



Casa del Mar

L A N G K A W I

La Sal Culinary Calendar 2011

Thursday 03rd February 2011 – Chinese New Year

Chinese New Year or Luna New Year is the longest and most important festivity of the traditional Chinese holidays. It is often inaccurately called "Lunar New Year", because—as part of the lunisolar Chinese calendar—the date is partially determined based on lunar phase. The festival traditionally begins on the first day of the first month in the Chinese calendar and ends with Lantern Festival which is on the 15th day.

The origin of Chinese New Year is itself centuries old and gains significance because of several myths and traditions. Ancient Chinese New Year is a reflection on how the people behaved and what they believed in the most.

Casa del Mar propose a 4-course dinner inspired from Chinese cuisine, priced at RM 350 per couple.

Monday 14th February 2011 - Valentine's Day

On this evening of love, delight your special Valentine with an evening at Casa del Mar.

Elegantly set on the beach, you will find that this experience is about exclusive dining in a beautiful location. As the sunsets casting its warm glow across Pantai Cenang, this romantic beach setting will be permeated with the sounds of 'live' piano and lit by flares and candles as this cast shadows over the sea. A 6-course Tasting Menu will be served in a tasteful manner allowing you to truly enjoy each other's company, with no interruptions or distractions – apart from the food and wine.

As a part of your evening, your package will include a bottle of sparkling wine on arrival, a 6-course tasting menu, in addition to one or two little surprises.

To ensure the intimacy of the guests, seats are limited to 10 couples and the contingency seating for inclement weather is provided within our main restaurant. The Dinner is priced at RM 600 per couple. Please note that pre package dinners are not usable this event.



Sunday 24th April 2011 - Easter Friday

Good Friday, also known as Holy Friday, Great Friday or Black Friday, is the Friday proceeding Easter Sunday being the Pascha. For Casa del Mar, we call it Friday of the fishes! We know you like variety in life so we have specially prepared for you 5 different fish cooked in 5 different ways plus many of our classic regular dishes.

May 2011 – Pomelo pumelo!

The **pomelo** is a citrus fruit native to Southeast Asia. It is usually pale green to yellow when ripe, with sweet white (or, more rarely, pink or red) flesh and very thick pudgy rind.

It is known there under a wide variety of names. In Malay and Indonesian, the pomelo is known as *limau/jeruk bali* ("Balinese lime/orange") after the island of Bali. The town of Tambun in Perak, Malaysia is famous for pomelos. There are two varieties: a sweet kind, which has white flesh, and a sour kind, which has pinkish flesh and is more likely to be used as an altar decoration than actually eaten. Pomelos are a must during the mid-autumn festival or mooncake festival; they are normally eaten fresh.

The pomelo tastes like a sweet, mild grapefruit, though the typical pomelo is much larger in size than the grapefruit. It has very little, or none, of the common grapefruit's bitterness, but the enveloping membranous material around the segments is bitter, considered inedible, and thus usually is discarded. The peel is sometimes used to make marmalade, or is candied and then (sometimes) dipped in chocolate. The peel of the pomelo is also used in Chinese cooking. In general, citrus peel is often used in southern Chinese cuisine for flavouring, especially in sweet soup desserts.

Breakfast: Scramble Egg on Ciabatta Toast topped w. Pomelo Salad

Entrée : Chicken & King Prawn Pomelo Salad w. Honey, Chilli, Kaffir Lime, Lemongrass & Thai Basil in Langkawi Style of Sambal Dressing

Dessert Five Spiced Pomelo Crème Brulee

Cocktails Pomelo Mint Mojito



June 2011 Mangomania

Mangosteen is called the queen of fruits in Asia and the Food of the Gods in the French Caribbean. This fruit is documented to have high anti fatigue, anti inflammatory properties as well as speeding metabolism to assist weight loss. The fruit itself is delicious and tastes a little between and under ripe strawberry a nuance sweet navel orange & a hint of coconut.

Breakfast Mango & Creamed Honey Pancake w. Homemade Mango Jam

Entrees Grilled King Prawn w. Mango, Cumin, Chilli & Cilantro Marinade topped w. Mango & Glass Noodle Salad, Mango & Passion Fruit Vinaigrette

Desserts Crispy Mango & Banana Spring Roll w. Mango Coulis & Mango Ice Cream

Cocktail Frozen Mango Margarita

Friday 14th July 2011 – Cocktail & Dinner Degustation

You may have tried wine pairing menu and even beer with food, though both of these are stuck with flavours once it has been bottled. On the other hand, a good bartender working with a chef is like two Chefs tweaking dishes and cocktails for the perfect pairing. Cocktails are a cuisine, and as such can, and should, participate with the other culinary arts as much as possible. A careful approach to match cocktail and food is required as large amounts of alcohol can affect ones palate for food. Let us take you on this journey of discovery as we have put a kitchen philosophy into our bar. This is limited to 12 guests. Prices include a 7 course degustation paired with 7 cocktails.

Sample of cocktail & food pairing

New Zealand Bluff Oyster served w. Shallots, Garlic & topped w. Chili Spiced Vinegar

Bubbly Mary – Oven Roasted Tomatoes muddled & topped w. Absolut, Worcestershire, Tabasco, Fresh Lemon Juice, Salt & Pepper shaken & strained into a flute – crowned w. Sparkling Wine



Tuesday 30th August 2011 Idul Fidri

Many Muslims complete their fasting month with a festivity called Idul Fitri. In this modern age where man is full of guilt complexes, perhaps the most forgotten or suppressed concept in their hearts or minds is that implied in the word "forgiveness." During Idul Fitri Muslims will visit their parents, relatives, and friends to ask for forgiveness for any wrongdoings they have committed in the past year.

During those festive days, traditional tasty foods are served as family members, relatives, and friends gather to ask for forgiveness and exchange greetings.

We will be offering a Hara Raya Set menu for two so you can experience the aromas and tastes of Idul Fitri including entree mains and traditional dessert for RM 280 per couple.

Wednesday 26th October 2011 Deepavali

Feel the spirit of the festival of lights. In the Hindu religion, this is where good overcomes evil and light comes over darkness. We will celebrate this festival with an Indian themed menu and of course surrounded by candles and under the stars. The menu is a revised a la carte menu with a number of samplers.



25th December 2010 - Christmas Dinner

Tis' the season to be jolly: well ok if we have to. Starting the night we invite you to join us for Christmas sunset drinks on the beach from 6.30pm to 7.00pm.

After Christmas Drinks, join us for dinner in La Sal Restaurant. The menu will be six courses of summery Christmas delights including a choice of our famous plum and chilli glazed turkey breast—divine! After dinner, join us for the special CDM eggnog at the bar. This dinner is booked with your accommodation over this period.

31st December 2009 - New Year Eve – Theme yet to be determined

Seasonality of fruit may change due to weather conditions. All promotions may change due to unforeseen circumstances.