

DINING MENU

MANGALA
In-Villa Dining

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   **RM 39**
Creamy Wild Mushroom Soup with Croutons and a Dash of Truffle Oil.

 **Oxtail Soup**  **RM 55**
Slow Boiled Oxtail Soup with Local Spices.

Pumpkin Soup   **RM 45**
Herbs Roasted Pumpkin Soup with Confit Pumpkin.

Sandwiches & Burgers

Crispy Chicken Burger   **RM 59**
Buttermilk Marinated Crispy Fried Chicken Thigh with Lettuce, Tomatoes, Grilled American Cheese and Gochujang Mayo. Served with French Fries at the side.

Garlic Cheese Toasties    **RM 49**
Grilled Assorted Cheese Sandwich with Garlic Butter and Garden Salad.

 **Mangala Wagyu Beef Burger**  **RM 99**
American Cheese Wagyu Beef Burger with Tomatoes, Pickles and Lettuce. Served with French Fries at the side.

Mangala Club Sandwich   **RM 59**
Toasted Sourdough Bread with Turkey Ham, Tomatoes, Egg, Cheese and Lettuce. Served with French Fries at the side.

 **Pesto-Mozza Cheese Sandwich**   **RM 49**
Buffalo Mozzarella, Tomatoes, Pesto, Balsamic Extract and Arugula Salad. Served with French Fries at the side.

Smoked Salmon Sandwich  **RM 59**
Smoked Salmon with Crème Fraîche, Red Onion Rings, Capers and Home-grown Micro-ress in Sourdough Bread. Served with French Fries.

Teriyaki Chicken Sandwich **RM 59**
Teriyaki Glazed Chicken Breast in Sourdough Bread with Tomatoes, Lettuce and French Fries at the side.

Pasta

 **Garlic Butter Prawn Linguine**   **RM 79**
The Tingly Very Garlicky and Buttery Prawn Tossed Linguine.
Note: Vegetarian option is available RM 59 

 **Penne Pesto**   **RM 59**
Mangala House-made Pesto Tossed with Penne and Freshly Shaved Parmesan Cheese.

 **Spaghetti Meatballs**  **RM 59**
Classic Meatballs (Choice of Chicken or Beef) in Tomato Sauce, Topped with Freshly Grated Parmesan Cheese and Fresh Basil Leaf. **Chicken RM 69 Beef**

Salads

Caesar Salad   **RM 49**
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

 **Mangala House Salad**    **RM 59**
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 69

Seared Scallop Salad **RM 69**
Seared Jumbo Scallops and Tossed Garden Salad with Beetroot, Sesame Seeds, Mixed Cress, Sesame Dressing and Tobiko Caviar

Warm Mushroom Salad  **RM 45**
Medley of Garden Salad Tossed with Sesame Dressing and Sautéed Assorted Mushrooms

Local Delights

 **Local Fried Rice**    **RM 69**
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.
Note: Vegetarian option is available RM 59

 **Mangala Signature Curry Noodle**  **RM 49**
Choice of Yellow Noodles, Rice Vermicelli and Flat Noodles with Bean Sprouts, Long Beans, Fish Balls, Prawns, Shredded Chicken in Home-made Curry Broth and Freshly Cut Calamansi.

Mee Goreng Mamak    **RM 59**
Wok-fried Noodle with Home-made Sauce with Chicken, Squids, Shrimps, Puffed Tofu, Grilled Tiger Prawns and Freshly Cut Calamansi.

Nasi Lemak Gourmet     **RM 59**
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.

Seafood Fried Kuey Teow   **RM 59**
Wok-fried Flat Rice Noodle served with Home Recipe Sauce, Grilled Tiger Prawns, Squids, Chicken, Bean Sprouts, Chives, Fish Crackers and Freshly Cut Calamansi.

