

ESTATE DINING



MANGALA
All Day Dining



Vegetarian



Nuts



Spicy



Dairy



Egg

Allow us to fulfil your needs. Please inform our food and beverage staff if you have any special dietary requirements, food allergies or food intolerances.

Soups

Mushroom Soup

Creamy Wild Mushroom Soup with Croutons and a Dash of Truffle Oil.

RM 32

Oxtail Soup

Slow Boiled Oxtail Soup with Local Spices.

RM 42

Pumpkin Soup

Herbs Roasted Pumpkin Soup with Confit Pumpkin.

RM 32

Clear Chicken Soup

Boneless Chicken with Clear Soup

RM 32

Sandwiches & Burgers

Crispy Chicken Burger

Buttermilk Marinated Crispy Fried Chicken Thigh with Lettuce, Tomatoes, Grilled American Cheese and Gochujang Mayo. Served with French Fries at the side.

RM 48

Garlic Cheese Toasties

Grilled Assorted Cheese Sandwich with Garlic Butter and Garden Salad.

RM 38

Mangala Wagyu Beef Burger

American Cheese Wagyu Beef Burger with Tomatoes, Pickles and Lettuce. Served with French Fries at the side.

RM 88

Mangala Club Sandwich

Toasted Sourdough Bread with Turkey Ham, Tomatoes, Egg, Cheese and Lettuce. Served with French Fries at the side.

RM 48

Pesto-Mozza Cheese Sandwich

Buffalo Mozzarella, Tomatoes, Pesto, Balsamic Extract and Arugula Salad. Served with French Fries at the side.

RM 38

Smoked Salmon Sandwich

Smoked Salmon with Crème Fraiche, Red Onion Rings, Capers and Home-grown Micro-ress in Sourdough Bread. Served with French Fries.

RM 48

Teriyaki Chicken Sandwich

Teriyaki Glazed Chicken Breast in Sourdough Bread with Tomatoes, Lettuce and French Fries at the side.

RM 48

Pasta

Beef Ragout Pappardelle

Home-made Beef Ragout Sautéed with Mushrooms, Tossed with Pappardelle and Freshly Grated Parmesan Cheese

RM 58

Garlic Butter Prawn Linguine

The Tingling Very Garlicky and Buttery Prawn Tossed Linguine.

RM 68

Garlic Spaghetti with Olive Oil

Spaghetti with Olive Oil, Garlic, Button Mushroom, Cherry Tomato and a touch of Chili

RM 38

Mushroom Alfredo

Classic Creamy Fettuccine or Pappardelle Alfredo with Porcini and Wild Forest Mushroom

RM 48

Penne Pesto

Mangala House-made Pesto Tossed with Penne and Freshly Shaved Parmesan Cheese.

RM 48

Spaghetti Meatballs

Classic Meatballs (Choice of Chicken or Beef) in Tomato Sauce, Topped with Freshly Grated Parmesan Cheese and Fresh Basil Leaf.

RM 48

Chicken
RM 58
Beef

Salads

Caesar Salad

Farm Romaine Lettuce Tossed with Caesar Dressing Topped with Turkey Bits, Croutons, Parmesan Cheese, Datterini Tomatoes and Hard Boiled Egg.

Add on Option: Grilled Chicken Breast RM 59

RM 42

Mangala House Salad

Assorted Lettuce, Avocado, Broccoli, Cauliflower, Beetroot, Sweet Corn from Cob, Walnut, Dried Cranberry, Soft Boiled Egg and Miso Dressing.

Add on Option: Grilled Tiger Prawns RM 68

RM 48

Seared Scallop Salad

Seared Jumbo Scallops and Tossed Garden Salad with Beetroot, Sesame Seeds, Mixed Cress, Sesame Dressing and Tobiko Caviar.

RM 58

Smoked Duck and Orange Salad

Smoked Duck served with Fresh Green, Sweet Orange Segments and a Light Citrus Dressing

RM 58

Local Delights

Local Fried Rice

Signature Wok-fried Brown Rice served with Aromatic Fried Chicken, Sunny-Side Up Egg, Pickled Vegetables, Freshly Cut Local Vegetables, Home-made Chili Paste, Fish Crackers and Freshly Cut Calamansi.

RM 58

Mangala Signature Curry Noodle

Choice of Yellow Noodles, Rice Vermicelli and Flat Noodles with Bean Sprouts, Long Beans, Fish Balls, Prawns, Hard Boil Egg, Chicken in Home-made Curry Broth and Freshly Cut Calamansi.

