

# Langkawi Sunrise (From 6 a.m. - 11 a.m.)

## Set Breakfast

**Awake To Langkawi** 110  
Nasi Lemak  
Fragrant coconut rice, chicken rendang, anchovy sambal, boiled egg, traditional condiments

**Continental** 95  
Oven-fresh morning viennoiserie and toasts served with honey, butter and preserve  
Tropical fruit platter

**Chinese** 110  
Fried noodles with mixed greens and soy sauce, rice congee (choice of chicken or fish ), assorted dim sum

**Arabic** 145  
Marinated black olives  
Hummus served with extra virgin olive oil  
Labneh | soft goat's cheese extra virgin olive oil  
Foul moudamas | broad beans with chili garlic, onion, Tomato, olive oil  
Feta cheese  
Shaskshuka | eggs with tomato, onion and parsley  
Pita bread

*\*All set breakfasts are served with a choice of freshly brewed coffee, tea and a choice of fresh juice: orange, pineapple, watermelon or carrot*

## Breakfast Favourite

**Two Eggs** 65  
Choice of egg dishes  
Fried, scrambled, poached, boiled  
Side dishes (please, choose three)  
Beef bacon, sausages – beef or chicken, grilled tomato, potato hash brown, baked beans, mushrooms

**Three Eggs Omelet** 75  
\*Choice of fillings : tomatoes, smoked salmon, beef bacon, bell peppers, smoked chicken, mushrooms or cheese

All egg dishes are served with toasts and 3 side dishes

**Fresh Juice** 40  
Orange, pineapple, watermelon, carrot, grapefruit

**Cereals** 50  
Corn Flakes, All-Bran, homemade honey granola, Coco Pops, muesli or bircher muesli, served with hot or cold milk

**Dairy** 40  
Low fat yoghurt or plain homemade yoghurt served with a choice of *strawberry* or *mango* coulis

**Viennoiserie Basket** 50  
Croissant, muffin, Danish pastry, pain au chocolat, toast served with honey, butter and preserve

**Brioche French Toast** 70  
Fresh banana, mixed berry compote

**Buttermilk Pancakes** 70  
Choice of plain, chocolate chip or banana served with maple syrup

**Old Fashioned Waffles** 70  
Mixed berry compote

**Serai Eggs Benedict** 95  
Smoked salmon, hollandaise sauce on English muffin

**Tropical Fruit Platter** 60

**Cheese Platter** 95  
Selection of international cheese

**Coffees & Teas** 25  
Espresso, latte, cappuccino, Americano  
English breakfast tea , earl grey tea, green tea, peppermint tea, chamomile tea

## Express Menu

Delivered to your door within 20 minutes.  
Orders for three persons or more may require additional time.

**Breakfast** Menu is available from 6 a.m. - 11 a.m.

**Viennoiserie Basket** 50  
Croissant, muffin, Danish pastry, pain au chocolat, toast served with honey, butter and preserve

**Dairy** 40  
Low fat yoghurt or plain homemade yoghurt served with a choice of *strawberry* or *mango* coulis

**Tropical Fruit Platter** 40

**Cereals** 50  
Corn Flakes, All-Bran, homemade honey granola, Coco Pops, muesli or bircher muesli, served with hot or cold milk

**All Day Dining** Menu is available from 11 a.m. - 11 p.m.

**Soup of The Day** 65

**Caprese Salad** 95  
Mozzarella, fresh tomatoes, basil pesto

**Avocado & Smoked Salmon on Multigrain** 95  
Multigrain toast, smoked salmon, avocado, sour cream

# Overnight (From 11 p.m. - 6 a.m.)

## Appetizers

**Caesar Salad** 80  
Romaine lettuce, anchovies, shaved parmesan, croutons  
Add **chicken** or **prawns** 100

**Caprese Salad** 95  
Mozzarella, fresh tomatoes, basil pesto

## Soup

**Mushroom Soup** 65  
Porcini bruschetta

## Mains

\*All the sandwiches will be served with coleslaw choice of *French fries* or *green salad*

**Kelapa Club Sandwich** 120  
Seared chicken, beef macon, egg, cheddar cheese, bell pepper ketchup

**Rhu Cheeseburger** 130  
Pretzel bun, grilled mushroom, balsamic caramelized onions, Cheddar cheese, bell pepper ketchup

