

LA SAL RESTAURANT**Tapas**

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

LA SAL RESTAURANT**Light Lunch**

Cesar Salad w. Beef Bacon, Garlic Croutons, Coddled Egg & Classic Dressing	27
w. Grilled Chicken	32
Winter Greens, Walnuts, Roasted Beetroot & Goat Cheese Salad (V)	39
Avocado & Mango Salad w. Mesclin, Cashews & Passionfruit (V, GF)	35
Thai Beef Salad w. Romaine, Julienne Vegetables & Spicy Thai Dressing (GF)	30
Turkey Ham, Spinach & Julienne Vegetable Salad w. Tamarind Dressing & Pappadam Croutons	30
Antipasto Salad w. Pesto Chicken, Feta, Olives, Balsamico & Breadsticks	39
Linguini w. Tomato & Sweet Basil Sauce	29
Fettuccini w Wild Mushrooms & Chicken in Pesto Sauce	39
Penne w. Seafood, Asparagus Tips in Watercress Cream Sauce	39
Spaghetti Bolognese w. Parmesan	34
Seafood Paella for 2 (Please allow 45 minutes)* (GF)	65

*For the comfort of all guest, we request that the raised area is smoke free
Prices are in Malay Ringgit and are subject to a 10% service charges*

LA SAL RESTAURANT**Asian Lunch**

Char Kway Teow Rice Noodles w. Chicken, Veg., Seafood & Egg * (GF)	24
Mee Goreng Wok Fried Noodles w. Chicken, Seafood, Vegetables & Egg	29
Stir Fried Chicken w. Cashew Nut, Vegetables, Ginger, Garlic & Rice * (GF)	29
Three Rice Nasi Goreng w. Shitake Mushroom, Soybeans, Langkawi Spinach topped w. Quail Eggs (GF, V)	35
Braised King Prawns w. Pineapple & Turmeric Gravy w. Trio of Rice, Greens Papadoms & Traditional Condiments (GF)	55
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, Chilli Dips, Papadoms & Local Greens & Trio of Rice	45
Vegetable Dalca; Yellow Curry of Lentils, Tofu & Vegetables w. Trio of Rice (V)	39
Grilled Malay Barramundi w. Turmeric, Lime & Lemongrass w. Julienne Salad Trio of Rice w. Traditional Sambal	52
Malaysian Tasting Platter w. Beef Rendang, Ayam Bakar, Braised Prawns, Sambal Ikan w. Sauteed Greens, Papadom & Trio of Rice	72

LA SAL RESTAURANT**Western Lunch**

Beef Burger w. Tomato, Swiss Cheese, Fried Egg, Onion Rings, Mesclun & French Fries	40
CDM Club w. Smoked Turkey, Beef Salami, Swiss Cheese, Lettuce, Avocado, Tomato & French Fries	30
Open Faced Roast Chicken & Mediterranean Vegetable Sandwich on Baguette w. Salad	26
Goat Cheese and Onion Pizza (V)	40
Smoked Salmon, Asparagus & Feta Pizza	35
Margherita Pizza w. Tomato, Mozzarella & Fresh Basil	30
Tandoori Chicken Pizza w. Peppers, Onion, Avocado, Chutney & Mozzarella	35
Pan Fried Chicken Breast on Spinach w. Mash & Parsley Cream Sauce (GF)	40
Grilled Snapper w. Garden Salad & Caponata (GF)	42
Fish & Chips; Battered Red Snapper w. Fries, Mixed Salad & Saffron Aoli	48
Seared Beef Fillet w. Greens, Mash & Ginger, Chili & Lime Dressing (GF)	68
Beetroot & Roasted Mediterranean Vegetables on Mash (V, GF)	39

* Available as vegetarian

(V) Denotes vegetarian (GF) Gluten Free

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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