

# LA SAL RESTAURANT

# DINNER

## Starters & Salad

<b>Andaman Sea Kataifi Prawn</b>  	54
<i>Crispy Kataifi-Wrapped Prawn-Guacamole, Pan Seared Watermelon Fresh Mango Salsa, And Sundried Tomato Chery-Mixed Greens Chili Honey Sriracha Aioli for a Touch of Spice.</i>	
<b>Smoked Salmon Tartare</b> 	52
<i>Smoked Salmon Mixed with Capers, Red Onion-Chives Herb Cheese Crackers Cream Broccoli Mousse -Served with Lemon Vinaigrette</i>	
<b>Tuna "Somtam"</b>  	52
<i>Pan-Seared Sesame Crusted Tuna - Fresh Green Papaya Salad - Mango Salsa-Tom Yum Dressing.</i>	
<b>Oriental Beef "Assam Jawa"</b> 	48
<i>Marinated Green Mango, Glass Noodles, Cucumber, Fragrant Herbs, Lime, Peanut-Lemongrass Thai Dressing- Topped With Honey Tamarind Grilled Tenderloin Beef</i>	
<b>Smoked Duck "Rice Spring Roll"</b>  	48
<i>Topped With Sliced Smoked Duck-Wrapped/Spring Onions, Carrots, Cucumbers, Tomato Onion And Mixed Greens in Vietnamese Rice Paper Creamy Green Coriander Chili</i>	
<b>Caesar Salad</b>	
<i>Crisp Cos Lettuce, Parmesan Cheese, Beef Bacon Strips, Poached Egg Sundried Tomato,Basil Crouton, Caesar Dressing :-Choice Of Topping</i>	
<b>Plain</b>	38
<b>With Grilled Chicken Or</b>	42
<b>With Sea Salt Cured Salmon Or</b>	46
<b>With Marinated Prawns</b>	50
<b>Salad of Mix Greens</b>   	38
<i>Cherry Tomato Compote, Asparagus, Walnut, Orange Segment Mango Ripe with Lemon Garlic Vinaigrette</i>	



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## Soup

- Butter Nut Pumpkin & Sweet Potato Soup**    29  
*Garlic Butter Toasted Panini Bread*
- Sweet Basil Roma Tomato Soup** 29  
*Garlic Butter Toasted Panini Bread*
- Creamy Shitake Mushroom Soup** 29  
*Garlic Butter Toasted Panini Bread*

## Fisherman Catch

- Slow-Baked Atlantic Salmon**     92  
*Tender slow-baked Atlantic salmon served with spiced mussels-French beans and pumpkin ragout-tomato caper salsa  
orange beurre blanc sauce*
- Gratiné ½ Coral Lobster Risotto**  135  
*Slow-Cooked Risotto Infused with Rich Seafood Bisque, Mushrooms-Scallions  
Topped With Tomato and Scallop Salsa-Pencil Asparagus  
Finished With Caramelize Orange Rind-Its Jus and Grana Padano Sheet*
- “Duo” Of Ocean & River**  158  
*Broiled Cod Paired with a Gratinated Fresh River Prawn,  
Served Over Oregano Mashed Pumpkin-Caramelized Onions,  
Sun-Dried Cherry Tomatoes-Finished with a Red Curry Glaze*
- “Ikan Panggang”** 88  
*Slow-Baked Barramundi Seasoned with Salt and Turmeric-Malay Salad,  
Traditional Sambal, Fish Crackers, Tamarind Chili and Tomato Dip-  
Egg Fried Rice.*
- Masak Lemak “Udang Galah”** 98  
*Fresh River Prawns Slowly Braised In Malaysia's Famous Turmeric Gravy -  
Pineapple, Long Beans, Onions, And Chili. Served With Young Papaya Salad,  
Steamed Jasmine Rice, Traditional Sambal, And Fish Crackers*
- “Lasal Makanan Laut”**   490  
*A Lavish Seafood Platter Featuring Deep-Fried Sea Bass Fingers, Grilled Coral Lobster,  
Tempura Soft-Shell Crab-Mussels Sautéed with Dried Chili- Crispy Red Squid Rings  
Braised King Prawns in a Rich Coconut Curry Gravy.  
Served With Garlic Butter Vegetables and Steamed Biryani Rice*



