

Planter's

The Planter's Restaurant offers a wide selection of British Malaya Cooking and Mediterranean cuisine with an emphasis on freshness, styling and open interactive experience with the Chef. The wine cellar display from the greatest traditions to a wide selection of fine wine from France, Italy, Australia and new world wines.

appetizers

Crispy "Kataifi" Prawn; Thai style mango salsa, salmon roe, nam pla vinaigrette.	59
Crispy Soft Shell Crab; Green papaya, pomelo, local aromatic leaves, chili and ginger flower.	57
Five Spiced Crispy Carrot; White turnip and zucchini roll with Asian herbs and plum chili dipping. <i>Vegetarian</i>	47
Mushroom And Feta "Gyoza" Dumpling; Stewed sweet basil shitake, sweet soya, green onion, garlic, ginger, sesame oil dipping. <i>Vegetarian</i>	45
Seared Yellow Fin Tuna; Quail egg, Malay aromatic leaves, kaffir lime dressing. <i>Gluten free</i>	56
Ceviche Of Salmon; Tuna and red snapper on cucumber, celery and mint salad with lemon and ginger pomegranate dressing. <i>Gluten free</i>	52
Lemongrass Turmeric Salmon; Cucumber, celery and mint salad with lime, traditional percik sauce. <i>Gluten free, Contains nuts</i>	48
Oriental Seared Australian Premium Beef Salad; Young papaya, romaine lettuce and local leaf salad, palm sugar, lime, lemongrass and tamarind sauce. <i>Gluten free</i>	62
Shredded Chicken Salad; Long bean, julienne vegetables, local leaf salad, coconut flakes and fried shallot with homemade plum, sweet chilli and coriander sauce. <i>Gluten free</i>	46
Caesar Salad; Crisp romaine, aged parmesan, beef bacon, quail egg, basil crusted croutons and your choice of topping; Grilled chicken breast or Marinated king prawn.	62
Leafy Green Salad; Cherry tomato, mango and avocado served with passion fruit dressing, cashew nut and blue cheese. <i>Gluten free, Vegetarian, Contains nuts</i>	55
Seared Scallops; Tomato chutney and roasted peppers. <i>Gluten free</i>	58

soups

Thai Seafood Broth; Kaffir lime, lemongrass, galangal and coriander seafood broth with king prawn, squid, mussel, fish, oriental mushrooms with julienne vegetables. <i>Gluten free</i>	49
Malaysian Style Of Ox-Tail Soup; Potato, carrot, fresh fried shallot and green onion. <i>Gluten free</i>	47
Traditional Malay Laksa Soup; Grilled marinated king prawn, local aromatic herbs and julienne vegetables. <i>Gluten free</i>	49
Baked Pumpkin Soup; Rosemary chilli. <i>Gluten freeVegetarian</i>	42
Roasted Eggplant And Tomato Soup; Shaved parmesan, basil pesto. <i>Gluten free, Vegetarian</i>	42
Wild Mushroom Soup; Basil scented grape seed oil. <i>Gluten free, Vegetarian</i>	49
Lobster Bisque; Lobster medallions, dill sour cream and tapenade toast.	67

*Vegetarian, Gluten Free, Contains Nuts are identified in the above menu
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asian mains

