

HISTORY OF THE TAARAS, REDANG ISLAND, TERENGGANU

Opened in 1996, The Taaras was formerly known as Berjaya Redang Beach Resort. It was then rebranded to 'The Taaras', derived from the word 'Taara', which originates from Sanskrit, meaning 'Goddess of The Sea'.

Since 1993, Sea Turtle Research Unit (SEATRU), Universiti Malaysia Terengganu has been collaborating with Berjaya Corporation Berhad (BCorp) to sustain sea turtle conservation efforts on Redang Island. Tan Sri Dato' Seri Vincent Tan, the founder of BCorp has supported this effort by establishing a public viewing laboratory, dubbed the 'SEATRU Turtle Lab' at the resort. The laboratory is the first of its kind in Malaysia, allowing in-house guests to witness sea turtle conservation first-hand during their vacation at The Taaras.



Beyond Imagination Plant-Based Meat

RM



Truffle Beyond Burger (vegan)
Beyond patty, vegan bun, truffle cream,
truffle paste, oyster mushroom, tomatoes,
lettuce, truffle fries

65



The Classic Cheese Beyond Burger
Beyond patty, vegan bun, cheese, tomatoes,
lettuce, fried onion, ketchup, truffle fries
(request for vegan option)

65



MexiDog
Beyond Sausage, vegan bun, pico de gallo,
sliced jalapeno, chipotle sauce, cheese,
cilantro mayo, papadam
(request for vegan option)

60



Beyond Steak with Mashed Potato
Beyond patty, asparagus, carrot, cherry tomato,
dried rosemary, garlic, butter, mashed potato
(request for vegan option)

75



**Sauteed Aglio e Olio
with Beyond Sausage (vegan)**
Beyond Sausage, spaghetti, mixed sautéed
mushrooms, chilli flakes, seasoning herbs,
olive oil

45



Vegetarian



Must try

SALADS & APPETIZERS

RM

Caesar Salad

Romaine lettuce, hard-boiled egg, crispy beef strips, croutons and homemade Caesar dressing

48

Add On: Smoked Chicken

12

Smoked Salmon

20



Thai Beef Salad

Grilled beef salad with glass noodles and traditional spices

52



Fresh Vietnamese Rolls

Soft rice paper wrapped with julienne vegetables, steamed prawns and served with cilantro chilli dip

30



Vegetable Spring Rolls

Stir-fried vegetable wrapped with popia skin and served with chilli dip

32

Traditional Malay Satay

Choice of marinated chicken or beef skewers, Served with condiments of onions, cucumber, rice cake and peanut sauce

6 skewers

38

12 skewers

60



Mushroom Nuggets

Hericium mushroom crunchy breaded nuggets with cilantro mayo and fries

25



Vegetarian



Must try

SOUP

RM

Traditional Soto Ayam

Glass noodles, rice cakes, shredded chicken, potato and carrot in yellow spicy chicken soup. Served with sambal soy sauce.

38



Fish Soup

Clear fish soup flavored with young ginger and galangal

50



Pumpkin Soup



Creamy pumpkin soup served with toasted garlic bread

30



Wild Mushroom Cream Soup

Fresh mushrooms from our famous Cameron Highlands
Served with toasted garlic bread

40

SANDWICH



Club Sandwich

Grilled herb chicken, turkey slice, fried egg and salad in toasted wholemeal bread and served with French fries and coleslaw

48

Tuna Sandwich

Ciabatta bread filled with tuna, olive oil, lettuce, gherkin, cheese and tomato

42



Grilled Vegetable Sandwich

Gluten-free bread filled with lettuce, olive oil, gherkin, eggplant, zucchini and capsicum

32

All Sandwiches are served with French Fries



Vegetarian



Must try

WOK FRIED NOODLES



RM

-  **'Mamak Style' Noodles** 60
Yellow noodles fried with sliced Australian beef, tomato, bean curd, vegetable and served with deep-fried prawn and egg
-  Vegetarian 35
-  **Kway Teow** 68
An all-time favorite fried flat noodles with mixed Seafood, bean sprouts, local chives and served with deep-fried prawn and egg
-  Vegetarian 35
- Bee Hoon** 60
Cooked with Chili paste, Soy, prawns, mussel, Squid, Vegetables and served with deep-fried prawn and egg
-  Vegetarian 35
- Cantonese Kway Teow** 60
Wok-fried flat rice noodles cooked with jumbo prawn, egg, chives, bean sprouts, special soy sauce and served with egg
-  Vegetarian 35
-  **The Taaras Curry Mee** 52
Yellow noodles in coconut curry with prawn, shredded chicken, egg, bean sprouts, tofu pok and served with chilli sambal
-  Vegetarian 35
- Tom Yam Noodle Soup** 60
Noodles in tom yum broth with jumbo prawn, squid, mussel, fish and vegetable
Choice of: Yellow noodles, kway teow or rice vermicelli