RM 48

Prawn Tomyam Kung

Spicy and Sour Thai Soup with Fresh Prawn and Coriander.

RM 68

Mee Goreng Mamak

Wok-fried Noodle with Home-made Sauce with Chicken, Squids, Shrimps, Puffed Tofu, Grilled Tiger Prawns and Freshly Cut Calamansi.

RM 48

Nasi Lemak Gourmet

Steamed Coconut Fragrant Rice with Fried Anchovies, Fried Peanuts, Fresh Cucumber, Home-made Chili Paste, Sambal Prawns at the side, Hard-Boiled Egg, Aromatic Fried Chicken and Fish Crackers.

RM 58

Seafood Fried Kuey Teow

Wok-fried Flat Rice Noodle served with Home Recipe Sauce, Grilled Tiger Prawns, Squids, Chicken, Bean Sprouts, Chives, Fish Crackers and Freshly Cut Calamansi.

RM 48

Salmon Fried Rice

Wok-fried Rice with Flaked Salmon, Cauliflower, Chopped Chili, Grilled Salmon, Thai Basil, Brazilian Spinach and Freshly Cut Calamansi

RM 68

Thai Fried Rice

Fried Rice with Lime Leaf, Lemon Grass, Shrimps, Shredded Chicken with Thai Spices, Aromatic Fried Chicken, Som Tam, Home-made Chili Paste, Fried Egg at the side and Fish Crackers

RM 58



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Mains

- Braised Lamb Shank**

Home-made Tomato Coulis Slow-braised Lamb Shank with Pommes Purée, Grilled Artichokes and Sautéed Baby French Beans.

RM 98
- Fish & Chips**

Home-made Battered Crispy Barramundi with Fries, Mushy Peas, Salad, Lemon Wedge and Tartare Sauce.

RM 58
- Pan-Seared Cod Fish with Herb Butter Sauce**

Pan-Seared Garoupa, Carrots, Chat Potatoes, Brussels Sprout served with Rich Butter Sauce

RM 148
- Norwegian Salmon Fillet**

Pan Seared Salmon Fillet Paired with Garden Salad, Asparagus, Sweet Potato Mash and Beurre Blanc Sauce.

RM 68
- Roasted Spring Chicken**

Cajun Roasted 1/2 Spring Chicken with Grilled Vegetables, Sautéed Potatoes and Mushroom Sauce.

RM 78
- Wagyu Sirloin MB6 (250 g)**

Oven Roasted Australian Wagyu Sirloin Steak with Pommes Purée, Grilled Vegetables, Sautéed Wild Mushrooms and Natural Jus.

RM 238
- Grilled Tiger Prawn with Garlic & Lemon BBQ Sauce**

Grilled Tiger Prawn with Asparagus, Mashed Sweet Potatoes, Mesclun Salad served with BBQ Sauce and Lemon Dressing.

RM 178
- Rosemary-Infused Prime Lamb Cutlets**

Grill Lamb Cutlets, Mashed Potatoes, Asparagus, Carrots with Herbs and Savory Sauce.

RM 168
- Chicken Drummet Egg Fried Rice**

Deep-fried Chicken Drumstick with Egg Fried Rice.

RM 38
- Finding Nemo**

Baked Teriyaki Glazed Cod Fish with Creamy Vegetables Mashed Potato.

RM 38
- Fish Ball Soup Noodles**

Fish Balls in Clear Broth with Choice of Noodles. (Mee Hoon / Flat Rice Noodles)

RM 32
- Mac & Cheese**

Classic Macaroni and Cheese.

RM 32

Kids Menu

Snacks

- Aromatic Fried Chicken**

Fried Chicken Wing served with Hot Sauce or Korean Sweet Chili Sauce

RM 32
4 pieces
- Chicken Nuggets**

Served with Cheese Sauce, Tomato Ketchup, Chili Sauce.

RM 28
12 pieces
- Chicken / Beef Satay (12 sticks)**

Chargrilled Satay with Peanut Sauce, Nasi Impit, Pineapple, Cucumber and Red Onions.

RM 32
Chicken
RM 38
Beef
- Fried Calamari**

Deep Fried Calamari served with Sriracha Mayo.

RM 38
- Keropok Lekor**

Fried Keropok Lekor served with Home-made Sambal.

RM 28
- Prawn Fritters with Thai Sauce**

Crispy White Prawn served with Home-made Thai Sauce.

