

**NATIVE**



*Native is an acronym for indigenous cuisine that is based on the preparation of cooking recipes with products obtained from native species of a specific area. Our menu is a retrospective look at the origins of our cuisine, showcasing modern cooking methods recipes and ingredients.*

*Our team do not purely strive to give guests a memorable experience. Instead, with a team of in-house Craftsman, we hope to paint an entire picture of Native by relating personal stories about the intricacies of key ingredients which goes beyond just a cursory explanation of provenance and taste profiles.*

*The meal experience is built around the diner's dietary inclinations using local produce & revolves heavily around spices sourced from India, Sri Lanka & Indonesia.*

*At Native, we believe that excellent food and personalized service is a team effort. Both elements carry equal weightage in crafting a unique and memorable dining experience for their guests.*

*"Each experience is as unique as the diner themselves"*

*Prices are in Ringgit Malaysia*

## EXECUTIVE SET LUNCH

*Two Course 35*

*Three Course 45*

### STARTERS

#### NATIVE GREEN

*Ulam Raja | Selom, Pegaga | Water Chestnut | Mango | Honey Cardamom Vinaigrette*

#### SHRIMP SALSA

*Tiger Prawn | Golden Century Pear | Cranberry | Capsicum | Vinaigrette | Dry Chilli Paste*

### MAIN COURSE

#### CHICKEN

*Grilled | Basmati Mushroom Risotto | Nature! Jus*

#### PEOPLE'S FISH

*Pan-Seared Barramundi Fillet | Cassava Leaf & Green Pea Purée | Deconstructed Shrimp Paste Sambal*

### DESSERT

#### "JOSAPINE"

*Thinly Sliced Pineapples Soaked in Cinnamon | Star Anise & Papua New Guinea Vanilla | Cilantro Sorbet | Pink Peppercorns | Lime Zest*

*Prices are in Ringgit Malaysia*