

LA SAL RESTAURANT

DINNER

Starters & Salad

- Andaman Sea Kataifi Prawn**   59
crispy kataifi-wrapped prawn-guacamole, pan seared watermelon fresh mango salsa and sundried tomato cherry-mixed greens chili honey sriracha aioli for a touch of spice.
- Gravlax Salmon Tartare**   57
diced salmon with gravlax-style seasoning with capers, red onion, chives, served on cucumber - herb cheese crackers and lemon vinaigrette.
- Deep-Fried Soft Shell Crab "Somtam"**  57
golden-fried soft-shell crab on fresh green papaya salad, with sun-dried cherry tomatoes, mango salsa and a drizzle of house-made tom yum dressing.
- Oriental Beef "Assam Jawa"**  56
marinated green mango, glass noodles, cucumber, fragrant herbs, lime, peanut-lemongrass Thai dressing- topped with honey tamarind grilled tenderloin beef
- Smoked Duck "Rice Spring Roll"**   52
topped with sliced smoked duck-wrapped/spring onions, carrots, cucumbers, tomato onion and mixed greens in Vietnamese rice paper creamy green coriander chili
- 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
- Salad of Mix Greens**    48
cherry tomato compote, asparagus, walnut, orange segment
mango ripe with lemon garlic vinaigrette



Chef Signature



Gluten Free



Spicy



Vegetarian



Nut

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January 2026

Soup

Butter Nut Pumpkin & Sweet Potato Soup	 	36
garlic butter toasted panini bread		
Sweet Basil Roma Tomato Soup	 	36
garlic butter toasted panini bread		
Creamy Shitake Mushroom Soup	 	36
garlic butter toasted panini bread		

Fisherman Catch

Slow-Baked Atlantic Salmon	  	98
tender slow-baked Atlantic salmon served with cauliflower saffron puree sauteed french beans and zucchini-tomato caper salsa garlic butter cream sauce		
Pan-Seared Snapper Fillet	  	98
pan-seared pacific snapper paired with grilled chili king prawns. served over sautéed pumpkin and Bombay onions, with asparagus Sun-dried cherry tomatoes-finished with an orange beurre blanc		
Gratiné ½ Coral Lobster Risotto	 	160
slow-cooked risotto infused with rich seafood bisque and chunk Hokkaido scallop mushrooms-scallions topped with tomato salsa-pencil asparagus finished with caramelize orange rind-its jus and grated grana padano		
“Ikan Panggang”	 	96
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 Raja”	  	105
slowly braised white king prawn 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		



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Meat - Poultry

Fabulous Authentic Malaysian Pallet	 	98
<i>braised beef rendang, ayam masak lemak chili padi, ikan belado, "corn flakes" butter prawn-steamed jasmine rice with chili sambal – Malay salad and papadum</i>		
Angus Beef Fillet		185
<i>tender angus beef fillet served with pesto truffle mashed potato, sautéed market vegetables, Sweet mango salsa, sun-dried cherry tomatoes pan-seared shallot jus</i>		
Pan-Seared Rib Eye Steak		185
<i>Pan-seared Cajun spice rib eye steak served with fondant pumpkin, grilled asparagus, buttered broccoli, sun-dried tomatoes. Finished with mango salsa and roasted pepper sauce.</i>		
Slow Braised Beef Rendang		98
<i>traditional braised beef with aromatic Malay spices, turmeric, galangal & brown, coconut with steamed jasmine rice with chili sambal dip- Malay salad and papadum</i>		
"Parmesan Crusted" Lamb Rack		198
<i>spiced lamb rack crusted with herb parmesan- sautéed garlic potato cubes, grilled asparagus, buttered broccoli and sun-dried red tomato. accompanied by mango salsa and brown mint sauce.</i>		
Lamb Shank Masala	 	135
<i>tender braised lamb shank in rich coriander butter masala sauce- served with warm cheese naan, cucumber raita and sweet mango chutney</i>		
Boneless Chicken "Tikka"		92
<i>oven baked marinated chicken skewer with yogurt and spice -sweet mango chutney vegetable dalca, mint raita- saffron cumin rice</i>		
Ayam Chili "Kung Po"	  	92
<i>stir-fried crispy chicken with cashew nut, dried chili, spring onion and chili peppers- Chinese fried rice-sambal and local salad with fish crackers</i>		
Oven Baked Smoked Duck	 	98
<i>smoked duck breast- potato & pineapple red curry, caramelize onion, mango salsa -orange balsamic sauce</i>		



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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 Bolognaise		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		

Cheeseboard for 2 160

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



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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	
Butterscotch Cheese Cake 	54
passion fruit curd-sesame tuille, vanilla ice cream	
Deep Fried Corn Crumb Banana Fritter	54
vanilla ice-cream, butter scotch drizzle	
Apple Crumble Tartlet  	52
pistachio gelato- berries compote	
Mango Sago 	42
layered pearl sago, mango pudding salsa, pandan coconut –mango gelato	
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 and 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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Dégustation Menu

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

1200 per couple

Cocktail & Food Pairing Dinner, a gourmet experience!

350 per person

(24 hours advance notice required)

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.

“Lasal Makanan Laut”

580

A lavish seafood platter featuring deep-fried sea bass fingers, grilled coral lobster, tempura soft-shell crab-mussels sautéed with dried chili- braised king prawns - coconut curry gravy served with garlic butter vegetables and steamed biryani rice

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:

Rock Coral Lobster (1 Nos 400/500gm)	155
Banana Wrap Turmeric Seabass	48
200gm Fresh King Prawn	72
Cajun Spice Boneless Chicken	48
200gm Peppered Sirloin Steak	88
Mixed Grill (Beef Fillet, Lamb Rack, Chicken Wing & Chicken Sausage)	176

Other Side Orders available:

Vegetable Skewer - 2 Skewers	32
Sweet Basil & Flaked Chili Potato Cubes With Sour Cream & Chive Dip	32
French Fries With Aioli	32
Garden Salad With Balsamic	48
Caesar Salad With Beef Bacon, Croutons, Coddled Egg & Classic Dressing	48



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