

DAYANG
C A F E



SALAD & APPETISER

RM

CHICKEN AVOCADO CAPRESE SALAD _____ 65

Grilled spiced chicken, avocado, buffalo mozzarella ball, sweet basil, olive oil, balsamic reduction, salt and pepper

CAESAR SALAD _____ 45

Classic Caesar salad, Caesar dressing, romaine heart, crispy croutons, shredded parmesan cheese, crispy beef strips and hard-boiled egg

HOUSE CRISPY SALAD _____ 52

Four seasons mixed salad, black olive, green olive, onion rings, French beans, feta cheese, crispy garlic, garlic oil, croutons, salt and crushed black pepper

SMOKED BEEF SALAD _____ 52

Marinated smoked beef served with organic fresh salad, cherry tomato, olive oil, long beans and red onion

MANGO & PRAWN SALAD _____ 43

Ripe mango, prawns, green coral salad, red coral salad, onion rings, coriander and home-made chilli sauce

SUMMER FRUIT SALAD _____ 28

Watermelon, blueberry, dragon fruit, orange, kiwi, honeydew, honey poppy seed dressing and mint yoghurt home-made chilli sauce

ARABIC MEZZE _____ 85

Served with kalamata black olive, tabouleh, baba ghanoush, hummus, green olive, cherry tomato, red radish, stuffed grape leaves, flat bread and edam cheese



VEGETARIAN

SOUP KETTLE

RM

● MUSHROOM SOUP _____ 35

Served with garlic baguette

CREAMY TOMATO SEAFOOD SOUP _____ 52

Served with sourdough bread

FRENCH ONION SOUP _____ 35

Served with sourdough bread

SUP EKOR _____ 28

Malaysian slow-braised oxtail with herbs and spice, potato, carrot, cucumber, celery, fried onion, spring onion, lime and spicy sambal

● VEGETARIAN

BURGER & SANDWICH

RM

CLUB SANDWICH _____ 30

Three-deck sandwich topped with fried egg, grilled chicken breast, turkey toast, beef bresaola, tomato, lettuce, cucumber and served with sweet potato chips, tomato and onion salad

TUNA BAGEL _____ 48

Home-made bagel, ahi tuna, Japanese cucumber, red radish, hummus, rocket salad, capers, gherkin, crispy onion rings and jalapeno mayo

TORTILLA WRAP _____

Served with tomato salsa, sour cream and cheese

Beef _____ 52

Chicken _____ 46

● *Vegetable & Vegan Cheese* _____ 28

THE BLR BEEF BURGER _____ 52

200g beef patty, fried egg, tomato, lettuce, cucumber, cheese sauce and served with sweet potato chips

CHICKEN BURGER _____ 48

200g chicken patty, fried egg, tomato, lettuce, cucumber, cheese sauce and served with sweet potato chips

BLR SIGNATURE FRIED CHICKEN

3 pieces _____ 30

6 pieces _____ 48

● VEGETARIAN

THE GRIDDLE

RM

All dishes are served with a choice of sweet potato mash, French fries, mix salad or crispy potato chips

<i>Tenderloin</i>	<i>220g</i>	120
<i>Rib Eye</i>	<i>220g</i>	110
<i>Sirloin</i>	<i>220g</i>	92
<i>Rack of Lamb</i>	<i>220g</i>	130
<i>Salmon Fillet</i>	<i>200g</i>	52
<i>Halibut Fillet</i>	<i>200g</i>	68
<i>Sea Bass Fillet</i>	<i>160g</i>	42

Choice of Home-made Sauce

Beef Jus | Cream Miso | Mushroom | Mint | Rosemary
Lemon Butter | Bearnaise

PASTA

<i>Bolognese</i>	38
<i>Slipper Lobster Pasta</i>	42
<i>Carbonara</i>	30
<i>Thai Seafood</i>	42
<i>Vegetable Green Pasta</i>	32
<i>Black Lentil Bolognese</i>	42

Choice of Pasta

Spaghetti | Squid Ink Pasta
Rigatoni | Penne | Pappardelle
Served with garlic bread

Gluten-Free Pasta

Spaghetti / Penne
Served with gluten-free garlic bread

LASAGNA

<i>Chicken Spinach Lasagna</i>	45
<i>Vegetable Lasagna</i>	38

OVEN-BAKED PIZZA

RM

● MARGARITA _____ 42

Tomato, basil, home-made tomato sauce and mozzarella cheese

● GLUTEN-FREE MARGARITA _____ 50

Home-made tomato sauce, tomato, basil and vegan cheese

SAMBAL IKAN BILIS WITH PETAI _____ 40

Dried anchovies braised in spicy sauce, twisted cluster beans,
onion and mozzarella cheese

BBQ CHICKEN _____ 48

Smoked BBQ chicken, onion, capsicum, home-made tomato
sauce and mozzarella cheese