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Mains

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Braised Lamb Shank  **RM 109**
 Home-made Tomato Coulis Slow-braised Lamb Shank with Pommes Purée, Grilled Artichokes and Sautéed Baby French Beans.
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Fish & Chips  **RM 69**
 Home-made Battered Crispy Barramundi with Fries, Mushy Peas, Salad, Lemon Wedge and Tartare Sauce.
- Norwegian Salmon Fillet**  **RM 79**
 Pan Seared Salmon Fillet Paired with Garden Salad, Asparagus, Sweet Potato Mash and Beurre Blanc Sauce.

Snacks

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Aromatic Fried Chicken **RM 38**
 Fried Chicken Wing served with Hot Sauce or Korean Sweet Chili Sauce. **4 pieces**
- Chicken Nuggets**  **RM 35**
 Served with Cheese Sauce, Tomato Ketchup, Chili Sauce. **12 pieces**
- Chicken / Beef Satay (12 sticks)**  **RM 38**
 Chargrilled Satay with Peanut Sauce, Nasi Impit, Pineapple, Cucumber and Red Onions. **Chicken**
- Chicken / Beef Satay (12 sticks)**  **RM 45**
 Chargrilled Satay with Peanut Sauce, Nasi Impit, Pineapple, Cucumber and Red Onions. **Beef**
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Fried Calamari  **RM 45**
 Deep Fried Calamari served with Sriracha Mayo.
- Keropok Lekor** **RM 35**
 Fried Keropok Lekor served with Home-made Sambal.
- Prawn Fritters with Thai Sauce** **RM 38**
 Crispy White Prawn served with Home-made Thai Sauce
- Nachos**   **RM 35**
 Tortilla Nachos Served with Cheese Sauce, Tomato Salsa and Sour Cream.
- Tapas Prawns**  **RM 49**
 Sauteed Prawns with Extra Virgin Olive Oil and Garlic served with Sourdough Bread.
- Fish Finger with Tartar Sauce** **RM 38**
 Deep fried Seabass with Bread Crumbs served with Tartar Sauce
- Chicken Quesadilla** **RM 45**
 Grilled Tortilla with Chicken, Cheese and Vegetable served with Fries
- Truffle Fries**   **RM 39**
 Crispy French Fries tossed with Truffle Oil and Parmesan Cheese.

Kids Menu

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Chicken Drummet Egg Fried Rice  **RM 49**
 Deep-fried Chicken Drumstick with Egg Fried Rice.
- Finding Nemo**  **RM 49**
 Baked Teriyaki Glazed Cod Fish with Creamy Vegetables Mashed Potato.
- Fish Ball Soup Noodles** **RM 39**
 Fish Balls in Clear Broth with Choice of Noodles. (Mee Hoon / Flat Rice Noodles)
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Mac & Cheese   **RM 39**
 Classic Macaroni and Cheese.

Desserts

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Basque Burnt Cheese Cake    **RM 39**
 Classic Basque Burnt Cheese Cake paired with Cream Chantilly and Fresh Berries.
- Fresh Cut Fruits**  **RM 39**
 Assorted Seasonal Local Fresh Fruits or From Mangala's Organic Farm.
- Matilda Chocolate Cake** **RM 39**
 Rich Chocolate Cake with smooth Chocolate Ganache.
- Vanilla Crème Brûlée**    **RM 49**
 Classic Vanilla Crème Brûlée with Fresh Berries.

Please allow up to 45 minutes for the preparation and delivery of in-room dining due to the resort's spacious design. To avoid any potential disappointment, we kindly advise planning ahead when placing your order.

