

THE DATAI

LANGKAWI

Gulai House Malay Set Dinner

Sup / *Soup*

Sup Ketam Berserai dan Roti Naan
Lemongrass-flavoured Local Flower Crab Soup with Garlic Naan



Hidangan Utama / *Chef-selected Main Courses*

Kari Ayam “Gulai”
Mild Boneless Chicken Curry

Ikan Goreng Kasturi
Deep-fried Seabass with Calamansi Sauce

Udang Putih Rempah Basah
King Prawns in Mixed Spiced Gravy

Daging Bersama Sayur Sayuran
Stir Fried Beef with Assorted Vegetables

Aloo Gobi Masala
Deep-fried Baby Potatoes with Fennel and Yoghurt Masala

Nasi Beryani
Beryani Rice

Perencah / *Local Condiments*

Sambal Belacan, Acar Buahan, Keropok, Papadom
Prawn Paste Sauce, Fruits Chutney, Local Crackers, Indian Papadoms



Dessert / *Pemanis Mulut*

Cendol Pulut
Coconut milk, Palm sugar, Sticky Rice, Red Kidney Bean



Freshly Brewed Coffee or Cameronian Tea
Traditional Malay Cookies

Inclusive of one glass of house white or red wine