

Lunch

La Sal Restaurant

Tapas & Snack

La Sal Nachos	 	62
oven baked Cajun chicken, paprika drizzle, jalapeno relish, cheesy mozzarella-red bean, guacamole -sour cream dip		
King Prawn & Vegetable Tempura		66
lightly battered king prawns and mixed vegetables served with a side of pickle ginger, wasabi mayo and Kikkoman soy sauce.		
La Sal Begedil Udang Raja		72
mashed potato balls filled with prawn, coated in egg and deep-fried until crispy. served with a coriander chili dipping sauce.		
Mixed Satay ½ Dozen	 	54
traditional chicken & beef marinated skewer- peanut dip, cucumber, onion, rice cake		
Cheesy Paprika Chicken Quesadilla		54
topped with roasted bell pepper, cucumber, tomato, onion, mozzarella - served with guacamole and tomato salsa-greens salad		
Deep Fried Cumin Spice Chicken Wings		48
special marinated cumin spice wings- garlic chili dip		
Anti-Pasto	 	48
grilled vegetables, chicken ham, olive, feta cheese, pesto dressing		
La Sal Potato Wedges		35
topped with guacamole and tomato salsa, complemented by a smooth sour cream dip		
French Fries		32
garlic aioli dipping		



Chef Signature



Gluten Free



Spicy



Vegetarian



Nut

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For the comfort of all guests, we request no-smoking at the raised area of the Restaurant

January 2026

Bruschetta

Trio



Cajun-spiced marinated king prawns, cherry tomato caprese-garlic yogurt pulled lamb

68

Oven Baked Chicken Mango

oven baked Cajun spice chicken -mango salsa

56

Vegetables Pesto



seasonal oven baked vegetables-balsamic reduction

40

Salads/Appetizer

Caesar Salad



crisp cos lettuce, parmesan cheese, beef bacon strips, boiled egg-sun dried tomato, basil crouton, Caesar dressing: -choice of topping

Plain

48

With **Grilled Chicken** Or

50

With **Sea Salt Cured Salmon** Or

54

With **Marinated Prawns**

58

Beef And Avocado Salad

52

grilled beef and avocado salad served with Cajun tortilla chips
sundried tomato dressing

Salad of Mix Greens



48

cherry tomato compote, asparagus, walnut, orange segment
mango ripe with lemon garlic vinaigrette



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Two Course Western Set Lunch

Menu 1

Soup

Roasted Sweet Basil Roma Tomato
garlic butter toasted panini bread.

Main

Crusted Stuffed Chicken Breast
sautéed potato- parmesan and scallion, market vegetables with brown glaze

@

Menu 2

Main

Fish & Chips
lightly battered fish fillet gathered green, tartar sauce & lemon

Dessert

Deep Fried Corn Crumb Banana Fritter
pistachio ice cream, butter scotch drizzle

RM98 nett per set



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“Authentic Malaysian Family-Mini Dome Style”

*Discover the rich flavors of Malaysian home cooking, served family-style.
Each dish is designed for sharing (serves 2 people) and comes with fragrant steamed jasmine rice,
chili shrimp paste (sambal belacan), fresh local salad (ulam),
Malaysian omelette (telur dadar) & inclusive of air kenduri*

Menu 1

“Udang Raja” Masak Lemak

braised young papaya, long bean, onion in chili turmeric coconut

Jejari Ikan Kicap Manis

deep fried fish finger topped with sweet soy onion, chili, ginger and curry leaf

Ayam Bakar “Bercili”