Please call us at extension "6" for assistance

BEVERAGES

Fresh Juices

Orange / Green Apple / Pineapple	RM 21
Watermelon / Carrot	
Mixed	RM 23

Mangala's Farm Juices

 Coconut	RM 23
 Pomelo / Ambarella (Kedondong)	RM 21

Soft Drinks

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

Mineral Waters

Acqua Panna Still Water (500ml)	RM 28
S. Pellegrino Sparkling Water (500ml)	RM 28

Coffees

Espresso	RM 18
Long Black	RM 21
Iced Long Black / Cappuccino	RM 23
Iced Latte	RM 25
Mocha	RM 28
 Iced Mocha	RM 31

Signature Coffee By Malaysia Brewer's Cup Champion

 Pandan Coconut Latte	RM 28
 Dirty Latte	RM 28
 Green Apple Yuzu Coffee Tonic	RM 28
Australian Iced Coffee	RM 28

Chocolates

 Hot Chocolate	RM 28
 Iced Chocolate	RM 31

Matcha

Hot Matcha Latte	RM 28
Iced Matcha Latte	RM 31

Chai

Hot Chai Latte	RM 28
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Teas / Tisanes

English Breakfast / Earl Grey / Chamomile	RM 21
Jasmine Green Tea / Peppermint	

Mangala's Smoothies & Milkshakes

Mango Coconut Smoothie	RM 38
Mango, Milk, Coconut Cream.	

Mixed Berries & Banana Smoothie	RM 38
Mixed Berries, Banana, Milk, Honey, Vanilla Ice Cream.	

 PB & J Milkshake	RM 38
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 48
Mount Gay Eclipse Rum, Mount Gay Black Barrel Rum, Bacardi Negra Rum, Cointreau, Homemade Orgeat Syrup, Fresh Lime Juice.	

Tradewind	RM 48
Bacardi Negra Rum, Mount Gay Eclipse Rum, Infused Apricot Liqueur, Homemade Cream Of Coconut Syrup, Fresh Lemon Juice.	

Pina Colada	RM 48
Bacardi Bianca, Fresh Pineapple Juice, Homemade Cream Of Coconut Syrup.	

Jungle Bird	RM 48
Mount Gay Eclipse Rum, Campari Bitter, Fresh Pineapple Juice, Homemade Demarara Syrup, Fresh Lime and Lemon Juice.	

Mojito	RM 48
Bacardi Bianca Rum, Fresh Mint Leaf, Fresh Lime, Soda.	

From Farm To Glass Cocktails

 Basil	RM 48
Infused Basil Gin, Homemade Basil Syrup, Fresh Pomelo and Lime Juice.	

 Pandan Coconut	RM 48
Fatwash Extra Virgin Coconut Rum, Fresh Coconut Juice, Infused Camomile Sesame Tea.	

Pomelo	RM 48
Smirnoff Vodka, Cointreau Liqueur, Fresh Pomelo Juice and Lime Juice, Soda.	

 Kedondong (Ambarella)	RM 48
Smirnoff Vodka, Fresh Kedondong Juice, Infused Asam Boi Syrup, Yogurt.	

Non alcoholic version of all cocktails (virgin) are available for RM 35

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 41	RM 550
Jim Beam	RM 38	RM 450
Macallan 12 Yrs Double Cask	RM 51	RM 980
Macallan 15 Yrs Double Cask		RM 1680
Johnnie Walker Blue Label		RM 1880

Cognac

Hennessy VSOP	RM 51	RM 900
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Gin

Gordon	RM 38	RM 450
Hendrick	RM 46	RM 680

Vodka

Smirnoff Red Vodka	RM 38	RM 450
Grey Goose	RM 41	RM 668

Rum

Bacardi Carta Blanca	RM 38	RM 450
Bacardi Carta Negra	RM 38	RM 450
Mount Gay Eclipse	RM 41	RM 480

Tequila

	Glass	Bottle
Jose Cuervo Especial Reposado Gold	RM 31	RM 380

Aperitifs & Digestifs

	Glass
Campari, Bailey's Irish Cream, Kahlua	RM 33
Frangelico, Malibu	

Beers

	Bottle
Carlsberg	RM 28
Tiger	RM 28
Heineken	RM 31

Wines

Red Wine

	Glass	Bottle
Vina Cono Sur Bicicleta Reserva Merlot, Chile	RM 38	RM 180
Barwang "The Wall" Cabernet Sauvignon, Australia	RM 41	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 38	RM 180

Banfi Placido Pinot Grigio, Tuscany, Italy	RM 41	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