**Margherita Pizza** 75  
Tomato sauce, mozzarella, basil leaves

**Pepperoni Pizza** 85  
Tomato sauce, mozzarella, beef pepperoni

**Grain Fed Australian Beef Strip Loin Lasagna** 140  
Bolognese sauce, béchamel sauce, mozzarella

**Cheese Platter** 95  
Selection of international cheese

**Chocolate Mud Cake** 55  
Chocolate fudge sauce, cocoa nib cracker

**Tropical Fruit Platter** 60



## Kids for All Seasons

### All Day

**Home Made Chicken Noodle Soup** 30

**Mushroom Soup** 25

**Cheddar Cheese Burger** 35  
French fries

**Chicken Hot Dog** 30  
French fries and coleslaw



**Pizza** 35  
Choice of **pepperoni** or **margherita**

**Linguine or Penne Pasta** 35  
Choice of **tomato** or **chicken cream sauce** or **bolognese**

**Beef Lasagna** 50

**Chicken Nuggets or Fish Fingers** 35  
French fries, coleslaw, tartare sauce

**Grilled Chicken Breast** 45  
Steamed vegetables and mashed potatoes



**Dessert** 35

**Vanilla Ice Cream Sandwich**

**Assorted Mixed Fruit Salad**

**Double Chocolate Cake**  
Vanilla ice cream

**Beverages** 20

**Milkshake**  
Chocolate, strawberry or vanilla

**Fresh Juice**  
Watermelon, pineapple, mango, orange



It's 4 a.m., but can I get breakfast?

Of course. Sweet or Savoury?

NEED ANYTHING?  
LET'S CHAT.





# All Day Dining (From 11 a.m. - 11 p.m. )

## Appetizers

<b>Caesar Salad</b>	80
Romaine lettuce, anchovies, shaved parmesan, croutons	
Add <b>chicken</b> or <b>prawns</b>	100
<b>Lemon Quinoa Salad</b>	75
Avocado, tomato, spring onion, coriander	
Add <b>chicken</b> or <b>prawns</b>	100
<b>Garden Salad</b>	75
Beetroot, fennel, carrot, tomato, fresh apples, cucumber, celery, apple cider dressing	
<b>Caprese Salad</b>	95
Mozzarella, fresh tomato, basil pesto	
<b>Mezze Platter</b>	85
Hummus, moutabel, muhammara, vine leaf, pita bread	
<b>Beef Carpaccio</b>	105
Forest mushrooms, shaved parmesan, truffle oil	
<b>Seared Tuna Riviera Salad</b>	100
Olives, potato wedges, French bean, egg, lemon dressing	

## Burger, Sandwiches & Wraps

\*All the burgers, sandwiches and wraps will be served with coleslaw choice of *French fries* or *green salad*

<b>Avocado &amp; Smoked Salmon on Multigrain</b>	95
Multigrain toast, smoked salmon, avocado, sour cream	
<b>Kelapa Club Sandwich</b>	120
Seared chicken, beef bacon, egg, Cheddar cheese, bell pepper ketchup	
<b>Rhu Cheeseburger</b>	130
Pretzel bun, grilled mushroom, balsamic caramelized onions, Cheddar cheese, bell pepper ketchup	
<b>Lamb Shawarma Wrap</b>	105
Chickpea and tabouleh salad, garlic mayonnaise, chili sauce	
<b>Grain Fed Australian Steak Sandwich</b>	130
Grilled bell peppers, onions, jalapeno, guacamole	

## Soup

<b>Mushroom Soup</b>	65
Porcini bruschetta	
<b>Signature Gazpacho</b>	70
Tomato and beetroot cold soup	

## Pasta & Risotto

\*Gluten free and whole wheat pasta are also available

Create your own favourite pasta dish	110
<b>Pasta:</b> spaghetti, penne, linguine	
<b>Sauce:</b> carbonara, arrabiata, bolognese, pesto	
<b>Topping :</b> vegetables, chicken, mushroom	
<b>Grain Fed Australian Beef Strip Loin Lasagna</b>	140
Bolognese sauce, béchamel sauce, mozzarella	
<b>Grilled Langkawi Lobster Tail Linguine</b>	195
Half green lobster tail, asparagus, tomatoes, fresh basil	
<b>Mushroom Risotto</b>	110
Shaved pecorino, truffle oil, mushroom medley	
<b>Seafood Risotto</b>	155
Saffron Risotto, Seasonal Seafood, Green Peas, Cherry Tomatoes	

## Pizza

<b>Margarita</b>	75
Tomato sauce, mozzarella, basil leaves	
<b>Eden Garden</b>	80
Tomato sauce, goat cheese, grilled vegetables, cherry tomato, oregano, fresh spinach	
<b>Pepperoni</b>	85
Beef pepperoni, tomato sauce, mozzarella	
<b>Garlic Herb Prawn</b>	100
Tomato sauce, mozzarella, roasted peppers, onion, mushrooms	

