

Truffle Mushroom Soup

Gourmet Wagyu Stack

Golden Yolk Carbonara

PARKROYAL
LANGKAWI RESORT



CASSIA



A PINCH OF PASSION IN EVERY DISH

/ JEWEL OF LANGKAWI /

CASSIA, PARKROYAL Langkawi Resort

THE PERFECT DINING EXPERIENCE
FOR YOU AND YOUR FAMILY.

Dine with us,
savour the moment.



CASSIA

CASSIA Restaurant at PARKROYAL Langkawi is the perfect destination for a delightful dining experience! In the morning, indulge in a stunning buffet breakfast that showcases a variety of flavours, from flaky croissants and Danish pastries to pancakes with maple syrup.

Don't miss the authentic Malay sambal, made fresh daily, adding a delicious local twist to your meal. The aroma of freshly brewed coffee and warm treats fills the air, creating the perfect start to your day.

For lunch, savour light and satisfying dishes such as gourmet sandwiches, crisp salads, and savoury soups. The scent of freshly baked bread and roasted vegetables sets the perfect tone.

By evening, CASSIA transforms into a cosy retreat, offering hearty pastas, grilled fish, and indulgent desserts like tiramisu and chocolate mousse, all complemented by soft, soothing music.

Every Friday and Saturday, CASSIA is also renowned for its Sizzle by the Shore seafood buffet, set by the beach. This feast features an array of fresh seafood, grilled to perfection under the stars, making it the perfect beachside dining experience.

CASSIA offers all-day dining that is a feast for the senses. Dine on expertly prepared local and international favourites in a bright and breezy ambience, with buffet and à la carte options, an extensive children's menu, and an open kitchen concept where you can watch the chefs at work, creating dishes right in front of you.



CASSIA

is more than just a meal

*— it's a place to unwind and enjoy meaningful moments,
where every dish invites you to slow down and savour.*

FLAVOURFUL INTRODUCTIONS

Fresh Garden Popiah Rolls 🌱🌱 18
*Mix shredded carrots, jicama, cucumber, lettuce, and fragrant herbs.
 Served with a tangy sweet dates dressing sauce*

Exotic Prawn Skewers 🍤🌱 58
Serve with mango salsa, mango sambal and fresh cilantro

Golden Shrimp Fritters 🍤🌱🌱 28
Malaysian-style shrimp fritters are made with fresh prawns and a delicate blend of spices. Perfectly fried and served with a side of tangy chilli sauce for dipping

Melon Mirage with Feta & Pearls 🍈🥛 28
Compress watermelon with feta cheese and ponzu pearl

Rojak Reflections 🍌🌱🌱 18
Pineapple, crunchy cucumber, crunchy jicama, and sweet mango drizzled with luscious sauce and topped with crushed peanuts and sesame seeds

Vietnamese Rolls 🌱🌱 22
Packed with fresh herbs and vegetables. These rolls are often served with a savoury-sweet chilli sauce

Cassia Inspired Caesar Salad 🍽️🌱🌱🥛 28
Romaine lettuce, quail egg, whitebait crisp, cherry tomato confit, chicken skin cracker, Parmigiano Reggiano cheese, herb crouton

Cassia Harmony Garden Bliss Bowl 🌱 38
This vibrant vegan dish features a base of fluffy quinoa, topped with an array of roasted seasonal vegetables, crisp greens, and nutrient-rich chickpeas. Finished with creamy avocado slices and a sprinkle of pumpkin seeds, this bowl is drizzled with our signature tahini dressing, creating a perfect balance of flavours and textures. Each bite is a celebration of health, harmony, and wholesome goodness, making it a perfect choice for a light yet satisfying meal

Add on 12
Grilled Chicken Breast

Add on 22
Grilled Tiger Prawn



Photos are for illustration purpose only.
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Exotic Prawn Skewers



