

# VERANDAH

All menu and price are subject to change without prior notice

# asian tapas

small bites, big flavours

available from 6pm - 10.30pm

Small plates of bar snacks emulating Spain's beloved tapas

|  |    |
|--|----|
| Som Tam; Traditional Thai green papaya salad, crushed nuts , beans, tomato, chili and lime. <i>Gluten free; Vegetarian, Contains nuts</i>              | 32 |
| Vietnamese Spring rolls; Julienne vegetables wrapped in rice paper with coriander sweet chilli dipping. <i>Gluten free; Vegetarian</i>                 | 38 |
| Edamame; Healthy snack of boiled young soybean peapods with sea salt. <i>Gluten free; Vegetarian</i>   | 32 |
| Sautéed fresh white button mushroom; with chili, garlic ,Thai basil and served with garlic bread. <i>Vegetarian</i>                                    | 38 |
| Scallop ceviche; Hokkaido scallop, lychee, mango, lime sage, shallot, coriander, romaine lettuce. <i>Gluten free</i>                                   | 45 |
| Chilled shrimp in coconut; Chilled blanch shrimp with homemade cocktail sauce and lemon. <i>Gluten free</i>  | 48 |
| Chicken wings (4 pcs); Nyonya style fried chicken wing. <i>Gluten free</i>   | 42 |
| Deep fried wan ton dumplings; Crispy chicken wonton with sesame chilli sauce   | 28 |
| Malaysian satay (1/2 dozen); Choice of chicken or beef with traditional peanut sauce and condiments. <i>Gluten free</i>                                | 32 |
| Chicken Tikka; Marinated boneless chicken in yoghurt and Indian spice of garam masala, cumin, coriander and mustard oil in Tandoor. <i>Gluten free</i> | 38 |
| Boti Kebab; Lamb marinated with ginger garlic paste, garam masala, ground cashew nut. <i>Gluten free; Contains nuts</i>                                | 47 |
| Asian spiced calamari ; Chilli aioli and lemon wedges.   | 36 |
| Langkawi ikan bilis; Fried local anchovies with onion, chilli and lime juice. <i>Gluten free</i>   | 28 |

**V-Vegetarian, GF- Gluten Free , N- Nuts are identified in the above menu.**  
**Please inform our Restaurant Manager regarding any other food allergies or dietary requirements**

**All our prices are nett and in Malaysian ringgit**

## appetizers

|  |    |
|--|----|
| Crispy "kataifi" prawn on Thai style mango salsa, salmon roe, nam pla vinaigrette.   | 57 |
| Tempura soft shell crab with Thai basil scented pomelo and pea sprout with kaffir lime, coriander lime tartar sauce.   | 53 |
| Crispy vegetable spring roll with hoisin sauce and coriander plum chilli dipping. <i>Gluten free, Vegetarian</i>   | 45 |
| Caesar salad with crisp romaine, aged parmesan, beef bacon, quail egg, basil crusted croutons and your choice of topping; Grilled chicken breast or marinated king prawn.              | 55 |
| Thai Seafood Broth; Kaffir lime, lemongrass, galangal and coriander seafood broth with king prawn, squid, mussel, fish, oriental mushroom with julienne vegetables. <i>Gluten free</i> | 49 |
| Wild mushroom soup with basil scented grape seed oil. <i>Gluten free, Vegetarian</i>   | 49 |

## asian mains

|   |    |
|---|----|
| Trio Of Rendang. Braised beef, lamb and chicken in Malay aromatic spices and coconut flakes served with Malay pickle, chilli dip, papadom, local green and steamed rice. <i>Gluten free</i>   | 79 |
| Langkawi fresh fillet of sea bass with turmeric, chilli paste and lemongrass in banana leaf, young papaya salad and steamed rice with traditional chilli jam. <i>Gluten free</i>              | 80 |
| Malay Tasting Platter; Fillet of sea bass sambal, king prawn curry, chicken percik, beef rendang with wilted green, papadom, Malay pickle and steamed rice. <i>Gluten free, Contains nuts</i> | 93 |

## arabic delights

|   |    |
|---|----|
| Mixed Grill; Combination of Arabian chicken shish tawook, lamb chop and beef kebabs served with crispy French fries and naan bread accompanied with garlic aioli, hot sauce and cucumber yoghurt. | 86 |
| Mandy Lamb Rice; Traditional Yemeni rice dish with Arabic lamb shank served with salad accompanied with cucumber yoghurt and chili dip. <i>Gluten free</i>  | 83 |

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## western mains

|   |     |
|---|-----|
| Pan fried cod fillet on braised potato, bok choy, shitake, sesame oil with garlic flakes and fried leek. <i>Gluten free</i>   | 90  |
| Oven baked spiced chicken breast on potato and cauliflower curry, wilted green with cucumber and mint raita, makhni sauce. <i>Gluten free</i>   | 67  |
| Baked Australian lamb rack with cumin spiced potato and du puy lentil stew, wilted green and ratatouille, mint tomato glaze. <i>Gluten free</i>   | 115 |
| Grilled rib eye steak on vegetable cake, wilted baby spinach, garlic thyme jus. <i>Gluten free</i>  | 145 |
| Baked lobster thermidor with roasted pumpkin, green bean and asparagus salad, grilled lemon. <i>Gluten free</i>   | 279 |
| Homemade spiced beef or chicken burger with beetroot pickle, avocado spread, tomato, cucumber, onion jam, gruyère cheese and mixed green salad with homemade tartar sauce, French fries or potato wedges. | 57  |
| Fish And Chips; Lightly battered white snapper with garden salad, lemon, homemade tartar sauce, lemon aioli and French fries.   | 70  |