Baked Chicken Percik; Lemongrass skewered baked chicken, kaffir lime, turmeric gravy with Julienne vegetables and longan relish, papadom and steamed rice. <i>Gluten free, Contains nuts</i>	70
Trio of Rendang; Braised beef, lamb and chicken in Malay aromatic spices and coconut flakes served with Malay pickle, chilli dip, papadom, local green and steamed rice. <i>Gluten free</i>	85
Langkawi Fresh Fillet Of Sea Bass; Turmeric, chilli paste and lemongrass on banana leaf, young papaya salad and steamed rice with traditional chilli jam. <i>Gluten free</i>	83
Stir Fried Garden Vegetables; Malay pickle, chilli dip, papadom and steamed rice. <i>Vegetarian</i>	55
Malay Tasting Platter; Fillet of sea bass sambal, king prawn curry, chicken percik, beef rendang with wilted green, papadom, Malay pickle and steamed rice. <i>Gluten free, Contains nuts</i>	98
Pajeri Terung And Nenas; Braised brinjal and pineapple with chilli paste, cumin, fennel, coriander served with Malay pickle, chilli dip, papadom, local green and steamed rice. <i>Gluten free, Vegetarian</i>	48
Braised King Prawn; Coriander and pineapple in coconut turmeric gravy and steamed rice. <i>Gluten free</i>	75
Thai Tiffin set for two persons:	218
Hot and sour prawn tom yum soup Fried sea bass fillet with chilli sauce Stir fried chicken with cashew nut and Thai basil Thai beef curry Pomelo salad. <i>Gluten free, Contains nuts</i>	
Malay Tiffin set for two persons:	218
Soto Ayam; Malay style chicken soup with crispy rice vermicelli, shredded chicken, bean sprout, spring onion, fried shallot, peanut, lime and sweet soya chilli paste Braised king prawn with coriander and pineapple in turmeric gravy Chicken in Malay style tomato gravy with green peas Braised beef rendang in aromatic spices with coconut paste Sautéed bean curd, bean sprout and chives. <i>Gluten free, Contains nuts</i>	
<i>All dishes below are served with white rice, wilted pea leaf, Thai basil red curry gravy, garlic, saffron aioli and Malay tamarind sauce</i>	
Langkawi Lobster; Marinated spice and local herbs. * <i>Gluten free</i>	292
Thai Style Jumbo Tiger Prawn; Marinated with spicy vinaigrette. <i>Gluten free</i>	159
Whole Sea Bass; Rubbed with the popular Malay sambal sautéed chilli paste with onion, ginger, garlic, lemongrass, shrimp paste and turmeric.	159
Whole Snapper; Marinated with lemongrass, kaffir lime and fresh turmeric.	168

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western mains

Five Spiced Duck Breast; Baked pumpkin, bak choy, bean sprout and lychee salad with orange ginger sauce. <i>Gluten free</i>	89
Pan Fried Snapper Fillet; Dry wonton noodle, soft shell crab salad with ginger garlic oil.	82
Pan Fried Sea Bass; Baked sweet potato, cumin scented mango relish and local aromatic leave salad. <i>Gluten free</i>	82
Grilled Salmon; Kumara mash, baby kailan, turmeric mango salsa, pomegranate molasses. <i>Gluten free</i>	89
Baked Lemon And Garlic Cod Fillet; Braised chick pea, wilted green, tomato salsa with lemon aioli. <i>Gluten free</i>	108
White Sesame And Coriander Seed Crusted Tuna; Sautéed onion and cilantro soba noodle with honey, soya and sesame oil, mango and cherry tomato salad.	93
Baked Lobster Thermidor; Roasted pumpkin, green bean and asparagus salad, grilled lemon. * <i>Gluten free</i>	292
Grilled Jumbo Prawn; Asparagus and garlic chili spaghetti, baby spinach, shaved parmesan.	159
Baked Half Organic Chicken; Roasted baby potato, carrot, garlic, rosemary and asparagus with thyme sauce. <i>Gluten free</i>	97
Grilled Angus Beef Sirloin; Sautéed wild mushroom and baby potato, asparagus, green peppercorn sauce. <i>Gluten free</i>	165
Grilled Rib Eye Steak; Vegetable cake, wilted baby spinach, garlic thyme jus. <i>Gluten free</i>	165
Beef Tenderloin; Chive mashed potato, watercress salad, béarnaise sauce, thyme scented shallot jus. <i>Gluten free</i>	145
Châteaubriand; Australian premium beef tenderloin with potato gratin, wilted spinach and cherry tomato served with shallot jus and béarnaise sauce. Carved tableside on a gueridon cart. For two persons. <i>Gluten free</i>	280
Beef Wellington; Sautéed baby potato with rosemary, thyme and garlic, mesclun with honey balsamic dressing, shaved parmesan and beef jus. Carved tableside on a gueridon cart. For two persons.	290
Baked Australian Lamb Cutlet; Apple cous cous, ratatouille, string beans and rosemary jus. <i>Gluten free</i>	145
New Zealand Rack Of Lamb; Marinated with rosemary and garlic served with rosemary and garlic sautéed potato, garden vegetables and thyme scented shallot jus, garlic saffron aioli and plum chilli coriander sauce.	155

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authentic subcontinent cuisine

Both cuisines with its distinctive aroma and taste of spices consists of dishes developed in Medieval India at the centre of the Mughal Empire that shares it's roots of cooking style and recipes with a lot of Asian and Persian foods. Mughlai cuisine has a profound influence on the culinary styles and regional cuisines of present day India and Pakistan