Fresh Garden Popiah Rolls



Golden Shrimp Fritters



Rojak Reflections



Vietnamese Rolls



Cassia Harmony Garden Bliss Bowl

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LUSCIOUS BROTH

- Truffle Mushroom Soup** 🍄 🥣 36
Creamy mushroom soup. Serve with garlic bread
- Herbal Double-Boiled Chicken Essence** 26
A nourishing, slow-simmered soup featuring tender chicken infused with delicate herbs, goji berries, and red dates
- Coastal Tom Yum Fusion** 🍤 38
Tom yam broth with tiger prawn, mussel, squid, pink scallop
- Sup Ekor Royale** 🐟 30
Oxtail and vegetables fresh coriander leaves and serve with lime wedges on the side
- Aromatic Hearty Soto Delight** 🍲 🥣 18
A comforting and flavourful Malaysian soup that combines a rich, aromatic broth with tender Chicken meats, fresh herbs, and vibrant spices. This dish is a symphony of warmth and bold flavours, enhanced by fragrant lemongrass, earthy turmeric, and zesty lime, offering a truly satisfying culinary experience
- Classic Cantonese Wonton Noodle Soup** 🍜 🥣 22
Chicken dumpling serve with fresh Bok choy, fried shallot and homemade chilli
- Cassia Spiced Coconut Curry Mee** 🍲 🥣 30
Rich and aromatic coconut curry broth topped with tender pieces of chicken, fresh bean sprouts, fried tofu and a soft-boiled egg



THE PIZZA PALLETE

Tropical Chicken Hawaiian Pizza 🌱 🥚

53

Delightful twist on a classic, this pizza combines tender grilled chicken, juicy pineapple, and a savoury tomato base, all topped with a blend of melted mozzarella cheese

Classic Pepperoni Delight 🌱 🥚

52

Signature tomato sauce and gooey mozzarella cheese. Topped with hearty slices of zesty pepperoni

Bella Napoli Pizza 🌱 🥚

52

Topped with a rich San Marzano tomato sauce, creamy buffalo mozzarella, fresh basil and hand a drizzle of fragrant basil oil

Garden Harvest Pizza 🌱 🥚

52

Topped with ripe tomatoes, bell peppers, sweet red onions, and vibrant spinach, finished with a drizzle of balsamic reduction and a sprinkle of fresh herbs

Wild Forest Mushroom Pizza 🌱 🥚

58

Variety of wild mushrooms, including shiitake, button, and straw mushroom finished with fresh arugula, a drizzle of truffle oil



Tropical Chicken Hawaiian Pizza



Wild Forest Mushroom Pizza

An aerial photograph showing a lush green forested island on the left, with a rocky coastline and a small sandy beach area. The water is a vibrant turquoise color, with several large rocks scattered in the shallow water. The overall scene is a beautiful tropical landscape.

Langkawi, an archipelago of 99 islands, is the ultimate island-hopping getaway. Recognized as Southeast Asia's first UNESCO Global Geopark in 2007, it balances thriving tourism with preserving over 65% of its natural habitat.

Home to three geoforest parks—Machinchang Cambrian (550 million years old), Kilim Karst (500 million years), and Dayang Bunting Marble (290 million years)—

Langkawi's landscapes reveal Earth's ancient history. Known as "the Jewel of Kedah," Langkawi boasts powdery beaches, clear waters, mangrove forests, waterfalls, and jungle-clad mountains, making it a haven for nature lovers and over 230 bird species.

TASTE OF THE WEST

Golden Coast Fish & Chips 🌿 🥚 🍷

Served with hand-cut, seasoned fries accompanied by a tangy tartar sauce and a fresh lemon wedge

52

Grilled Chicken Chop 🌿 🥚 🍷

This dish is served atop a bed of creamy mashed potatoes and drizzled with a savoury mushroom gravy that enhances its richness. Accompanied by seasonal vegetables

52

Gourmet Wagyu Stack 🌿 🥚 🍷

Wagyu beef patties melted aged cheddar and crispy caramelized onions freshly baked brioche bun, with crisp lettuce, ripe tomato, pickles and truffle-infused fries

62

Classic Chicken House Burger 🌿 🥚 🍷

Grilled chicken patty is marinated to perfection and topped with fresh lettuce, ripe tomato, and creamy mayonnaise. Served alongside golden, crispy fries

52

Favourite Club Sandwich 🌿 🥚 🍷

Grilled chicken ham layered with veal bacon, organic egg, fresh lettuce, juicy tomatoes, and a spread of tangy mayonnaise together between three slices of toasted bread for an irresistible crunch served with a side of seasoned fries

52

Rustic Beef Ragu Sausage Roll 🌿 🥚 🍷

A tender, buttery roll encases a hearty chicken sausage topped with a rich, slow-cooked ragu and fries

48



Gourmet Wagyu Stack

“A GOOD
SANDWICH IS
LIKE A HUG
YOU CAN EAT.”