RM 32
- Nachos**

Tortilla Nachos Served with Cheese Sauce, Tomato Salsa and Sour Cream.

RM 28
- Tapas Prawns**

Sauteed Prawns with Extra Virgin Olive Oil and Garlic served with Sourdough Bread.

RM 42
- Fish Finger with Tartar Sauce**

Deep fried Seabass with Bread Crumbs served with Tartar Sauce

RM 32
- Chicken Quesadilla**

Grilled Tortilla with Chicken, Cheese and Vegetable served with Fries

RM 38
- Truffle Fries**

Crispy French Fries tossed with Truffle Oil and Parmesan Cheese.

RM 28

Desserts

- Affogato**

1 Scoop of Vanilla Ice Cream with House Espresso Shot

RM 258
- Basque Burnt Cheese Cake**

Classic Basque Burnt Cheese Cake paired with Cream Chantilly and Fresh Berries.

RM 28
- Chocolate Cake Tart**

Dark Chocolate Ganache Tart with Vanilla Ice Cream and Gold Leaf

RM 38
- Crêpes Suzette**

Classic Crêpe Suzette Paired with Blood Orange Sauce and Vanilla Ice Cream

RM 38
- Fresh Cut Fruits**

Assorted Seasonal Local Fresh Fruits or From Mangala's Organic Farm.

RM 28
- Matilda Chocolate Cake**

Rich Chocolate Cake with smooth Chocolate Ganache

RM 35
- Vanilla Crème Brûlée**

Classic Vanilla Crème Brûlée with Fresh Berries.

RM 38

BEVERAGES

Fresh Juices

Orange / Green Apple / Pineapple	RM 18
Watermelon / Carrot	
Mixed	RM 20

Mangala's Farm Juices

 Coconut	RM 20
 Pomelo / Ambarella (Kedondong)	RM 18

Soft Drinks

Coke / Lemonade / Isotonic / Ginger Ale	RM 15
Tonic Water / Soda Water	

Mineral Waters

Acqua Panna Still Water (500ml)	RM 25
S. Pellegrino Sparkling Water (500ml)	RM 25

Coffees

Espresso	RM 15
Long Black	RM 18
Iced Long Black / Cappuccino	RM 20
Iced Latte	RM 20
Mocha	RM 25
 Iced Mocha	RM 28

Signature Coffee By Malaysiá Brewer's Cup Champion

 Pandan Coconut Latte	RM 25
 Dirty Latte	RM 25
 Green Apple Yuzu Coffee Tonic	RM 25
Australian Iced Coffee	RM 25

Chocolates

 Hot Chocolate	RM 25
 Iced Chocolate	RM 28

Matcha

Hot Matcha Latte	RM 25
Iced Matcha Latte	RM 28

Chai

Hot Chai Latte	RM 25
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Teas / Tisanes

English Breakfast / Earl Grey / Chamomile	RM 18
Jasmine Green Tea / Peppermint	

Mangala's Smoothies & Milkshakes

Mango Coconut Smoothie	RM 35
Mango, Milk, Coconut Cream.	

Mixed Berries & Banana Smoothie	RM 35
Mixed Berries, Banana, Milk, Honey, Vanilla Ice Cream.	

 PB & J Milkshake	RM 35
Peanut Butter, Vanilla Ice Cream, Milk, Strawberry Jam, Toasted Peanuts.	

Nutella Milkshake	RM 38
Nutella, Vanilla Ice Cream, Milk, Kinder Bueno, Whipped Cream, Chocolate Sauce.	

 Strawberry Unicorn Milkshake	RM 38
Strawberry Puree, Vanilla Ice Cream, Milk, Rainbow Sprinkles, Whipped Cream, Ice Cream Cone.	

Classic Cocktails

 Mai Tai	RM 45
Mount Gay Eclipse Rum, Mount Gay Black Barrel Rum, Bacardi Negra Rum, Cointreau, Homemade Orgeat Syrup, Fresh Lime Juice.	

Tradewind	RM 45
Bacardi Negra Rum, Mount Gay Eclipse Rum, Infused Apricot Liqueur, Homemade Cream Of Coconut Syrup, Fresh Lemon Juice.	

Pina Colada	RM 45
Bacardi Bianca, Fresh Pineapple Juice, Homemade Cream Of Coconut Syrup.	

Jungle Bird	RM 45
Mount Gay Eclipse Rum, Campari Bitter, Fresh Pineapple Juice, Homemade Demarara Syrup, Fresh Lime and Lemon Juice.	