SPICY THAI FLAVOURED SEAFOOD _____ 50

Prawn, squid, mussel, spicy home-made tomato sauce, mushroom,
red and green chilli, cilantro and mozzarella cheese

● VEGETARIAN

SOMETHING LOCAL

RM

BLR SIGNATURE MEE REBUS _____ 28

Chicken, beef or seafood served with egg noodles, vegetable fritters, bean sprout, boiled egg, spring onion, lime and celery

STIR-FRIED HOKKIEN NOODLES _____ 43

Cooked with white prawn, squid, egg, siew pak choy, Chinese cabbage and spring onion

PRAWN NOODLES SOUP _____ 60

Prawn broth with yellow noodles, tiger prawn, shredded chicken, fishcake, hard-boiled egg, water spinach, bean sprouts, lime and sambal

KWAY TEOW _____ 28

Fried or hor fun style, flat rice noodles, bean sprout, chives, blood clam, prawn, squid served with home-made chilli paste and pickled chilli

FRIED NOODLES _____ 28

Wok-fried cabbage, carrot, spring onion, bean sprout, mix seafood or chicken served with sambal

Choice of noodles

Egg noodles, rice vermicelli, glass noodles

CHICKEN RICE _____ 42

Aromatic chicken rice, steam or roasted chicken served with home-made chilli sauce, ginger paste and soup

SOMETHING LOCAL

	RM
BLR NASI GORENG KAMPUNG _____	28
Wok-fried spicy fried rice with chicken or seafood, long beans, morning glory, shrimp paste, salted dried fish chips and spicy sambal	
 OSSOBUCO ASAM PEDAS _____	72
Braised veal shank in Malaysian famous hot and sour sauce, pickled vegetable, prawn crackers and fragrant steamed rice	
 LOBSTER ASAM PEDAS _____	180
Braised lobster in Malaysian famous hot and sour sauce, pickled vegetable, prawn crackers and fragrant steamed rice	
FISH HEAD CURRY _____	62
Fish head, lady's fingers, tomato, curry gravy and served with steamed rice	
GEAR BOX 'BEEF BONE MARROW' STEW _____	68
Served with Bengali bread	
MALAYSIAN SATAY _____	
Served with peanut sauce, onion, cucumber and cake rice	
<i>Chicken</i> <i>6 sticks</i>	28
<i>12 sticks</i>	38
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<i>Beef</i> <i>6 sticks</i>	30
<i>12 sticks</i>	40

NORTH INDIAN

RM

All dishes are served with a choice of plain naan or fragrant steamed rice, mango chutney and crispy papadom

<i>Butter Chicken Masala (Murgh Makhana)</i>	40
<i>Lamb Vindaloo</i>	48
<i>Chicken Tikka</i>	40
<i>Amritsari Fish</i>	42
<i>Prawn Puri</i>	45

TANDOORI OVEN

All dishes are served with a choice of steamed rice or biryani rice, raita, mango chutney and crispy papadom

<i>Black Pomfret</i>	50
<i>Chicken</i>	48
<i>Tiger Prawn</i>	68

INDIAN CLAY OVEN

NAAN 2 pieces

<i>Plain</i>	18
<i>Garlic Butter</i>	28

BENGALI BREAD	18
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INDIAN VEGETARIAN

RM

All dishes are served with a choice of plain naan or fragrant steamed rice, mango chutney and crispy papadom

● ALOO GOBI _____ 33

Braised potato and cauliflower curry

● ALOO JEERA _____ 42

Braised potato with masala gravy

● VEGETABLE MASALA _____ 30

Braised broccoli, cauliflower, carrot, potato and green peas with masala gravy

PANEER BUTTER MASALA _____ 42

Paneer cheese with masala gravy

●● VEGETABLE JALFREZI _____ 32

Braised broccoli, cauliflower, young corn, green capsicum, red capsicum, yellow capsicum, coriander, bird's eye chilli and green peas in jalfrezi sauce

●● KADAI PANEER _____ 32

Indian cottage cheese, green capsicum, yellow capsicum and red capsicum in masala gravy



VEGETARIAN



JAIN

SIDES

	RM
<i>Wedges</i>	15
<i>French Fries</i>	15
● <i>Sautéed Mix Mushroom</i>	30

DESSERT

CENDOL _____	12
Pandan-flavoured green rice flour jelly, coconut milk and palm sugar syrup	
AIS KACANG _____	25
Shaved ice with red bean, green bean, kidney bean, attap seed, roasted ground peanuts, pandan-flavoured green rice flour jelly, palm sugar syrup and coconut cream	
MARBLE CHEESECAKE _____	35
Dressed with organic cranberry coulis	
BLUEBERRY COBBLER _____	38
● VEGAN CHOCOLATE CAKE _____	28
LEMON LASAGNA _____	58
TROPICAL MIX FRUIT PLATTER _____	18



VEGETARIAN

BERJAYA
LANGKAWI RESORT
— MALAYSIA —