear salad drizzled with dill vinaigrette and herb oil

FINALE

Baked Pineapple and Ginger Cake ♕ RM 28
With "gula apong" and mascarpone espuma

Hibiscus Panna Cotta RM 28
Served with lychee compote, strawberry and rose nage

Fruit Parade RM 28
Selection of farm picked fruits with sour plum and kaffir lime sorbet

Ice Kacang RM 28
A local favourite dessert of shaved ice with generous topping of fresh mangoes, red beans, grass jelly, cendol, atap seed, sweet corn, crushed peanuts drizzled with palm sugar and evaporated milk

Selection of House-Made Ice Creams & Sorbets RM 16
Penang white coffee
Sour plum & kaffir
Black glutinous rice
Carambola

BEVERAGES

Alcohol

White Wine

White Wine	Glass	Bottle
Italy Banfi Fumaio Toscana	RM 38	RM 180
South Africa Durbanville Hills Sauvignon Blanc	RM 42	RM 225
New Zealand Villa Maria Private Bin Chardonnay Marlborough	RM 42	RM 225
Australia Wirra Wirra Mrs Wigley Moscato Mclaren Vale	RM 35	RM 180

Champagne

Champagne	Glass	Bottle
France Nicolas Feuillatte Reserve Brut N/V	RM 95	RM 460

Red Wine

Red Wine	Glass	Bottle
Italy Banfi Col Di Sasso Toscana	RM 38	RM 180
South Africa Durbanville Hills Pinotage	RM 42	RM 225
New Zealand Villa Maria Private Bin Merlot Cabernet Sauvignon Hawkes Bay	RM 42	RM 225

Prosecco

Prosecco	Glass	Bottle
Italy Bacio Della Luna Prosecco Veneto	RM 75	RM 370

Signature Cocktail RM 45

Sunrise Indah
Aperol | Triple Sec | Orange juice | Lime juice | Soda
Local Fizzy
Gin | Calamansi | Elder flower syrup | Mint leaf | Soda
Silky Window
Vodka | Cointreau | Grapefruit | Lime juice | Simple syrup
Prosecco Popsicle
Prosecco| Triple Sec | Strawberry puree | Pineapple | Lime juice

Under the Sun RM 45

After the Rain
Aperol | Lemon juice | Orange juice | Dash of Tabasco | Hoegaarden beer
Splashes
White Rum | Blue Curacao | Kiwi | Mint leaf | Simple syrup
Bakol
Dark Rum | Triple Sec | Orange juice | Lime juice | Victoria bitter beer
Manik Manik
Vodka | Chambord | Raspberry | Blueberry | Watermelon | Mint leaf | Lime juice | Soda

Classic RM 40

Pina Colada
White Rum | Malibu | Pineapple juice | Coconut cream
Singapore Sling
Gin | Cherry Brandy | Triple Sec | Dom Benedictine | Pineapple juice | Lime juice
Bloody Mary
Vodka | Tomato juice | Lemon juice | Worcestershire sauce | Tabasco
Daiquiri
White Rum | Lime juice | Simple syrup
Margarita
Tequila | Triple Sec | Lime juice | Simple syrup
Mojito
White Rum | Lime wedges | Brown sugar | Soda
Caipirinha
Cachaca | Lime wedges | Brown sugar

Mocktail RM 25

Ketapang Breeze
Monin Blue Curacao | Lemon juice | Orange juice | 7up
Rosemelon
Watermelon | Lime juice | Rosemary | Raspberry puree | Ginger Ale
All Day Summer
Pineapple juice | Strawberry | Basil | Lime juice | Tapping Tapir Grapefruit & Chamomile
Blueberry Mint
Blueberry | Mint leaf | Vanilla syrup | Soda

Spirit

Aperitif	Glass	Bottle
Averna Amaro	RM 35	RM 320
Campari	RM 35	RM 320
Cynar	RM 35	RM 320
Martini Dry	RM 35	RM 320
Martini Rosso	RM 35	RM 320
Aperol	RM 35	RM 320
Ricard	RM 35	RM 340
Pimm's No. 1	RM 35	RM 320
Pernod	RM 35	RM 340

Rum	Glass	Bottle
Havana Club 3 Years	RM 35	RM 340
Bacardi Carta Blanca	RM 35	RM 340
Cachaca 51	RM 35	RM 340
Kraken Spiced	RM 45	RM 630
Myers Dark	RM 45	RM 630
Ron Zacapa 23 Years	RM 55	RM 680

Vodka	Glass	Bottle
Absolut	RM 45	RM 630
Belvedere Pure	RM 45	RM 630
Grey Goose Original	RM 45	RM 630
Nikka Coffey	RM 45	RM 630
Effen	RM 45	RM 630
Russian Standard Imperial	RM 45	RM 630
Tito's Craft	RM 45	RM 630

Tequila	Glass	Bottle
Olmeca	RM 35	RM 340
Jose Cuervo 1800 Silver	RM 35	RM 340
Jose Cuervo Especial Reposado	RM 35	RM 340
Patron Silver	RM 45	RM 630

Cognac	Glass	Bottle
Remy Martin VSOP	RM 35	RM 340
Baron Otard VSOP	RM 35	RM 340
Hennessy VSOP	RM 45	RM 630
Martell XO	RM 110	RM 2200

Armagnac	Glass	Bottle
Janneau Single Distillery Range 12 Years	RM 55	RM 680

Port and Sherry	Glass	Bottle
Taylor's Fine Tawny	RM 35	RM 340
Dow's Fine Ruby	RM 35	RM 340
Harvey's Bristol Cream	RM 35	RM 340