grilled chicken topping with sweet and sour chili- som tam salad

@

Menu 2

“Udang Raja” Sambal Bawang Bombay

stir-fried with spicy chili paste and onions

Gulai Ikan Siakap

braised seabass with okra, brinjal, chili, tomato & onion in coconut curry gravy

Ayam Kunyit Berlemak

wok fried chicken with turmeric, kaffir lime leaf, long bean & carrot

RM120 nett per set

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Sandwiches

Toasted Panini Steak Sandwich 	86
<i>juicy pan-grilled sirloin steak with caramelized onions, melted cheddar, crispy lettuce, cucumber and tomato. topped with a tangy mayo-mustard spread</i>	
Homemade Spiced Beef Burger 	72
<i>a flavorful spiced beef patty with beetroot pickle, avocado, caramelized onions, cheese, cucumber and tomato-tartar sauce</i>	
Mutton Shawarma Wrap In Tortilla 	72
<i>tender lamb shawarma wrapped in a tortilla with lettuce, cucumber and tomato. accompanied with mint yogurt and a spicy tomato coulis</i>	
Homemade Toasted Whole Grain Club Sandwich 	64
<i>a hearty club sandwich with a fried egg, oven-baked chicken, beef bacon and cheddar cheese- lettuce, cucumber, tomato-spread with creamy mayonnaise</i>	
Roasted Mediterranean Vegetables Sandwich   	58
<i>a vibrant mix of roasted mediterranean vegetable-toasted baguette bread spread with creamy pesto mayonnaise</i>	

*All sandwiches are served with your choice of **French Fries** or **Scoops Potato**.*



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Choice of Pasta: - Spaghetti, Penne or Fettuccini

Spinach “Aglia E Olio”	 	78
sautéed Langkawi king prawn with garlic, English spinach, cherry tomatoes, tomato salsa, and a hint of chili flakes.		
Beef Bolognese		75
minced meats, meat ball with tomatoes, shitake mushroom, onions, garlic-mixed herbs		
Pan Grilled Chicken Alfredo		72
creamy Alfredo pasta topped with paprikano 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		

Pizza

“Con Gamberi e Ananas”		78
delicious pizza topped with shrimp, pineapple, garlic confit-cherry tomatoes-mozzarella		
“Pollo e Contadina”		72
grilled herb chicken with paprika, sautéed mushrooms, onions parmigiano- mozzarella on a crispy crust		
Beef Pepperoni Pizza		72
savory pizza topped with slices of beef pepperoni, melted mozzarella cheese, onions and cherry tomatoes		
Margherita Pizza		52
classic thin-crust pizza topped with fresh slices of red tomato, sweet basil, tomato sauce, finished with a touch of mozzarella cheese		



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Asian Wok & Pot

Char Kuey Teow “Ketam Lembut”   78
wok-fried flat rice noodles with prawn meat, fish cake, egg,
chives, and bean sprouts, topped with deep-fried soft-shell crab.

Fried Mee Mamak    68
wok-fried yellow noodle with prawn meat, tofu, potato and peanut sauce,
topped with a hard-boiled egg and chive fritter.

Malay Fried Rice   68
wok-fried rice with chicken and vegetables, topped with a fried egg
served with Malay-style pickle, chicken satay with peanut sauce and fish cracker

Seafood Curry Laksa   72
rich creamy seafood curry infused with coconut milk and spicy chili.
served with a hard-boiled egg, tofu, fish cake, and bean sprout salad.

Your Choose Your Noodle: Flat Rice
: Rice Vermicelli
: Yellow Noodle.



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Dessert

Trio Chocolate 	58
combination of soft-centered chocolate pudding, rich chocolate ice cream-smooth chocolate marquise. rich chocolate flavor with a variety of textures	
Deep Fried Corn Crumb Banana Fritter 	54
vanilla ice-cream, butter scotch drizzle	
Black Sticky Rice  	42
sweet black glutinous rice pudding-coconut ice cream	
Coconut Milk Panna Cotta  	42
smooth coconut-flavored panna cotta with a light, creamy texture served with orange honey citrus compote.	
Pandan Pear Crème Brûlée 	42
creamy crème brûlée infused with pandan-caramelized sugar crust garnished with pear slices	
Homemade Classic Banana Split 	54
split banana with vanilla, chocolate, and strawberry ice cream, topped with chocolate strawberry sauces, mixed fruit compote-whipped cream and cherry.	
Tropical Sliced Fruits Platter 	42
Choice Of Homemade Ice Cream: - classic vanilla, classic dark chocolate, classic strawberry, mango, coconut and pistachio	
Choice Of Homemade Sorbet : - lime ginger lychee, almond milk raspberry, passion fruit	
Single Scoop	18
Double Scoop	34
Triple Scoop	52



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