

APPETISERS, SALAD AND SOUP

Datai Caesar

Baby romaine leaves, soft poached quail eggs, traditional dressing, parmesan croutons

Add grilled chimichurri marinated chicken breast

Add grilled prawns rubbed with smoked chilli paste

Langkawi "Catch of the Day" Ceviche 🌱 🥛

Calamansi, avocado, red chilli, garden coriander, E.V. olive oil

Burrata Caprese 🥜 🌱 🌿

Locally made buffalo milk Italian style cheese, heirloom tomatoes, basil pesto, aged balsamic

Malaysian Oxtail Soup 🌱 🥛

Aromatic broth, carrots, cherry tomatoes, potatoes, spring onions, crispy shallots

SANDWICHES AND MORE

Served with your choice of skinny or steakhouse fries or organic mixed greens salad

Datai Wagyu Beef Burger (200 grams)

Mushrooms 'au jus', onion compote, aged cheddar, milk bun

Prawn Wrap 🥛

Whole wheat flour tortilla, wok-fried prawns, tomato salsa, guacamole

MEAT AND FISH

Grilled Black Angus Sirloin Steak 🌱

Parmesan fries, glazed vegetables, truffle jus

Kemangi-Basted Organic Chicken 🌱

Boneless breast and thigh, potato purée, young corn, Shimeji mushrooms, natural jus

Pan-Roasted Local Market Fish 🌱

White grapes, sugar snap peas, calamansi

ASIAN FAVOURITES AND PASTA

Mee Mamak 🥛

Wok-tossed egg noodles, chicken, bean curd, potato, choy sum, tomato

Nasi Goreng 🥛

Stir-fried jasmine rice, chicken, king prawns, keropok, fried egg, beef and chicken satay

Wok-Fried Tempeh 🥛 🌱

Bok choy, Shiitake mushrooms, spring onions, hoisin sauce

Linguine Aglio e Olio con Gamberi

Prawns, EV olive oil, garlic, lemon, red chilli, Italian parsley

THE GULAI HOUSE SPECIALTIES

APPETISERS AND SOUP

Channa Chicken Tikka 🌱

Pressed chicken tikka, chickpeas, capsicum, cucumber, tomato and onions

Tauhu Bakar Ubi Lenyek 🌱

Vegetables and potato stuffed in baked tofu, served with mint chilli padi sauce

Sup Ketam Wangian Serai 🥛 🌱

Crab with lemongrass soup

MAIN COURSE

BANJARAN TITIWANGSA 🥛 🌱

Daging Rendang Kuning, Sayur Goreng Campur and Acar Nenas

Dried beef cooked over slow fire with fresh coconut milk, stir fried mixed vegetables and pineapple chutney

MENTERA SEMERAH PADI 🥛 🌱

Kambing Kurma, Bendi Telur Masin and Acar Nenas

Lamb leg, cumin, coriander, coconut milk stir fried okra with salted egg and pineapple chutney

WIRA PALEMBANG 🥛 🌱

Ayam Merah Tomato, Sayur Goreng and Acar Nenas

Chicken, lemongrass, galangal, tomato, fenugreek, stir fried mixed vegetables and pineapple chutney

MERONG MAHAWANGSA 🥛 🌱

Kerapu Asam Pedas Mercik Bendi Telur Masin and Acar Nenas

Grouper fish simmered in a tangy chilli & tamarind gravy with ginger flower, stir fried ladyfingers with salted egg & pineapple chutney.

Steamed Jasmine Rice are complimentary

THE PAVILION SPECIALTIES

APPETISERS AND SOUP

Phla Mitr Thalay 🥛 🌱

Spicy scallops, prawns and snapper fish with lime, coriander and grapes

Laab Ped Yaang 🥛 🌱

Roasted duck with chillies, lime, coriander and crushed toasted rice

Tom Kha Goong 🥛 🌱

Prawn, galangal and mushroom in savoury coconut broth

MAIN COURSE

Phad Gai Khing Sod 🥛 🌱

Wok-seared chicken with young ginger, wood ear mushrooms and green vegetables

Pla Neong Manao 🥛 🌱

Steamed seabass fillet with chilli, garlic and lime and green vegetables

Goong Raad Phrik 🥛 🌱

Deep-fried King Prawns with chilli garlic sauce and baby kailan

Nuea Phad Nam Prig Phao 🥛 🌱

Wok-seared beef with roasted chilli paste, capsicum, basil and green vegetables

Steamed Jasmine Rice are complimentary

🥜 Contains Nuts 🌱 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🥛 Dairy-Free

Please inform us if you have any specific dietary requirement or needs. Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area.

All prices are in Malaysian Ringgit and are subject to 10% service charge.