

LA SAL RESTAURANT**Tapas or entrees**

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| Star Anise Salt & Szechuan Pepper Calamari w. Coriander Chili Mayo (GF) | 26 |
| Tempura Sesame Prawn w. Wasabi Mayonnaise | 29 |
| Lemon Zested Grilled Snapper w. Caper Aioli (GF) | 20 |
| Thai Fish Cakes w. Kaffir Lime, Chili & Langkawi Native Honey Glaze | 25 |
| La Sal Seafood Tapas Platter w. the 4 above Tapas & Spicy Potato Cubes | 65 |
| Bruschetta w. Ciabata, Tomato, Garlic, Basil, Virgin Olive Oil & Aged Balsamic | 20 |
| Or w. Smoked Salmon, Mizuna & Guacamole | 22 |
| Or w. Grilled Chicken, Med. Vegetables & Roasted Garlic | 22 |
| Or w. Langkawi Buffalo Mozzarella w. Tomato, Olives & Basil | 22 |
| Or w. Roast Peppers, Fetta, Eggplant Spread & Lotus Root | 26 |
| Fresh Vietnamese Spring Rolls w. Tofu, Julienne Vegetables, Rice Noodles, Asian Herbs & Hoisin Glaze (GF, V) | 29 |
| Antipasto Plate w. Feta, Olives, Roasted Vegetables, Mozzarella, Toasted Whole Meal w. Fiery Citrus Salsa & Tomato Chili Relish | 40 |
| Kaffir Lime & Flaked Chili Potato Cubes w. Sour Cream & Chive Dip (V, GF) | 20 |
| French Fries w. Aioli (V, GF) | 15 |
| Langkawi Tapas Platter w. Chili Jam, Avocado Dip, Asian Eggplant Dip, Langkawi Buffalo Mozzarella, Local Smoked Mackerel, Grilled Pesto Chicken, Beef Salami, Cheeses & Parmesan Flatbread | 50 |

Entrees

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| Deep Fried Kataifi Prawns on Avocado, Grapefruit, Mango Salsa w. Curry Lime Mayo | 39 |
| New Zealand Bluff Oysters (3) served w. (GF) | 40 |
| <ul style="list-style-type: none"> • Szechuan Pepper & Spicy Vinegar • w. Fresh Lime • Coconut Foam & Pineapple Salsa | |
| Tuna Tartar w. Langkawi Goats Cheese & Black Truffle Vinaigrette on Cucumber | 40 |
| Sea Salt Cured Salmon, Avocado & Tomato on layers of Crispy Lotus Root w. Orange & Pink Peppercorn Vinaigrette (GF) | 38 |
| Malay Chicken on Lemongrass Skewer w. Roti Canai, Peanut & Dhal Dips | 34 |
| Creamy Wild Mushroom Broth w. Pan Fried Crab & Shitake Mushroom Ravioli | 39 |
| Chilled Tom Yum Gazpacho w. Young Coconut, Galangal & Kaffir Lime (GF, V) | 33 |
| Langkawi Laksa w. Prawns, Rice Noodles, Galangal, Kaffir Lime & Lemongrass (GF) | 39 |
| Trio of Rice Salad w. Edamame, Mango Salsa, Tempe, Toasted Cashews w. Light Tamarind & Lemongrass Dressing (GF, V) | 33 |
| Green Papaya Salad w. Grilled Calamari, Chili, Fish Sauce, Dried Shrimps & Romaine (GF) | 32 |
| Thai Beef Salad w. Baby Beans w. Young Mango Relish, Romaine & Fragrant Herbs (GF) | 33 |
| Gado Gado w. Vegetables, Soy Bean Crisps, Rice & Satay Sauce & Quail Eggs (GF, V) | 35 |
| Caesar Salad w. Beef Bacon, Garlic Croutons, Coddled Egg & Classic Dressing | 27 |
| w. Grilled Chicken | 32 |