Indian

appetizers

Chicken Tikka; Marinated boneless chicken in yoghurt, garam masala, cumin, coriander and mustard oil in tandoori oven. <i>Gluten free</i>	48
Tomato Shorba (Soup); Fresh tomato, garam masala and lemon juice. <i>Gluten free, Vegetarian</i>	40
Nachos Chaat; Tortilla skin, potato, yoghurt, mint sauce and tamarind sauce. <i>Vegetarian</i>	48
Tandoori Champ; Tandoori of lamb ribs with Indian garam masala, mustard oil, mint sauce and mango chutney. <i>Gluten free, Contains nuts</i>	48

vegetarian mains

Paneer Butter Masala; Indian cottage cheese, onion tomato masala, fresh tomato, cumin, coriander, ground chili with butter and cream. <i>Gluten free, Vegetarian</i>	59
Palak Paneer; Indian cottage cheese, fresh spinach, onion tomato masala and fresh cream. <i>Gluten free, Vegetarian</i>	55
Dhal Makhni; Black dhal, channa dhal and kidney bean cooked in a spiced tomato gravy with fresh garlic, cumin seed butter and cream. <i>Gluten free, Vegetarian</i>	48

curries

Murgh Makhni; Chicken tikka with a rich tomato sauce, cashew nut paste, garam masala, kasoorimethi and cumin powder. <i>Gluten free, Contains nuts</i>	78
Lamb Rogan Gosht; Kashmiri popular lamb cubes cooked with fresh aromatic herbs and spices with fresh coriander and chopped tomato. <i>Gluten free, Contains nuts</i>	87
Jingha Mirch Masala; Prawns cooked with spiced onion, tomato and capsicum. <i>Gluten free</i>	72
Palak Gosht; Lamb cube cooked with fresh spinach, onion, tomato, masala and fresh cream. <i>Gluten free, Contains nuts</i>	87
Lamb Masala; Lamb cube cooked with onion, fresh tomato, ginger, garlic and butter cream. <i>Gluten free</i>	87

All mains and curries are served with cucumber, onion and tomato raita, mint yoghurt, mango chutney, lime pickle and cucumber salad with choice of steamed rice or biryani rice or plain naan

biryani rice / naan / tandoori roti

Jingha Biryani; Fresh prawn cooked with basmathi rice. <i>Gluten free</i>	79
Chicken Biryani; Spiced boneless chicken with basmathi rice. <i>Gluten free, Contains nuts</i>	75
Plain biryani rice. <i>Gluten free, Vegetarian</i>	20
Naan Plain; Aloo paneer, garlic. <i>Vegetarian</i>	15
Tandoori Roti; Punjabi style of bread with atta flour cooked in tandoori oven. <i>Gluten free, Vegetarian, Vegan</i>	15

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authentic subcontinent cuisine

Pakistani

appetizers

White Channa Chaat; Chick pea, onion, tomato, fresh coriander, chaat masala, mint sauce and mango chutney. *Gluten free, Vegetarian* 43

Lamb Shorba (Soup); Lamb cube with Pakistani spices. *Gluten free* 48

Moong Dhal Shorba (Soup); Moong dhal with ginger, garlic, cumin seed, fresh tomato. *Gluten free, Vegetarian* 39

vegetarian mains

Hyderabad Baingan; Brinjal, onion, tomato masala, tamarind and garam masala. *Gluten free, Vegetarian* 52

Dum Aloo; Spicy potato with Kashmiri chili powder. *Gluten free, Vegetarian* 48

Kaddu Sabzi; Spicy pumpkin cooked with ginger and chillies, Lahore style. *Gluten free, Vegetarian* 48

Karhi; Tender yoghurt dumpling and buttermilk sauce. *Gluten free, Vegetarian* 52

Aloo Cholay; Tender chick pea and potato, onion, tomato and masala with Pakistani spice. *Gluten free, Vegetarian* 49

curries

Aloo Keema :Minced lamb, cooked in spices and cream. *Gluten free* 87

Choice of diced potato with **Green chili** or **Green peas**.