Favourite Club Sandwich

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CLASSIC ITALIAN COMFORT

Golden Yolk Carbonara 🌿 🥚 🧀

48

Rich and creamy pasta dish features al dente spaghetti enveloped in a velvety sauce made from fresh cream, Parmesan cheese beef bacon, and the star ingredient: a perfectly poached golden yolk

Tuscan Seas Aglio Olio 🌿 🥚 🧀 🐚

48

Al dente spaghetti tossed in a fragrant blend of extra virgin olive oil, minced garlic, and a hint of red pepper flakes, Enhanced with a medley of fresh seafood, including succulent prawns, tender calamari, scallop and sweet mussels

Rustic Bolognese Ragu 🌿 🥚 🧀

48

Traditional Italian sauce is crafted with a slow-simmered blend of finely chopped beef enriched with aromatic onions, garlic, and ripe tomatoes. Enhanced with a medley of fresh herbs. Served atop a bed of al dente garnished with a generous shaving of aged Parmigiano-Reggiano

Nutty Basil Pesto 🌿 🥚 🧀 🌰

48

A vibrant blend of fresh basil leaves, roasted nuts, and aromatic garlic. This flavorful sauce is expertly crafted with high-quality olive oil, a touch of Parmesan cheese, and a hint of lemon zest

Pasta al Granchio with Crispy Soft Shell Crab 🌿 🥚 🧀 🐚

48

Delicate pasta tossed in a creamy, garlic-infused crab meat sauce, crowned with a golden, crispy soft shell crab

Harvest Vegetable Lasagna 🌿 🥚 🧀

48

A delightful layer of pasta filled with a medley of seasonal vegetables, including roasted zucchini, vibrant spinach, and earthy mushrooms. Each layer is generously spread with our homemade marinara sauce and creamy ricotta, all topped with a blend of melted mozzarella and Parmesan cheese. Baked to golden perfection

Arrabiata Inferno 🌿 🥚 🧀

44

A fiery twist on the classic Italian pasta dish. Al dente penne pasta is enveloped in a robust and spicy tomato sauce, infused with crushed red pepper, garlic, and a hint of fresh basil. Each bite delivers a bold kick that perfectly balances heat and flavour. Finished with a sprinkle of Parmigiano-Reggiano and a drizzle of high-quality olive oil



Pasta al Granchio with Crispy Soft Shell Crab



Tuscan Seas Aglio Olio

GRILLED GOURMET

Citrus-Infused Grilled Seabass with Seasonal Veggies and Herbs Butter 🍷	70
Pan-Seared Salmon with Sauteed Spinach and Caper Sauce	80
Grilled Tiger Prawns on a Bed of Salad with Herbs Buttery Drizzle 🍷🍴	130
Herb-Grilled Organic Chicken with Creamy Mashed Potatoes & Pan Jus 🍷	80
Tender Grilled Lamb Rack with Crispy Eggplant, Scallion and Mint Sauce 🍷	150
Grilled Fillet Mignon with Sauteed Mushroom, Truffle Fries and Mustard Butter Sauce 🍷	180

Add On
Fries RM18
Mash Potato RM25
Sautéed Veggie RM12
Sautéed Mushroom RM18
Green Salad RM18



Grilled Tiger Prawns on a Bed of Salad with Herbs Buttery Drizzle



Pan-Seared Salmon with Sauteed Spinach and Caper Sauce



Tender Grilled Lamb Rack with Crispy Eggplant, Scallion and Mint Sauce



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Grilled Fillet Mignon with Sauteed Mushroom,
Truffle Fries and Mustard Butter Sauce