 Vegetarian  Must try

RICE

RM

-  **Nasi Goreng Kampung** 60
Malay-style fried rice cooked with water spinach, anchovies chili shrimp paste, and served with fried chicken, prawn, egg crackers and sambal belacan
- Yong Chow Fried Rice** 58
Chinese-style fried rice served with fried chicken, king prawn, egg and crackers
-  **Nasi Dagang** 60
A popular food on the east coast, made of aromatic sauce from Dagang spice powder and served with glutinous rice
- Nasi Lemak** 50
Fragrant coconut-flavoured rice served with squid sambal, spiced fried chicken, fried anchovies, boiled egg, peanuts and sliced cucumber
-  **The Taaras Chicken Rice** 50
Chicken-flavoured rice served with roasted chicken, light soy sauce, homemade garlic-chilli sauce, ginger paste served with clear chicken soup

PRAWN

- Masak Lemak Nenas** 72
Slow-cooked in creamy coconut milk, yellow turmeric and served with juicy pineapple, long beans and carrot
-  **Sambal Tumis Petai** 80
Cooked with petai in special sambal chilli paste
-  **Salted Egg Yolk** 75
Stir-fried with garlic, butter, salted egg yolk, aromatic curry leaves and fresh cili padi




Vegetarian



Must try

RM


-  **Thai Green Curry**
Traditional Thai dish served with aromatic spices and tomato

75


- Crispy Goreng**
Generously coated with aromatic batter of local mixed spices and deep-fried to crispy juicy perfection

82


SQUID

-  **Masak Lemak Nenas**
Slow-cooked in creamy coconut milk, yellow turmeric and served with juicy pineapple, long beans and carrot

62

-  **Sambal Tumis Petai**
Cooked with petai in special sambal chilli paste

70

-  **Salted Egg Yolk**
Stir-fried with garlic, butter, salted egg yolk, aromatic curry leaves and fresh cili padi

75


- Crispy Goreng**
Generously coated with aromatic batter of local mixed spices and deep-fried to crispy juicy perfection

70


All dishes are served with basmati rice and crackers

FISH

Seabass (300g-400g)

-  **Masak Asam**
Simmered with okra, coriander, fresh tomato and home-made spicy tamarind paste

62

-  **Ikan Bakar with Sambal**
Chargrilled fish served with special sambal paste

62




Vegetarian



Must try


RM

 **Steamed with Superior Soy Sauce** 62
Steamed fresh fish, drizzled with delicious superior soy sauce and topped with shredded ginger


Sweet and Sour 62
Crispy-fried and topped with sweet and sour sauce and coriander leaves

VEGETABLE

 **Broccoli with Assorted Mushroom** 28
 Stir-fried broccoli, cauliflower and carrot with garlic and assorted mushroom


 **Eggplant Sambal Belacan** 26
Creamy eggplant lightly stir-fried with sambal paste

 **Okra with Tempeh Goreng** 26
Deep-fried okra with sambal paste, tempeh and onion

 **Mixed Vegetable** 26
Stir-fried Chinese cabbage, round cabbage, carrot, choy sam with gravy and garlic oil

All dishes are served with basmati rice and crackers

ASIAN TASTE HOT AND SPICY

 **Island Chicken Curry** 50
Traditional chicken curry with potato


Thai Green Curry Chicken 50
Traditional Thai dish served with aromatic spices and potato

RM

-  **Daging Masak Hitam** 85
A classic local dish of braised beef in black soya sauce gravy infused with Malays spices and served with vegetables pickle

All Food are served with Rice Basmati and Cracker

WESTERN

-  **Seafood Aglio Olio** 92
Garlic, chilli flakes, herb basil and mixed seafood

-  **Creamy Salted Egg Pasta with Smoked Duck** 76
Garlic, cili padi, curry leaves, cooking cream, butter with smoked duck