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## Meat - Poultry



- Fabulous Authentic Malaysian Pallet**  **98**  
*Braised Beef Rendang, Ayam Masak Lemak Chili Padi, Ikan Belado,  
 “Corn Flakes” Butter Prawn-Steamed Jasmine Rice with Chili Sambal –  
 Malay Salad and Papadum*
- Angus Beef Fillet**  **168**  
*Tender Angus Beef Fillet Served with Pesto Truffle Mashed Potato  
 Sweet Mango Salsa-Sautéed Vegetables.  
 Accompanied By Sun-Dried Cherry Tomatoes -Pan-Seared Shallot Jus.*
- Pan-Seared Rib Eye Steak** **156**  
*Accompanied by Fondant Pumpkin, Grilled Asparagus, Buttered Broccoli  
 Sun-Dried Tomatoes-Mango Salsa  
 Roasted Pepper Sauce.*
- Slow Braised Beef Rendang**  **96**  
*Traditional Braised Beef with Aromatic Malay Spices - Turmeric, Galangal &  
 Brown Coconut Paste /Steamed Jasmine Rice with Chili Sambal dip-  
 Malay Salad and Papadom*
- “Tandoori”Lamb Rack**  **188**  
*Tandoori-Spiced Lamb Rack Served with Spiced Potatoes and Cauliflower  
 Grilled Asparagus, Buttered Broccoli, -Sun-dried Red Tomato.  
 Accompanied By Mango Salsa- Brown Mint Sauce.*
- Slow Braised Lamb Shank** **115**  
*Tender Lamb Shank Braised Slowly-Mixed Herb Mashed Potatoes  
 French Beans-Confit Cherry Tomatoes-Rosemary Brown Glaze.*
- Bone Less Chicken “Tikka”** **86**  
*Oven Baked Marinated Chicken with Yogurt and Spice -Flat Naan Bread,  
 Vegetable Dalca, Mint Raita- Biryani Rice*
- Ayam Chili “Kung Po”**  **86**  
*Stir-Fried Crispy Chicken with Cashew Nut, Dried Chili, Spring Onion  
 and Chili Peppered. Chinese Fried Rice-Sambal and Local Salad with Fish Crackers*
- Oven Baked Smoked Duck**  **88**  
*Smoked Duck Breast- Potato & Pineapple Red Curry, Butter Burnt Onion,  
 Mango Salsa -Blueberry Mint Sauce*



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## Pasta,

Choice of Spaghetti, Penne or Fettuccini with:

- Crispy Soft Shell Crab Arrabbiata**   **68**  
Crispy Soft Shell Crab Served Over Pasta In A Spicy Tomatoes Sauce, Garlic Confit  
Finished With Fresh Basil
- Kings Prawn "Aglio E Olio"**   **66**  
Langkawian King Prawn -Garlic, Shitake Mushroom, Cherry Tomato, Sweet Basil -Tomato Salsa  
And Chili Flakes
- Lemon "Alle Cozze"**  **66**  
Sautéed Green Mussels Cooked with Garlic, Onion and Cherry Tomatoes  
Finished With a Drizzle of Olive Oil, Sweet Basil-Squeeze of Lemon.
- Beef Bolognese** **56**  
Minced Meats, Meat Ball with Tomatoes, Shitake Mushroom, Onions, Garlic-  
Mixed Herbs
- Oven Baked Chicken Alfredo** **52**  
Creamy Alfredo Pasta Topped with Grilled Chicken, Sun-Dried Tomatoes  
And A Sprinkle Of Fresh Herbs
- Pesto Primavera**   **52**  
Green Basil Pesto Sauce -Seasonal Vegetables, Sautéed with Garlic and Olive Oil  
Sprinkle Of Parmesan Cheese and Fresh Herbs.
- Napolitana**  **48**  
Tomato Sauce, Onions, Garlic, Cherry Tomatoes, Basil Leaf, Parmesan Cheese

## Cheeseboard For 2






Roaring 40's Blue, King Island Double Brie, White Feta, Vintage Cheddar & Heritage Swiss Served with Pear Paste -Assorted Dried Fruit & Water Crackers **120**