Mojito	RM 45
Bacardi Bianca Rum, Fresh Mint Leaf, Fresh Lime, Soda.	

From Farm To Glass Cocktails

 Basil	RM 45
Infused Basil Gin, Homemade Basil Syrup, Fresh Pomelo and Lime Juice.	

 Pandan Coconut	RM 45
Fatwash Extra Virgin Coconut Rum, Fresh Coconut Juice, Infused Camomile Sesame Tea.	

Pomelo	RM 45
Smirnoff Vodka, Cointreau Liqueur, Fresh Pomelo Juice and Lime Juice, Soda.	

 Kedondong (Ambarella)	RM 45
Smirnoff Vodka, Fresh Kedondong Juice, Infused Asam Boi Syrup, Yogurt.	

Non alcoholic version of all cocktails (virgin) are available for RM 32

BEVERAGES

Sparkling / Champagne

	Bottle
Martini Moscato d'Asti Spumante, Piedmont, Italy	RM 350
Martini Prosecco, Veneto, Italy	RM 380
Champagne Moët & Chandon Impérial Brut, Épernay, France	RM 700
Champagne Nicolas Feuillatte Reserve Exclusive Rosé, Chouilly, France	RM 880
Champagne Palmer & Co, Blanc de Blanc, Reims, France	RM 850
Dom Perignon, Épernay, France	RM 2388

Whisky / Bourbon

	Glass	Bottle
Chivas Regal 12 Yrs	RM 38	RM 550
Jim Beam	RM 35	RM 450
Macallan 12 Yrs Double Cask	RM 48	RM 980
Macallan 15 Yrs Double Cask		RM 1680
Johnnie Walker Blue Label		RM 1880

Cognac

Hennessy VSOP	RM 45	RM 900
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Gin

Gordon	RM 35	RM 450
Hendrick	RM 43	RM 680

Vodka

Smirnoff Red Vodka	RM 35	RM 450
Grey Goose	RM 38	RM 668

Rum

Bacardi Carta Blanca	RM 35	RM 450
Bacardi Carta Negra	RM 35	RM 450
Mount Gay Eclipse	RM 38	RM 480

Tequila

	Glass	Bottle
Jose Cuervo Especial Reposado Gold	RM 28	RM 380

Aperitifs & Digestifs

	Glass
Campari, Bailey's Irish Cream, Kahlua	RM 30
Frangelico, Malibu	

Beers

	Bottle
Carlsberg	RM 25
Tiger	RM 25
Heineken	RM 28

Wines

Red Wine

	Glass	Bottle
Vina Cono Sur Bicicleta Reserva Merlot, Chile	RM 35	RM 180
Barwang "The Wall" Cabernet Sauvignon, Australia	RM 38	RM 198

Yarra Yering Pinot Noir, Yarra Valley, Australia		RM 450
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Yarra Yering Dry Red No. 1 (Bordeaux Blend) Yarra Valley, Australia		RM 400
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Yarra Yering Dry Red No. 3 (Portuguese Blend) Yarra Valley, Australia		RM 400
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Seville Estate Pinot Noir, Yarra Valley, Australia		RM 450
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Château Haut Cadet, Saint-Émilion Grand Cru, Bordeaux, France		RM 420
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Joseph Drouhin, Côte de Beaune Villages, Burgundy, France		RM 450
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Barone Ricasoli "Brollo" Chianti Classico DOCG, Tuscany, Italy		RM 380
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Pio Cesare Langghe Nebbiolo DOC, Piedmont, Italy		RM 460
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Evans & Tate Cabernet-Merlot, Margaret River, Australia		RM 290
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Torbeck Woodcutter Shiraz, Barossa Valley, Australia		RM 380
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Villa Maria Private Bin Pinot Noir, Marlborough, New Zealand		RM 390
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White Wine

	Glass	Bottle
Vina Cono Sur Bicicleta Unoaked Chardonnay, Chile	RM 35	RM 180

Banfi Placido Pinot Grigio, Tuscany, Italy	RM 38	RM 198
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Joseph Drouhin Chablis Reserve Domaine de Vaudon, Burgundy		RM 420
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Willy Gisselbrecht & Fils Riesling, Alsace, France		RM 330
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Villa Maria Private Bin Sauvignon Blanc, Marlborough, New Zealand		RM 280
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Rose Wine

Barone Ricasoli Albia Rosé, Tuscany, Italy		RM 330
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All prices stated above are inclusive of 10% Service Charge and Service Tax