Fish Curry; Salmon cooked with tomato gravy, spices and cream. *Gluten free* 86

Lahore Murgh Cholay; Boneless chicken, chick peas, fresh ginger garlic with onion, tomato and masala. *Gluten free* 82

Pakistani grill

Lamb Seekh Kebab; Minced lamb skewer with cumin, coriander and chili powder cooked in tandoori oven. *Gluten free* 92

Afghani Chicken; Oven baked chicken thigh with cumin, coriander, mozzarella and cream. *Gluten free* 88

Machi Tikka; Skewered marinated salmon with tandoori masala. *Gluten free* 98

Penshawar Chapli Kebab; Minced beef with green chili, coriander seed, onion, ginger, chili powder, garam masala, chick pea flour. *Gluten free* 85

All mains and curries and Pakistani grill dishes are served with cucumber, onion and tomato raita, mint yoghurt, mango chutney, lime pickle and cucumber salad with choice of steamed rice or biryani rice or plain naan

authentic subcontinent speciality dish

BEEF NIHARI

112

Braised beef cubes and bone marrow with garam masala, ginger garlic paste, turmeric, chilli powder and mixed spices of cinnamon stick, cardamom, fennel seeds *Gluten free*

*An aromatic and spice laden tender beef stew with wonderful flavours and aromas of different spices popular in northern India, Pakistan and Bangladesh
(24 hours advance notice required)*

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Arabic menu قائمة المأكولات العربية

appetizers مقبلات

- Fattoush; Crispy bread salad with baby romaine lettuce, cucumber, tomatoes and olives, drizzled with lemon vinaigrette. **Vegetarian** 42
الفتوش: سلطة الخبز المقرمشة مع صغار الخس الروماني، الخيار، الطماطم، الزيتون مع رذاذ الليمون. فنة الخضروات
- Hummus; Puree of chickpeas bean seasoned with lemon juice, sesame paste and sea salt served together with grilled Lebanese bread. **Vegetarian** 42
الحمص: هريس من حباب الحمص الإستوائية مع عصير الليمون، معجون السمسم، الملح البحري مقدمة مع الخبز اللبناني. فنة الخضروات
- Falafel; Tahini yoghurt, pickle radish salad. **Vegetarian** 45
الفلفل: زيادي التهاني، سلطة الفجل المخلل. فنة الخضروات

soups الشورية

- Forest Mushroom; Cream of assorted wild mushroom, shaved parmesan, fresh cream, sautéed mushroom. **Gluten free, Vegetarian** 49
المشروم الإستوائية : كريمة المشروم البري، شرائح البارميزان، الكريمة الطازجة، مشروم السوتيه. فنة الخضروات وخالي من الجلوتين
- Masoor Dhal; Spiced red lentil with masala yoghurt and curry toast. **Vegetarian** 42
الماصورضال: توابل العدس المحمرة مع زيادي الماسالا، الخبز المحمص. فنة الخضروات

mains الأكلات الرئيسية

- Mixed Grill; Combination of Arabian chicken shish tawook, lamb chop and beef kebab served with crispy fries and naan bread accompanied with garlic aioli, hot sauce, cucumber yoghurt. 112
المشاوي المشكلة: مجموعة من دجاج الشيش طاووق، قطع لحم الغنم، كباب لحم البقر مقدمة مع البطاطس المقرمشة، خبز النان مصحوبة مع الثومية، الصلصة الحارة، زيادي الخيار
- Lahem B'lkhodar; Stew of lamb with pepper and potatoes in a Mediterranean tomato sauce served with kabsa rice and naan bread. 86
لحم بالخضار: حساء لحم البقر مع الفلفل الأسود والبطاطس في صلصة الطماطم الشامي مقدمة مع أرز الكبسة وخبز النان
- Mandy Chicken Rice; Traditional Yemeni rice dish with Arabic spiced chicken served with salad accompanied with cucumber yoghurt and chili dip. **Gluten free** 79
أرز المندي بالدجاج: طبق أرز يماني تقليدي مع الدجاج العربي المتبل، يقدم مع السلطة مصحوبة بزيادي الخيار والسلطة الحارة. (خال من الغلوتين)
- Mandy Lamb Rice; Traditional Yemeni rice dish with Arabic lamb shank served with salad accompanied with cucumber yoghurt and chili dip. **Gluten free** 110
أرز المندي باللحم: طبق أرز اليماني التقليدي مع فخذ لحم الغنم العربي مقدمة مع السلطة ومصحوبة مع زيادي الخيار، السلطة الحارة. خالي من الجلوتين
- Roasted Chicken Al - Kabsa; Arabian fragrant rice dish with roasted spiced chicken accompanied with garlic yoghurt and chili dip. **Gluten free** 82
كبسة الدجاج المشوي: طبق الأرز العربي والدجاج الحار المشوي مصحوبة مع زيادي الثوم والسلطة الحارة. خالي من الجلوتين
- Arabic Oven Baked Fish; Arabian fragrant rice dish with spice marinated of grill whole snapper or grouper fish, lemon wedges and chopped parsley. **Gluten free** 155
السماك العربي المطبوخ بالفرن: طبق من الأرز العربي مع سمك الهامور أو سمك الشعور المحمص بالثومية الحارة، شرائح الليمون والكزبرة. خالي من الجلوتين

