



B E A C H  
B R A S S E R I E

## FRESH & GREEN

	RM
<b>Brasserie Salad</b> _____	45
Lettuce, Capsicum, Sun Dried Tomatoes, Avocado, Kalamata Olive & Candied Walnut	
<b>Organic Mixed Garden Salad</b> _____	48
Organic Dried Fruits	
<b>Mixed Garden Salad</b> _____	40
<b>Cherry Tomato Confit Salad with Feta Cheese</b> _____	50
<b>Roasted Tomato Quinoa Salad</b> _____	53
Buffalo Mozzarella, Himalayan Pink Salt, Mixed Microgreens	

**Choice of Dressing**

Torch Ginger Flower Vinaigrette | Honey Mustard Dressing |  
Pomegranate & Organic Chia Seed Vinaigrette | Roasted Sesame Dressing | Lemon Vinaigrette


## APPETISER

	RM
Warm Falafel with Mixed Greens & Tahini Dip _____	38
Warm Smoked Duck Puff Pastry _____	40
Caramelized Onion Tart _____	35
Green Leaves, Feta Cheese & Balsamic Reduction	
Crab Cake _____	48
Thai Flavoured Baked Crab Cake with Spicy Garlic Cracker, Coconut Emulsion & Fresh Greens	
Caesar Salad	
<i>Classic</i> _____	35
<i>Grilled Organic Chicken</i> _____	45
<i>Smoked Salmon</i> _____	50

## SOUP

Classic Cream Mushroom _____	30
Langkawi Spicy Seafood Soup _____	30
Soup of the Day _____	28




## ITALIAN TWIST

	RM
Skewered Chicken Pasta Aglio e Olio _____	50
Alle Vongole Tuhau Aglio e Olio _____	50
Spicy Thai Seafood Basil _____	65
Beef Cheek Bolognese _____	68
Bone Marrow Parmigiano Reggiano Carbonara _____	60
Fungi Cream _____	50
Roasted Smoked Tomato Concasse  _____	40

### **Choice of Pasta**

Linguine | Fettuccine | Spaghetti | Penne | Nero Spaghetti | Angel Hair

## GLUTEN-FREE DELIGHTS


Spicy Tomato & Diver Scallops _____	70
Roasted Smoked Tomato Concasse  _____	48
Sautéed Mixed Mushroom  _____	48
Quinoa Bolognese  _____	50

### **Choice of Pasta**

Fusilli | Spaghetti | Penne



# CHEF'S CREATION

	RM
<b>Blue Butterfly Pea Flower Risotto</b>  _____	48
Green Peas & Fried Cutlet	
<b>Spinach &amp; Herbs Risotto</b> _____	70
With Duck Leg Confit	
<b>Oven Baked Organic Chicken Breast</b> _____	50
Mushroom & Thyme Stuffing, Roasted Sweet Potato & Torch Ginger Slaw	
<b>BBQ Lamb Flap</b> _____	80
With Steak Fries & Sautéed French Beans	
<b>Crusted Spicy Tuhau Crumble Halibut</b> _____	70
Baked Parmesan Yucca	
<b>Lobster Tail</b> _____	230
Thermidor Sauce, Sauteed Vegetables and Roasted Garlic Mash	
<b>Ocean Salmon Trout</b> _____	90
Lemongrass Cilantro Sauce, Roasted Sweet Potato with Miso & Tempura Eggplant	
<b>Grilled King Prawn</b> _____	70
Marinated in Lemon & Garlic, topped with Mango & Avocado Salsa	



## GRIDDLE & OVEN

	RM
French Cut Rack of Lamb _____ <b>350g</b>	130
Tenderloin _____ <b>200g</b>	120
Rib Eye _____ <b>200g</b>	130
Striploin _____ <b>200g</b>	140
T-Bone Steak _____ <b>300g</b>	120

## MELTIQUE BEEF COLLECTION

Meltique Beef assures consistent tenderness through our patented process. Meltique beef's inspiration comes from the French culinary technique called "Pique". Pique is a technique involving inserting fats or herbs into lean meat by using special larding needles to enhance the flavour, juiciness and consistency of beef

Australian Meltique Beef Striploin \_\_\_\_\_ **220g** 160

Australian Meltique Beef Rib Eye \_\_\_\_\_ **220g** 160

### **Choice of Starch**

Steak Fries | Baked Yucca | Mashed Potato | Cheese & Garlic Mash | Classic Yorkshire Pudding

### **Choice of Vegetable**

Sautéed French Bean | Tempura Eggplant | Sautéed Garlic Cherry Tomato | Sautéed Mixed Mushroom

### **Choice of Sauce**

Mushroom | Black Pepper | Wild Ginger Flower | Lemongrass Cilantro | Beef au Jus

## DESSERT

	RM
White Chocolate Oreo Cheesecake _____	38
Warm Chocolate Lava _____ Served with Vanilla Ice Cream, Warm Butterscotch & Brandy Snap Basket	32
Banana Walnut Pie _____	30
Devil Fudge Apple Cake _____	28
Green Tea Ice Cream _____	18
Gula Melaka Sorbet _____	20
Tropical Mix Fruit Platter _____	18

BERJAYA  
LANCKAWI RESORT  
MALAYSIA