- Grilled Chicken Chop** 55
Chef's special marinated and grilled chicken served with mashed potato and grilled vegetables
Choice of: Black Pepper or Mushroom Sauce

- Deep-fried Tempura Fish Fillet** 55
Served with tartar sauce, coleslaw, fried potatoes and lemon wedges

- Norwegian Salmon** 65
Served with grilled vegetables, mash potato and creamy lemon butter sauce

- Angus Beef Ribeye Steak** 175
Angus beef ribeye steak served with seasonal vegetables, potatoes and black pepper sauce

DESSERT

	RM
Ice-cream Vanilla, Chocolate, Strawberry Topped with maraschino cherry, marshmallow, cookies and chocolate sauce	Per scoop 12
 Cendol Shaved ice, pandan-flavoured rice jelly and red bean in coconut milk with palm sugar syrup	28
Ice Kacang Shaved ice with syrups, red beans, sweet corn, grass jelly topped with vanilla ice cream	28
 Selection of Tropical Fruits Platter of assorted sliced seasonal tropical fruits	28
Cake of The Day Pastry Chef's creation	28
Banana Boat Vanilla, chocolate, strawberry ice-cream with banana topped with chocolate sauce	40
Banana Fritters Cheese Accompanied with maple syrup and vanilla ice cream	30
 Mango Sticky Rice Sweetened coconut milk flavored sticky rice served with fresh mango	28
 Sago Gula Melaka Sago, palm sugar syrup, coconut milk and vanilla ice-cream	28
 Kelava Vegan Ice-cream Vanilla, Chocolate, Gula Melaka, Cookies & Cream, Peanut Butter Brownie, Coconut Latte, Onde-onde	Per cup 15



Vegetarian

KIDS MENU

RM

Spaghetti Meatball

Homemade meatballs with tomato basil sauce,
cherry tomatoes and parmesan cheese

25

Penne Napolitana

Tomato sauce with onions, garlic, cherry tomatoes,
basil leaves and parmesan cheese

28

Chicken Sliders

Homemade chicken patty, cheese, lettuce and fries

31

Chicken Popcorn

Served with coleslaw, buttered corn and fries

36

BEVERAGES

MOCKTAIL

	RM
Strawberry Lemonade Strawberry Puree, Lime Juice, Ginger Ale, Soda Water	37
Cinderella Orange Juice, Pineapple Juice, Lemon Juice, Grenadine, Ginger Ale	35
Blue Island Pineapple Juice, Orange Juice, Mango Juice, Green Mint Syrup	40
Oriental Daisy Pineapple Juice, Mango Juice, Grenadine	30
Honeymoon Orange Juice, Apple Juice, Lime Juice, Honey	37
Virgin Mary Fresh Tomato Juice, Lime Juice, Worcestershire, Salt, Pepper, Celery	35
Virgin Mojito Fresh Mint Leaf, Lime Slice, Brown Sugar, Sprite, Soda Water	30
Virgin Colada Pineapple Juice, Coconut Cream, Vanilla, Simple Syrup	37
Virgin Cucumber Fresh Cucumber Juice, Lime Juice, Simple Syrup, Soda Water	35

SMOOTHIE

	RM
Pinamelon Pineapple, Melon, Banana	30
Strawberry Cooler Strawberry, Banana, Milk, Plain Yoghurt	30
Chocolate Bananas Banana, Orange, Plain Yoghurt, Chocolate	30
Mango Madness Mango, Banana, Orange	25
Mango Lassi Mango, Plain Yoghurt, Milk	25

MINERAL WATER

Acqua Panna 500ml (still)	25
Acqua Panna 1L (still)	35
San Pellegrino 500ml (sparkling)	25
San Pellegrino 1L (sparkling)	35
Mineral Water 500ml	10
Mineral Water 1L	20

SOFT DRINK

Coke Coke Light	15
Sprite	15
Ginger Ale	15
Soda	15
Tonic Water	15
Bitter Lemon	15
Fanta Orange	15
100 Plus	15

FRESH JUICE

RM

Apple | Orange | Carrot | Pineapple
Watermelon | Lemon | Lime or Coconut

27

CHILLED JUICE

Orange | Mango | Pineapple

18

COFFEE (HOT/COLD)