Prices are in Malay Ringgit and are subject to a 10% service charges

LA SAL RESTAURANT**Mains**

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| Saffron & Lobster Risotto topped w. Scallops & Caramelized Orange Rind | 69 |
| Grilled White Cod on Spiced Black Rice Cake, Coconut & Kaffir Lime Sauce, Baby Kailan w. Sweet & Spicy Mango Jam (GF) | 65 |
| Seared Sesame Tuna w. Edamame Potato, Asparagus & Bean Salad & Wasabi Aioli (GF) | 69 |
| Local Marinated White Snapper w. Shitake Mushrooms, Soba Noodles Bok Choy & Fragrant Hot & Sour Broth | 54 |
| Pan Fried Coriander Crusted Salmon on Cumin Scented Pumpkin Risotto, Baby Kailan w. Coriander Pesto (GF) | 60 |
| Grilled Malay Barramundi w. Turmeric, Lime & Lemongrass w. Julienne Salad Trio of Rice w. Traditional Sambal | 52 |
| Braised King Prawns w. Pineapple & Turmeric Gravy w. Trio of Rice, Greens Papadoms & Traditional Condiments (GF) | 55 |
| Crispy Skinned 5 Spiced Duck on a bed of Crispy Flat Noodles w. Sabah Bean, Bok Choy w. Spiced Pineapple & Tamarind Glaze | 65 |
| Ayam Bakar – Chicken twice cooked over Coconut Husk, Turmeric Gravy, Spicy Vegetables, Crispy Leaves & Trio of Rice (GF) | 49 |
| Beef Rendang w. Malay Aromatic Spices, Chili Dips, Papadoms & Local Greens & Trio of Rice | 45 |
| Australian Beef Fillet w. Chive Mash, Beans, Watercress, Hollandaise & Shallot Jus (GF) | 74 |
| Baked Australian Lamb Rack w. Caramelized Onion & Goats Cheese Tartlet w. Rocket Salad & Rosemary Jus | 74 |
| Corn, Wild Mushroom & Spinach Risotto topped w. Crispy Sweet Potato (GF,V) | 40 |
| Three Rice Nasi Goreng w. Shitake Mushroom, Soybeans, Langkawi Spinach topped w. Quail Eggs (GF, V) | 35 |
| Vegetable Dalca; Yellow Curry of Lentils, Tofu & Vegetables w. Trio of Rice (V) | 39 |
| Malaysian Tasting Platter w. Beef Rendang, Ayam Bakar, Braised Prawns, Sambal Ikan w. Sauteed Greens, Papadom & Trio of Rice | 72 |

(V) Vegetarian

(GF) Gluten Free

LA SAL RESTAURANT

Dessert

Chocolate Obsessions: Soft Centered Chocolate Pudding, Chocolate Ice Cream & Chocolate Marquise 39

Trio of Langkawi Crème Brûlée's; Pandun Leaf, Longan Fruit & Classic Vanilla

Pina Colada Semi Fredo w. Pineapple Salsa, Coconut Praline & Coconut Foam

Layered Lemon Curd Pavlova w. Mascarpone, Raspberry Coolis, Cream & Praline

Upside down Toffee Apple Pie w. Cinnamon, Nutmeg & Honey Ice Cream

Lemon & White Chocolate Mousse Parfait layered w. Macerated Strawberries, Pistachio Praline & Raspberry Sorbet

Baked New York Cheese Cake w. Caramelized Mango & Mango Sorbet

Three scoops of Vanilla Bean ice Cream served w. a duo of hot sauces; Cashews in Butterscotch, Caramel & Minted Rich Chocolate Genache

Affogato al Café w. Espresso, Frangelico, Vanilla Bean Ice Cream & Biscotti

Ice Cream

12

Vanilla

Vanilla Bean w. Butterscotch Swirl

Strawberry Yogurt & Cream

White & Dark Chocolate

Chocolate & Chili

Cinnamon Nutmeg & Langkawi Native Honey

Green Tea & Pistachio Praline

Sorbet & Granita

10

Lemon & Lime

Mango

Watermelon, Balsamic & Mint Jelly

Raspberry

Cheese Platter for 2

Roaring 40's Blue, King Island Double Brie, Vintage Cheddar & Heritage

70

Swiss served w. Pear Paste & Falwasher Water Crackers