## northern indian cuisine

### appetizers

|   |    |
|---|----|
| Chicken Tikka; Marinated boneless chicken in yoghurt, garam masala, cumin, coriander and mustard oil in tandoori oven. <i>Gluten free</i> | 38 |
| Boti Kebab; Lamb marinated with ginger garlic paste, garam masala and ground cashew nut. <i>Gluten free; Contains nuts</i>                | 47 |

### mains

|  |    |
|--|----|
| Paneer Makhni; Paneer cheese with rich tomato gravy, cashew nut paste and cream. <i>Gluten free; Contains nuts; Vegetarian</i> | 59 |
| Dhal Tadka; Yellow lentil with tomato, cumin seeds, garlic, ginger, onion and green chili. <i>Gluten free; Vegetarian</i>      | 48 |

### curries

|   |    |
|---|----|
| Murgh Makhni; Chicken tikka with a rich tomato sauce, cashew nut paste, garam masala, kasoorimethi, cumin powder. <i>Gluten free; Contains nuts</i>                   | 67 |
| Lamb Rogan Gosht; Kashmiri popular lamb cubes cooked with fresh aromatic herbs and spices with fresh coriander and chopped tomato. <i>Gluten free; Contains nuts</i>  | 78 |
| Northern Style Prawn Curry; Stir fried king prawn with curry leaf, cashew nut paste, cumin, coriander powder in heavy coconut milk. <i>Gluten free; Contains nuts</i> | 79 |
| Murgh Chetned Chennai Style; Famous Chennai style of boneless chicken in garam masala, black pepper, curry leaf and coconut cream. <i>Gluten free</i>                 | 67 |

All above northern Indian cuisine mains and curries are served with cucumber, onion and tomato raita, mint yoghurt, mango chutney, lime pickle and cucumber salad with choice of steamed rice or biryani rice or plain naan

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## desserts

|   |    |
|---|----|
| Baked New York cheese cake with homemade cherry ice cream and vanilla chantilly   | 37 |
| Sago Melaka; Traditional Nyonya pearl sago with palm sugar, caramelized pineapple and homemade coconut cream. <i>Gluten free</i>                                    | 26 |
| Peach Shaped Dessert; White chocolate vanilla mousse, peach marmalade insert. <i>Gluten free</i>  | 35 |
| Carrot Cake; Coconut semifreddo, carrot caramel, raisin compote. <i>Contains nuts</i>   | 36 |
| Assorted cut fruits with lime <i>Gluten free</i>  | 30 |
| Cheese Platter<br>Bresse bleu, double brie, cheddar and gruyère cheese served with granny smith apple and grapes, lemon curd and water crackers. <i>Gluten free</i> | 71 |
| Selection of ice cream - <i>Gluten free</i><br>Classic vanilla<br>Chocolate<br>Strawberry   | 21 |
| Sorbet <i>Gluten free, Vegetarian</i><br><br>Raspberry<br>Orange<br>Lime  |    |

# late night supper menu after 11.00 pm

*A refuel menu ideal for night owls who like to eat late or when the late-night hunger fairy strikes*

## appetizers

- Caesar salad with crisp romaine lettuce, aged parmesan, beef bacon, quail egg, basil crusted croutons and your choice of topping; Grilled chicken or marinated king prawn. **55**
- Roasted pumpkin with romaine lettuce, red onion, tomato, beetroot pickle and feta with honey mustard dressing. *Gluten free; Vegetarian* **49**

## soups

- Thai Seafood Broth; Kaffir lime, lemongrass, galangal and coriander seafood broth with king prawn, squid, mussel, fish, oriental mushrooms and julienne vegetables. *Gluten free* **49**
- Pumpkin and sweet potato soup with coriander yogurt and parmesan. *Gluten free; Vegetarian* **40**

## sandwiches and light mains

- Homemade spiced beef or chicken burger with beetroot pickle, avocado spread, tomato, cucumber, onion jam, gruyère cheese, mesclun and homemade tartar sauce. **57**
- Toasted homemade triple decker whole grain sandwich with egg over easy, spiced grilled chicken, caramelized sweet beef bacon, cheddar cheese, lettuce, chunky guacamole and tomato. **59**
- Tandoori chicken with oriental salad in mint yoghurt filled spiced pita bread. **55**
- Pan roasted chicken breast, spiced potato salad, wilted green bean with rosemary garlic jus. **67**
- Pan fried salmon on vegetable frittata, mizuna salad and tomato onion compote with passion fruit glaze. *Gluten free* **79**
- Pasta Aglio Olio with Thai Basil; garlic, chili flake, mushroom, olive, sundried tomato and Thai basil with shaved parmesan. Choice of spaghetti or penne pasta. *Vegetarian* **56**

Choice of French fries or potato wedges for all sandwiches

## dessert

- Selection of ice cream - *Gluten free* **21**
- Classic vanilla
- Chocolate
- Strawberry ice cream

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**THE DANNA**  
LANGKAWI