Espresso

14

Macchiato

15

Long Black

16

Cappuccino

20

Latte

20

Hot Chocolate

25

Mocha

20

TEA (HOT/COLD)

English Breakfast

15

Earl Grey

15

Jasmine

15

Peppermint

15

Chamomile

15

Darjeeling

15

Iced Lemon

15

Iced Lychee

20

HOUSE WINE

Glass Bottle

RED

Nicolis Valpolicella Classico	70	320
Tormaresca Primitivo Neprica	70	320
Mantellassi Sangiovese II Canneto	70	320

WHITE

Santa Cristina Pinot Grigio	60	290
Villa Antinori Bianco	60	290
Mantellassi Sasso Bianco	45	220

PROSECCO, MOSCATO & ROSÉ

Bel Star Prosecco DOC	100	480
Prunotto Moscato d'Asti	65	300
Franck Massard Mas Amor Rosado	75	350

RED WINE

Michele Chiarlo Barbera d'Asti DOCG (Piedmont, Italy) Barbera	380
Nicolis Seccal Valpolicella Classico Ripasso DOC (Veneto, Italy) Corvina, Corvinione, Rondinella	450
Nicolis Amarone della Valpolicella Classico DOC (Veneto, Italy) Corvina, Rondinella, Molinara, Croatina	850

RED WINE

	Bottle
Michele Chiarlo Tortoniano Barolo DOC (Piedmont, Italy) Nebbiolo	900
Borgogno Barolo Riserva DOCG (Piedmont, Italy) Nebbiolo	2,000
Antinori Cont'Ugo (Tuscany, Italy) Merlot	650
Antinori Tenuta Guado al Tasso Bolgheri Superiore (Tuscany, Italy) Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	1,700
Villa Antinori Chianti Classico Riserva DOCG (Tuscany, Italy) Sangiovese	400
Tignanello IGT (Tuscany, Italy) Sangiovese, Cabernet Sauvignon, Cabernet Franc	1,650
Antinori Pian delle Vigne Brunello di Montalcino (Tuscany, Italy) Sangiovese	870
Carpineto Vino Nobile di Montepulciano Reserva (Tuscany, Italy) Sangiovese	520

RED WINE

	Bottle
Tormaresca Masseria Maime Negroamaro Salento (Puglia, Italy) Negroamaro	520
Luca Old Vine Malbec (Mendoza, Argentina) Malbec	580
Jim Barry The Lodge Hill Shiraz (Clare Valley, Australia) Shiraz	420
Yalumba The Cigar (Barossa Valley, Australia) Cabernet Sauvignon	580
Petit Clos Pinot Noir Pinot Noir	380
Henschke Henry's Seven (Eden Valley, Australia) Shiraz, Grenache, Mataro, Viognier	700
Domaine Gayda Figure Libre Cabernet Franc (Languedoc, France) Cabernet Franc	420

WHITE WINE

Michele Chiarlo Le Marne Gavi DOCG (Piedmont, Italy) Cortese	400
Antinori Tenuta Guado al Tasso Vermentino Bolgheri DOC (Tuscany, Italy) Vermentino	400

WHITE WINE

	Bottle
Antinori Cervaro della Sala Castello della Sala (Umbria, Italy) Chardonnay, Grechetto	900
Carpineto Dogajolo Toscana Bianco IGT (Tuscana, Italy) Sauvignon Blanc, Chardonnay, Grechetto	350
Tormaresca Pietrabilanca Castel del Monte (Tuscany, Italy) Chardonnay, Fiano Blend	480
Telmo Rodriguez Gaba do Xil Godello (Valdeorras, Spain) Godello	380
Jim Barry The Lodge Hill Riesling (Clare Valley, Australia) Riesling	400
John Duval Plexus White (Barossa Valley, Australia) Marsanne, Roussanne, Viognier	450
Yalumba Eden Valley Chardonnay (Eden Valley, Australia) Chardonnay	380
Yalumba The Virgilius Viognier (Barossa Valley, Australia) Viognier	650
Petit Clos Sauvignon Blanc (Marlborough, New Zealand) Sauvignon Blanc	350
Henri Bourgeois Pouilly-Fumé En Travertin (Loire Valley, France) Sauvignon Blanc	460