desserts الحلى

- Om Ali; Egyptian bread pudding with pistachio, raisin and vanilla sauce. **Contains nuts** 38
أم علي: الخبز المصري المهروسة مع الفستق، الزبيب، صلصة الفانيلا
- Mouhalabieh; Lebanese milk pudding topped with rose water syrup and crushed pistachio nuts. **Gluten free, Contains nuts** 38
المهلبية: الحليب اللبناي المهروسة مع ماء الورد، الفستق المطحونة
- Dates Cake; Served with dates compote and homemade vanilla ice cream. 42
كعك التمر: كعك التمر مقدمة مع التمر المهروس وآيس كريم الفانيلا المنزلي

Thai set menu

appetizer

Please select one

- Roasted beef with mint and lemongrass. *Gluten free*
- Lemongrass skewered king prawn on Thai style mango salsa, salmon roe, nam pla vinaigrette. *Gluten free*
- Seared yellow fin tuna with calamansi ginger toasted coconut. *Gluten free*

soup

Please select one

- Coconut and galangal soup with lobster meat, prawn and mussel. *Gluten free*
- Thai pumpkin soup with coriander oil. *Gluten free, Vegetarian*

main

Family style serving

- Thai Aromatic red curry chicken with pickled cucumber, crispy fried shallot. *Gluten free*
 - Fried fillet of sea bass with lemongrass, shallot, chili and coriander and nam pla dipping. *Gluten free*
- Duck breast green curry with pineapple and Thai eggplant. *Gluten free*

dessert

Individual Serving

Mango sticky rice with coconut milk. *Gluten free, Vegetarian*

**RM 168.00 nett per person
(Minimum 2 persons)**

Chinese set menu

appetizer

Please select one

- Prawn spring roll with chili dip.
- Chicken wonton on crispy vermicelli, chili bean sauce.

soup

Please select one

- Hot and sour seafood soup; prawn, mussel, scallop, tofu, egg white, coriander, spring onion. *Gluten free*
- Wonton soup with chicken dumpling, noodle, bak choy and sesame garlic oil.

main

Family style serving

- Sze chuan crispy chicken, dried chili, ginger, cashew nut, peanut, spring onion. *Gluten free, Contains nuts*
 - Fried fillet of sea bass, with three flavor sauce. *Gluten free*
- Crispy spicy prawn, Sze Chuan black bean, spring onion and garlic flake. *Gluten free*
- Stir fried asparagus with oyster sauce, crispy shallot and garlic flake. *Gluten free*

dessert

Individual Serving

Black glutinous rice with coconut ice cream. *Gluten free, Vegetarian*

**RM 168.00 nett per person
(Minimum 2 persons)**

Nyonya set menu

appetizer

Please select one

- Rojak Nyonya; Pineapple, cucumber, white turnip, young mango in a shrimp paste with grilled prawns. *Gluten free, Contains nuts*
- Udang Serai; Minced prawn on lemongrass with peanut sauce and coriander sweet soya dipping. *Gluten free, Contains nuts*

main

Family style serving

- Fish Moolie; Snapper fillet with coconut milk, kaffir lime leaf, tomatoes, ginger, onion, turmeric, ground coriander, cumin, chili powder and fish sauce. *Gluten free*
 - Udang Goreng Chili; Nyonya style of king prawn with homemade chili jam. *Gluten free*
- Chicken Pong Teh; Chicken cooked with shallot, preserved soybeans (Taucheo), rock sugar, cinnamon, soy sauce, bamboo shoots and green chili. *Gluten free*

dessert

Individual serving

Sago Melaka; Traditional Nyonya pearl sago with palm sugar, caramelized pineapple and homemade coconut cream *Gluten free*

