

VERANDAH

asian tapas

small bites, big flavours

available from 6pm - 10.30pm

Small plates of bar snacks emulating Spain's beloved tapas

Som Tam; Traditional Thai green papaya salad, crushed nuts , beans, tomato, chili and lime. <i>Gluten free, Vegetarian, Contains nuts</i>	32
Vietnamese Spring Rolls; Julienne vegetables wrapped in rice paper with coriander sweet chilli dipping. <i>Gluten free, Vegetarian</i>	38
Edamame; Healthy snack of boiled young soybean peapods with sea salt. <i>Gluten free, Vegetarian</i>	32
Sautéed Fresh White Button Mushroom; Chili, garlic ,Thai basil and served with garlic bread. <i>Vegetarian</i>	38
Scallop Ceviche; Hokkaido scallop, lychee, mango, lime sage, shallot, coriander, romaine lettuce. <i>Gluten free</i>	49
Chilled Shrimp In Coconut; Chilled blanch shrimp with homemade cocktail sauce and lemon. <i>Gluten free</i>	48
Chicken Wings (4 pcs); Nyonya style fried chicken wing. <i>Gluten free</i>	42
Deep Fried Wan Ton Dumplings; Crispy chicken wanton with sesame chilli sauce.	28
Malaysian Satay (1/2 dozen); Choice of chicken or beef with traditional peanut sauce and condiments. <i>Gluten free</i>	38
Chicken Tikka; Marinated boneless chicken in yoghurt and Indian spice of garam masala, cumin, coriander and mustard oil in Tandoor. <i>Gluten free</i>	38
Boti Kebab; Lamb marinated with ginger garlic paste, garam masala, ground cashew nut. <i>Gluten free, Contains nuts</i>	47
Asian Spiced Calamari ; Chilli aioli and lemon wedges.	36
Langkawi Ikan Bilis; Fried local anchovies with onion, chilli and lime juice. <i>Gluten free</i>	28

*Vegetarian, Gluten Free , 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

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>Gluten free; Vegetarian</i>	47
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
Thai Seafood Soup; Kaffir lime, lemongrass, galangal and coriander seafood broth with king prawn, squid, mussel, fish, oriental mushrooms with julienne vegetables. <i>Gluten free</i>	49
Wild Mushroom Soup; Basil scented grape seed oil. <i>Gluten free; Vegetarian</i>	49

asian mains

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
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

arabic delights

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
Mandy Lamb Rice; Traditional Yemeni rice dish with Arabic lamb shank served with salad accompanied with cucumber yoghurt and chili dip. <i>Gluten free</i>	110

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western mains

Baked Lemon And Garlic Cod Fillet; Braised chick pea, wilted green, tomato salsa with lemon aioli. <i>Gluten free</i>	108
Baked Half Organic Chicken; Roasted baby potato, carrot, garlic, rosemary and asparagus with thyme sauce. <i>Gluten free</i>	97
Baked Australian Lamb Cutlet; Apple cous cous, ratatouille, string beans and rosemary jus. <i>Gluten free</i>	145
Grilled Rib Eye Steak; Vegetable cake, wilted baby spinach, garlic thyme jus. <i>Gluten free</i>	165
Baked Lobster Thermidor; Roasted pumpkin, green bean and asparagus salad, grilled lemon. * <i>Gluten free</i>	292
Homemade Spiced Beef or Chicken Burger; Beetroot pickle, avocado spread, tomato, cucumber, onion jam, gruyère cheese and mixed green salad with homemade tartar sauce: French fries or Potato wedges.	68
Fish And Chips; Lightly battered white snapper with garden salad, lemon, homemade tartar sauce, lemon aioli and French fries.	78
Grilled Salmon; Kumara mash, baby kailan, turmeric mango salsa, pomegranate molasses. <i>Gluten free</i>	89

northern indian cuisine

appetizers

Chicken Tikka; Marinated boneless chicken in yoghurt, garam masala, cumin, coriander and mustard oil in tandoori oven. <i>Gluten free</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

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
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

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

* Guest on Half Board, Full Board and All inclusive package pay a RM 129.00 supplement

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desserts

Baked New York Cheese Cake; With homemade cherry ice cream and vanilla chantilly.	41
Sago Melaka; Traditional Nyonya pearl sago with palm sugar, caramelized pineapple and homemade coconut cream. <i>Gluten free</i>	32
Peach Shaped Dessert; White chocolate vanilla mousse, peach marmalade insert. <i>Gluten free</i>	42
Carrot Cake; Coconut semifreddo, carrot caramel, raisin compote. <i>Contains nuts</i>	38
Assorted cut fruits with lime <i>Gluten free</i>	38
Cheese Platter Bresse bleu, double brie, cheddar and gruyère cheese served with granny smith apple and grapes, lemon curd and water crackers. <i>Gluten free</i>	86
Selection of ice cream - <i>Gluten free</i> Classic vanilla Chocolate Strawberry	21
Sorbet <i>Gluten free, Vegetarian</i> Raspberry Orange Lime	

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late night supper menu after 11.00 pm

A refuel menu ideal for night owls who like to eat late or when the late-night hunger fairy strikes

appetizers

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. *Gluten free, Vegetarian, Contains nuts* 55

soups

Thai Seafood Broth; Kaffir lime, lemongrass, galangal and coriander seafood broth with king prawn, squid, mussel, fish, oriental mushrooms with julienne vegetables. *Gluten free* 49

Baked Pumpkin Soup; Rosemary chilli. *Gluten freeVegetarian* 42

sandwiches and light mains

Homemade Spiced **Beef** or **Chicken** Burger; Beetroot pickle, avocado spread, tomato, cucumber, onion jam, gruyère cheese and mixed green salad with homemade tartar sauce. 68

Toasted Homemade Triple Decker Whole Grain Sandwich; Egg over easy, spiced grilled chicken, caramelized sweet beef bacon, cheddar cheese, lettuce, chunky guacamole and tomato. 62

Tandoori Chicken Sandwich; Oriental salad in mint yoghurt filled spiced pita bread. 59

Pan Roasted Chicken Breast; Spiced potato salad, wilted green bean with rosemary garlic jus. 67

Pan Fried Salmon; Vegetable frittata, mizuna salad and tomato onion compote with passion fruit glaze. *Gluten free* 79

Pasta Aglio Olio With Thai Basil; Garlic, chili flake, mushroom, olive, sundried tomato and Thai basil with shaved parmesan. Choice of **Spaghetti or Penne pasta.** *Vegetarian* 56

Choice of **French fries or Potato wedges** for all sandwiches

dessert

Selection of ice cream - *Gluten free* 21

Classic vanilla

Chocolate

Strawberry ice cream

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THE DANNA
LANGKAWI