PROSECCO, CHAMPAGNE, ROSÉ

	Bottle
Bisol Belstar 'Jeio' Prosecco di Valdobbiadene NV (Veneto, Italy) Glera	620
Bisol Belstar Cuvée Rosé (Veneto, Italy) Rare Rosé Blend	480
Pol Roger Réserve Brut (Champagne, France) Pinot Noir, Chardonnay, Pinot Meunier	1,200
Pol Roger Cuvée Sir Winston Churchill (Champagne, France) Pinot Noir, Chardonnay, Pinot Meunier	2,950
G.H Mumm Cordon Rouge Brut NV (Champagne, France)	960
Pinot Noir, Chardonnay, Pinot Meunier Jansz Premium Cuvée Rosé (Tasmania, Australia)	650
Vasse Felix Classic Dry Rosé (Margaret River, Australia) Shiraz	370

DRAUGHT BEER

	Glass	Jug
Tiger	35	130
Carlsberg	35	130

BOTTLED BEER & CIDER

Tiger	32
Carlsberg	32
Guinness Stout	32
Heineken	32
Corona	52
Somersby Apple	42

WHISKEY

	Glass	Bottle
Macallan 12 Years	65	1,450
Glenfiddich 12 Years	60	1,200
Johnnie Walker Black Label	50	900
Chivas Regal	50	950
Jameson	45	600
Jim Beam Black	40	750
Jack Daniel's	45	900

VODKA

Absolut Vodka	45	680
Smirnoff Red	40	650

GIN

Tanqueray No.10	48	780
Bombay Sapphire	48	780

RUM, COGNAC, TEQUILA

Bacardi Carta Blanca	40	710
Captain Morgan	45	650
Martel V.S.O.P	60	1,200
Jose Cuervo Gold	40	550

APERITIVO COCKTAIL

	RM
Bellini Prosecco, Peach Puree	75
Kir Royale Prosecco, Crème de Cassis	75
Negroni Gin, Campari, Vermouth	65
American Classic Campari, Martini Rosso, Soda, Orange Slice	45
Green Scarlet Prosecco, Midori Melon	75

CLASSIC COCKTAIL

Classic Margarita Tequila, Cointreau, Triple Sec, Simple Syrup, Lime Juice	50
Classic Mojito Rum, Brown Sugar, Soda Water, Fresh Mint	40
Dry Martini Gin or Vodka, Dry Vermouth, Olives	40
Cosmopolitan Vodka, Cointreau, Cranberry Juice, Lime Juice	35
Bloody Mary Vodka, Fresh Tomato Juice, Worcestershire, Tabasco, Lemon Juice	45
Tequila Sunrise Tequila, Orange Juice, Grenadine Syrup	40
Pina Colada Malibu, Pineapple Juice, Coconut Cream	45

RM
Long Island Tea 65
Vodka, Gin, Rum, Tequila, Triple Sec, Lemon Juice,
Simple Syrup, Cola

Whiskey Sour 50
Bourbon Whiskey, Lemon Juice, Egg White,
Simple Syrup, Dash of Angostura Bitter

Daiquiri 45
Strawberry | Banana | Pineapple | Peach
Light Rum, Cointreau, Lime Juice, Fruit

Singapore Sling 50
Gin, Cherry Liqueur, Lime Juice, Simple Syrup,
Grenadine, Soda Water

SIGNATURE COCKTAILS

Sapphire Martini 45
Gin, Blue Curacao

Blue Ocean 52
Vodka, Cointreau, Blue Curacao, Lemon Juice

Hard Ocean Water 50
Malibu, Blue Curacao, Sprite

No Stress 45
Vodka, Apple juice, Lime, Sprite

Green Island 60
Vodka, Malibu, Midori Melon, Cointreau,
Orange Juice, Pineapple Juice

Surfer Girl 55
Coconut Rum, Midori Melon, Pineapple Juice

DIGESTIF COCKTAIL

	RM
Jamaican Coffee Tia Maria, Dark Rum, Brown Sugar, Coffee, Cream	70
Mexican Coffee Tequila, Kahlua, Coffee, Brown Sugar	60
Irish Coffee Whiskey, Coffee, Brown Sugar, Cream	55
Anatolia Coffee Cognac, Kahlua, Coffee, Cinnamon Powder, Whipped Cream	45
Roman Coffee Calliano, Coffee, Brown Sugar	50
Affogato (non-alcoholic) Vanilla Ice-cream, Espresso	25