**RM 150.00 nett per person
(Minimum 2 persons)**

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malay kenduri journey

The Planter's restaurant is proud to offer to our esteemed guests a unique Malaysian culinary experience, the traditional Malay Kenduri. The Malaysian word "Kenduri" is translated into English as "Fest" and it represents the traditional wedding fest which is an integral part of the Malay wedding celebration. Guests will be able to experience an array of local dishes prepared with local ingredients. Moreover, dinner will be served in the restaurant's outdoor gazebos representing the tents normally used for these occasions.

to begin

Trio flat bread of paratha, capati and naan with yellow dhal, chicken curry and spiced hummus.

cold appetizer

Salad of fresh Langkawi prawn, scallop and slipper lobster with kaffir lime, sesame, toasted coconut, rambutan and local leaf salad in coconut husk. *Gluten free*

soup

Malay spiced beef rib with galangal, lemongrass, lime and fresh coriander soup. *Gluten free*

palate cleanser

Chef's selection of sorbet to add some zest and to delight your taste buds.

mains

- Grilled bamboo skewered chicken with traditional peanut sauce. *Gluten free, Contains nuts*
 - Crispy fried Tiger prawn with Malay style chili jam. *Gluten free*
- Premium Beef Rendang Tok; Classic traditional Malay dry beef curry slow cooked in rich coconut cream and freshly ground Asian spices. *Gluten free*
 - Crispy soft shell crab with local wild honey chili and coriander dipping.
- Baked red snapper fillet wrapped in banana leaf with tamarind pulp, shallot, chili and coriander gravy. *Gluten free*
 - Local spinach and pumpkin in white coconut gravy. *Gluten free*

Served with jasmine and yellow lentil rice. Gluten free

dessert

- Coconut cream brulée. *Gluten free, Vegetarian*
- Palm sugar snow, pandan ice cream and crispy sesame tuille. *Gluten free, Vegetarian*

RM 240.00 nett per person

(Minimum 2 persons - 24 hours advance notice required)

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dome style authentic malay set dinner

true palate pleasing malay flavors

Savor the home-cooked goodness of Malay cuisine inspired from traditional specialties made with fresh spices, herbs and roots with century old cooking techniques known for its eclectic influences and rich history.

Main dishes are served dome - style for sharing

soup

Malay spiced ox-tail soup. *Gluten free*

mains

- Malaysian style of chicken curry with green chili and potato. *Gluten free*
 - Braised king prawn in turmeric coconut gravy. *Gluten free*
- Premium Beef Rendang Tok with cumin, fennel and coriander seeds with local herbs. *Gluten free*
 - Crispy soft shell crab sambal.
- Crispy fried red snapper fillet with tamarind honey chili sauce. *Gluten free*
- Local spinach and pumpkin in white coconut gravy. *Gluten free, Vegetarian*

Served with jasmine rice, fish crackers, cucumber, tomato and local leaf salad with traditional chili jam.

dessert

Coconut cream brulée
with pandan ice cream and crispy sesame tuille. *Gluten free, Vegetarian*

Coffee or Tea with Malay kuih.

RM 200.00 nett per person

(Minimum 2 persons - 24 hours advance notice required)

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thali set

Indian-style set meal made up of a selection of various dishes served on a platter

Thali set meal is an ideal option for diners who want to sample several curries at one go and it offers 6 different flavours of sweet, salt, bitter, sour, astringent and spicy on one single platter as according to Indian food custom, a proper meal should be a perfect balance of all these 6 flavours

North Indian Vegetarian Thali Set

An Indian set meal consisting of soup three vegetarian curries and condiments served with biryani rice, plain naan and choice of dessert.

starter

Tomato Shorba; Tangy Indian tomato soup mildly spiced with cumin seeds and green chillies. *Gluten free, Vegetarian*

centre platter

Biryani rice and plain Naan - oven-baked flatbread, accompanied with crisp papadom. *Gluten free*

accompanying dishes

- Sabzi Jalfrazi; Semi-dry Indian mixed vegetables cooked in tomato-based gravy. *Gluten free, Vegetarian*
- Paneer Makhni; Paneer cheese simmered in aromatic butter based tomato cream gravy. *Gluten free, Vegetarian*
- Dhal Tadka; Yellow lentils cooked with onion, tomato and flavoured with tempered ghee fried spices & herbs. *Gluten free, Vegetarian*
- Mixed Raita; Indian yogurt sauce mixed with vegetables and flavoured with chilli and cumin seeds. *Gluten free, Vegetarian*

dessert

Gulab Jamun; Milk balls fried and poached in sugar syrup or Mixed Fruit Platter.