Sake	Bottle
Saito Junmai 1800ml	RM 380
Saito Yuzu Hikari Sparkling 300ml	RM 99

Gin	Glass	Bottle
Caorunn	RM 45	RM 630
Edinburgh Gin Original	RM 45	RM 630
Beefeater 24	RM 45	RM 630
Bombay Sapphire	RM 45	RM 630
Hendricks	RM 45	RM 630
Tanqueray	RM 45	RM 630
Nikka Coffey	RM 55	RM 680
Monkey 47 Sloe Gin	RM 65	RM 720
Monkey 47	RM 70	RM 720

Brandy	Glass	Bottle
Louis Chevalier XO	RM 35	RM 340

Whisky | Whiskey	Glass	Bottle
Tenjaku Blended Whisky	RM 45	RM 630
Bushmills Original	RM 35	RM 340
Monkey Shoulder	RM 45	RM 630
Jack Daniel's Whiskey No. 7	RM 45	RM 630
Johnnie Walker Black Label 12 Years	RM 45	RM 630
Canadian Club 12 Years	RM 35	RM 340
Bain's Cape Mountain Grain	RM 45	RM 630
Wild Turkey	RM 45	RM 630
Iwai Tradition Japanese Green	RM 45	RM 630

Whisky | Single Malt	Glass	Bottle
Speyburn 10 Years Old	RM 45	RM 630
Akashi White Oak	RM 45	RM 630
Glenfiddich 12 Years	RM 45	RM 630
Bruichiladdich – The Classic Laddie, Scottish Barley	RM 55	RM 680
Kavalan Single Malt	RM 55	RM 680
Macallan 12 Years	RM 55	RM 680

Liqueurs	Glass	Bottle
Absinthe Angelique Verte Suisse	RM 45	RM 630
Bailey's Irish Cream	RM 35	RM 340
Chambord	RM 32	RM 480
Cointreau	RM 35	RM 340
Disaronno Amaretto	RM 35	RM 340
Dom Benedictine	RM 35	RM 340
Drambuie	RM 35	RM 340
Frangelico Hazelnut	RM 35	RM 340
Grand Marnier	RM 35	RM 340
Jägermeister	RM 35	RM 340
Kahlua	RM 35	RM 340
Villa Massa Limon De Sorrento	RM 35	RM 340
Limoncello Di Capri	RM 35	RM 340
Midori Melon	RM 35	RM 340
Pama Pomegranate	RM 35	RM 340
Pisco El Gobernador	RM 35	RM 340
Molinari Caffe	RM 35	RM 340
Tia Maria	RM 35	RM 340

Beer

Beer	
Tiger | *Singapore, 325ml*	RM 24
Carlsberg | *Denmark, 325ml*	RM 35
Heineken | *Netherlands, 330ml*	RM 30
Hoegaarden White | *Belgium, 330ml*	RM 38
Stella Artois | *Belgium, 330ml*	RM 35
Leffe Blond | *Belgium, 330ml*	RM 35
Erdinger Weissbier | *Germany, 500ml*	RM 45
Erdinger Weissbier Dark | *Germany, 500ml*	RM 45
Peroni Nastro Azzuro | *Italy, 355ml*	RM 45
Kizakura Kyoto Kuromame Ale | *Japan, 330ml*	RM 38
Kizakura Kyoto Yamadanishiki Ale | *Japan, 330ml*	RM 38
Magners Cider | *Ireland, 330ml*	RM 35
Magners Cider Pear | *Ireland, 330ml*	RM 35
Corona | *Mexico, 355ml*	RM 35

Non-alcohol

Smoothie RM 23

Banana Nutella
Banana | Nutella | Plain yogurt | Cookies | Low fat milk
Mango Basil
Mango puree | Basil leaf | Orange juice | Vanilla syrup | Low fat milk
Chia Berry
Blueberry | Chia seed | Apricot | Plain yogurt | Low fat milk

Milkshake RM 23

Choose your flavor
Oreo
Chocolate
Strawberry
Vanilla
Mocha

Chilled Juice RM 16

Grapefruit
Apple
Cranberry
Mango
Nutmeg
Calamansi

Specialty Coffee *(Alcohol)* RM 42

Amore
Beatrice
B&B Iced Coffee
Caribbean
Café d'Orange
Café Royal
Kanuck Koffee
Irish
Spanish

Freshly Brewed Coffee

Freshly Brewed Coffee	
Americano	RM 18
Decaffeinated	RM 18
Espresso	RM 15
Double Espresso	RM 30
Flat White	RM 18
Cappuccino	RM 18
Caffe Latte	RM 18
Hot Chocolate	RM 18

Teas & Herbal Infusion RM 16

English Breakfast
Earl Grey
Peppermint
Classic Green
Camomile
Decaffeinated
Red Berries

Freshly Squeezed Juice RM 20

Orange
Watermelon
Pineapple
Carrot
Cucumber

Soda

Soda	
Coke	RM 14
Diet Coke	RM 14
Sprite	RM 14
100 Plus	RM 14
Red Bull	RM 16
Schweppes Ginger Ale	RM 14
Fentimans Tonic Water Ginger Beer Naturally Light Premium Indian Botanical Oriental Yuzu Valencian Orange Pink Grapefruit	RM 18
Tapping Tapir Apple & Vanilla Grapefruit & Chamomile Guava & Lemongrass Pineapple & Calamansi Lemonade & Lengkuas Hibiscus & Lime Orange & Jasmine	RM 16

Water

Water	
Aqua Panna, *500ml*	RM 18
San Pellegrino, *500ml*	RM 22