## Local Selection

<b>Satay Kajang</b>	50
Half a dozen grilled marinated chicken skewers, peanut sauce, classic condiments	
<b>Gulai Pulau Ayam Pisang Muda</b>	150
Langkawi island signature chicken curry, young banana, jasmine rice	
<b>Rendang Tok</b>	170
Slow cooked beef curry, jasmine rice	
<b>Nasi Goreng</b>	70
Mild spicy fried rice, shredded deep fried fish, green mustard leaf, cucumber, spicy "sambal belacan"	
<b>Kway Teow Goreng</b>	75
Wok fried flat rice noodles, bean sprouts, chives, tofu, egg	

## Main Courses

From the grill

\*This main course is served with a side *polenta sticks* and *seasonal greens*

<b>Grain Fed Australian Beef Tenderloin*</b>	220
Poivrade sauce with green peppercorn	
<b>Australian Lamb Chops*</b>	190
Porcini sauce	
<b>Line Fish*</b>	160
Mixed vegetables, sautéed potatoes, organic lime caper dressing lemon butter sauce	
<b>Seafood Mixed Grill*</b>	250
Prawn, half green lobster tail, calamari, scallop, line fish, lemon caper sauce	
<b>Poached Salmon Filet</b>	170
Scented with lemongrass, served with quinoa, steamed baby vegetables	
<b>Arabic Mix Grill</b>	250
Shish taouk, lamb kofta, lamb cutlet, kabsa rice	
<b>Roast Half Chicken</b>	120
Fresh thyme, garlic, olive oil rub, saffron rice, thyme jus	
<b>Tiger Prawns*</b>	Market Price
<b>Green Spiny Lobster*</b>	Market Price

## Side Dishes

<b>Kabsa Rice</b>	50	<b>Grilled Vegetables</b>	50
<b>Provencal Potatoes</b>	50	<b>Sautéed Mushrooms</b>	50
<b>Paratha (four pieces)</b>	50	<b>French Fries</b>	20
Malaysian flat bread			

## Special Dining Suggestions

For your special dining needs kindly contact In Villa dining  
Below listed are a few suggestions  
we recommend: 24 hour notice is required for these experiences

### Picnic Basket

Choose from a selection of Mediterranean, World Traveler, Asian or Vegetarian themes to enjoy on your next excursion

### Barbecue Dinner

Choose your favourite spot on the beach and allow our chefs to cook and serve a BBQ feast, concluding with a bonfire and s'mores under the Langkawi stars

### Pantai Cinta Dinner

Pamper yourself with a private beach dinner where our chef will dazzle you with a tailor made menu in the comfort of your private setting overlooking Andaman Sea.

## Dessert

<b>Chocolate Mud Cake</b>	55
Chocolate fudge sauce, cocoa nib cracker	
<b>Warm Mixed Berry Crumble</b>	55
Sengana strawberry ice cream, vanilla crème anglaise	
<b>Apam Gula Hangus</b> (Malaysian Honeycomb Cake)	55
Honeycomb ice cream, caramel coulis	
<b>Cream of Pistachio</b>	55
Jivara moulleux, salted chocolate soil, pistachio praline	
<b>Homemade Ice Cream &amp; Sorbet</b> (two scoops)	30
<b>Classics</b>	
Tahitian vanilla, sengana strawberry, Guanaja grand cru	
<b>The Favorites</b>	
Hazelnut praline, amaretto, mango	
<b>Sorbet</b>	
Zucchini milk, mixed berry, lychee ginger	
<b>Tropical Fruit Platter</b>	60
<b>Cheese Platter</b>	95
Selection of international cheese	

## Beverage

<b>Champagne</b>		
<b>Veuve Clicquot brut</b>	120	495
Yellow label, Reims France		
<b>White Wines</b>		
<b>Dog Point</b>	75	340
Marlborough, Sauvignon Blanc, New Zealand		
<b>Domaine Seguinot</b>	69	295
Chablis, Chablis France		
<b>Red Wines</b>		
<b>Cafaggio Single Estate</b>	58	245
Tuscany, Chianti Classico, Italy		
<b>Katnook Estate</b>	75	325
Coonawara, Cabernet Sauvignon, Australia		
<b>Beers</b>		
<b>Carlsberg, Tiger</b>		35
<b>Corona</b>		45
<b>Pitchers</b>		125
<i>Splashing cocktails in a pitcher</i>		
<b>Pimm's Lemonade</b>		<b>Mojito</b>
<b>Margarita</b>		<b>White Sangria</b>

Our extensive wine and beverage menu is always available .  
Please contact in villa dining to enhance your experience