RM 148.00 nett per person

(Minimum 2 persons - 24 hours advance notice required)

South Indian Non Vegetarian Thali Set

An Indian set meal consisting of lamb curry, chicken curry, vegetarian curry and condiments served with biryani rice, plain naan and choice of dessert.

starter

Mulligatawny Shorba; Zesty traditional chicken soup spiced with red and yellow lentils, cream and Indian herbs. An English soup with origins in Indian cuisine. *Gluten free*

centre platter

Biryani rice and plain Naan - oven-baked flatbread, accompanied with crisp papadom. *Gluten free, Vegetarian*

accompanying dishes

- Lamb Rogan Gosht; Aromatic and thick savoury lamb curry of Kashmiri origin cooked in spices. *Gluten free*
- Murgh Chettinad; Flavoursome chicken curry from Tamil Nadu in South India. *Gluten free*
- Dhal Tadka; Yellow lentils cooked with onion, tomato and flavoured with tempered ghee fried spices & herbs. *Gluten free, Vegetarian*
- Mixed Raita; Indian yogurt sauce mixed with vegetables and flavoured with chilli and cumin seeds. *Gluten free, Vegetarian*
- Lemon Pickle; Spicy and sour healthy pickle to tickle your taste buds. *Gluten free*
- Raw Vegetables; Cucumber, tomato, fresh onions, lime wedges. *Gluten free, Vegetarian*

dessert

Gulab Jamun; Milk balls fried and poached in sugar syrup or Mixed Fruit Platter.

*Vegetarian, Gluten Free, Contains Nuts are identified in the above menu
Please inform our Restaurant Manager regarding any other food allergies or dietary requirements*

All our prices are nett and in Malaysian ringgit

desserts

Crêpe Suzette; Cooked live and flambéed with brandy and triple sec on a flambé trolley in a tableside performance. <i>Alcohol</i>	52
Baked New York Cheese Cake; With homemade cherry ice cream and vanilla chantilly.	41
Warm Valrhona Chocolate Pudding; With vanilla ice cream. <i>Gluten free</i>	37
Coconut Panna Cotta; Coconut sorbet, passion fruit gel and lime mango cube.	38
Carrot Cake; Coconut semifreddo, carrot caramel, raisin compote. <i>Contains nuts</i>	38
Sago Melaka; Traditional Nyonya pearl sago with palm sugar, caramelized pineapple and homemade coconut cream. <i>Gluten free</i>	32
Coconut Mango Mousse; Soft coconut sponge, berries jelly and milk chocolate crispy rice. <i>Vegetarian</i>	42
Peach Shaped Dessert; White chocolate vanilla mousse, peach marmalade insert. <i>Gluten free</i>	42
Hazelnut Shaped Dessert; Hazelnut mousse, soft caramel, hazelnut biscuit. <i>Contains nuts</i>	39
Assorted cut fruits with lime. <i>Gluten free</i>	38
Mouhalabieh; Lebanese milk pudding topped with rose water syrup and crushed pistachio nuts. <i>Gluten free, Contains nuts</i>	38
Cheese Platter	86
Bresse bleu, double brie, cheddar and gruyère cheese served with granny smith apple and grapes, lemon curd and water crackers. <i>Gluten free</i>	
Ice Cream and Sorbet	
Ice cream. <i>Gluten free</i> (Jumbo scoop)	28
Classic vanilla	Palm Sugar
Chocolate	Mango
Strawberry	Pandan
Sorbet. <i>Gluten free, Vegetarian</i> (Jumbo scoop)	28
Raspberry	
Orange	
Lime	

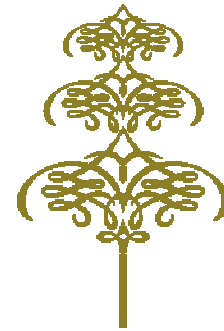
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Affogato comes from the Italian affogare, "to drown", a reference to the submerging of cold gelato in a shot or two of hot espresso. An excellent Italian Coffee based dessert to cap off the meal with a small, bittersweet note.

Affogato	35
Vanilla ice cream "Drowned" in a double shot of Espresso coffee, with your choice of: Frangelico / Cointreau / Tia Maria / Amaretto / Baileys Irish Cream or Drambuie	

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