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## Dessert

<b>Trio Chocolate</b> 	<b>46</b>
<i>Combination of Soft-Centered Chocolate Pudding, Rich Chocolate Ice Cream-Smooth Chocolate Marquise. Rich Chocolate Flavor with a Variety of Textures</i>	
<b>Butterscotch Cheese Cake</b>	<b>38</b>
<i>Passion Fruit Curd-Sesame Tuille, Vanilla Ice Cream</i>	
<b>Deep Fried Corn Crumb Banana Fritter</b>	<b>38</b>
<i>Cendol Gula Melaka Ice-Cream, Butter Scotch Drizzle</i>	
<b>Apple Crumble Tartlet</b>  	<b>38</b>
<i>Cinnamon Gelato- Slow Berries</i>	
<b>Mango Sago</b> 	<b>36</b>
<i>Layered Pearl Sago, Mango Pudding, Coconut Shake –Mango Gelato</i>	
<b>Black Sticky Rice</b>  	<b>36</b>
<i>Sweet Black Glutinous Rice Pudding-Coconut Ice Cream</i>	
<b>Coconut Milk Panna Cotta</b>  	<b>36</b>
<i>Smooth Coconut-Flavored Panna Cotta with a Light, Creamy Texture Served With Orange Honey Citrus Compote.</i>	
<b>Pandan Pear Crème Brûlée</b> 	<b>34</b>
<i>Creamy Crème Brûlée Infused with Pandan-Caramelized Sugar Crust Garnished With Pear Slices</i>	
<b>Homemade Classic Banana Split</b> 	<b>34</b>
<i>Split Banana with Vanilla, Chocolate, And Strawberry Ice Cream, Topped With Chocolate and Strawberry Sauces, mixed fruit compote-Whipped Cream and Cherry.</i>	
<b>Tropical Sliced Fruits Platter</b> 	<b>28</b>
<b>Choice Of Homemade Ice Cream: -</b>	
<i>Classic Vanilla, Classic Dark Chocolate, Classic Strawberry, Mango, Coconut, Cinnamon, Red Bean, Cendol Gula Melaka</i>	
<b>Choice Of Homemade Sorbet : -</b>	
<i>Lime Ginger Lychee, Almond Milk Raspberry, Passion Fruit</i>	
<b>Single Scoop</b>	<b>18</b>
<b>Double Scoop</b>	<b>35</b>
<b>Triple Scoop</b>	<b>52</b>



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## **Dégustation Menu**

*Premium Dining La Luna, a romantic and epicurean experience!  
(Limited to one table per day, 24 hours advance notice required)*

**1200 for 2**

*Special table setting, away from the beach restaurant. A delectable 7 courses dinner specially prepared by our Chef, paired with different type of wine on each and every course.*

**Cocktail & Food Pairing Dinner**, a gourmet experience!  
(24 hours advance notice required)

**350 per person**

*Your table will be set away from other guests with white cloth, flower petals and chair covers. Ideal for any special occasion, either for business or leisure ... surprise your guests or your loved ones. It is a 5-course dinner paired with Cocktails for each and every course.*

**Your own D.I.Y. BBQ on the beach**  
(Limited to 2 bookings per day, 6 hours advance notice required)

**Minimum 3 main course orders required as below:**

Banana Wraps Turmeric Seabass	48
200gm Fresh King Prawn	68
Cajun Spice Boneless Chicken	48
200gm Peppered Tenderloin Beef	78
Mixed Grill (Beef Fillet, Lamb Rack, Chicken Wing & Chicken Sausage)	165

**Other Side Orders Available:**

Vegetable Skewer - 2 Skewers	26
Sweet Basil & Flaked Chili Potato Cubes with Sour Cream & Chive Dip	26
French Fries with Aioli	26
Garden Salad with Balsamic	38
Caesar Salad With Beef Bacon, Croutons, Coddled Egg & Classic Dressing	38



**Chef Signature**



**Gluten Free**



**Spicy**



**Vegetarian**



**Nut**

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***Chef Signature***



***Gluten Free***



***Spicy***



***Vegetarian***



***Nut***

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*June 2022*