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WOK THE FLAVOURS

Authentic Char Kuey Teow Fusion 🍲 🥘 🌶️ 38

Malaysian street food is reimagined with a delightful blend of flat rice noodles stir-fried to perfection in a hot wok. Tossed with succulent prawns, fish cake and cockles, each bite is a harmonious balance of textures and flavours. Enhanced with crispy beansprouts, fragrant chives, and a touch of chilli for a spicy kick

Aromatic Kampung Fried Rice Bliss 🍲 🥘 🌶️ 38

This aromatic dish showcases fluffy rice stir-fried to perfection, paired with a vibrant medley of fresh vegetables, succulent chicken skewers, and the subtle sweetness of caramelized shallots. Enhanced by the umami richness of soy sauce, it's finished with a sprinkle of crispy fried onions for an irresistible crunch. Served with a tangy sambal on the side and a refreshing wedge of lime for the perfect balance of flavours

Wok-Tossed Chinese Fried Rice 🍲 🥘 🌶️ 38

Perfectly cooked jasmine rice, expertly stir-fried in a blazing hot wok to achieve a delightful smoky aroma. A colourful mix of fresh vegetables—crunchy long beans and carrots—pairs beautifully with salted fish, succulent shrimp, and tender squid. Finished with a perfectly cooked sunny-side-up egg for the ultimate flavour-packed experience

Aromatic Thai Basil Chicken 🍲 🥘 🌶️ 38

Tender pieces of chicken stir-fried to perfection with a medley of fresh vegetables, including sweet carrots and crisp long beans. Wok-tossed with aromatic garlic, spicy chilli, and a savoury blend of soy and oyster sauces, this dish is finished with a perfectly cooked sunny-side-up egg for a deliciously satisfying touch

Sweet & Tangy Ocean Delight 🍲 🥘 🌶️ 🌿 38

Fried fish coated in a luscious sweet and sour sauce. Accompanied by an array of colourful bell peppers, onions, and pineapples. Served on a bed of steamed jasmine rice

Wok-Seared Singapore Rice Noodles 🍲 🥘 🌶️ 38

Tossed with a vibrant medley of fresh vegetables—crunchy carrots, crisp bell peppers, and delicate bean sprouts—this dish is elevated by succulent pieces of marinated squid, flavorful fish cake, and tender chicken, creating a harmonious blend of textures and tastes

Signature Dry Wonton Mee 🍲 🥘 🌶️ 38

Springy egg noodles cooked to perfection and tossed in a savoury soy sauce blend, bringing out their rich flavor. Served with delicately crafted wontons, tender chicken, and a drizzle of aromatic homemade chilli oil for a perfect balance of taste and texture





Aromatic Thai Basil Chicken

Aromatic Kampung Fried Rice Bliss

Wok-Tossed Chinese Fried Rice

Sweet & Tangy Ocean Delight

Authentic Char Kuey Teow Fusion

Wok-Seared Singapore Rice Noodles

Signature Dry Wonton Mee



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SPICE OF THE MALAYSIA PENINSULA

Cassia's Gourmet Hainan Chicken Rice 🍲🌿🐔

38

Poached free-range chicken, expertly prepared to achieve a silky texture and delicate flavor. The chicken is served on a bed of aromatic jasmine rice, infused with chicken broth, garlic, and ginger, creating a fragrant and flavorful base, accompanying this dish are vibrant garnishes of fresh cucumber, cilantro, and a sprinkle of scallions

Ayam Penyet with Aromatic Sauce 🍲🌿🥗🍴

38

Served atop a fluffy bed of steamed rice, this dish is paired with a generous assortment of fresh vegetables, including crispy tempeh, firm hard beancurd, and tender cabbage for a delightful crunch. To complete the experience, it comes with a side of homemade spicy sambal, adding a bold and flavourful kick

Grilled Fish with Artisan Sambal 🍲🌿🐟🍴

38

Grilled red snapper, perfectly seasoned and cooked to perfection, served alongside fluffy steamed rice, homemade spicy sambal, and a medley of fresh accompaniments. Garnished with fragrant herbs, lime wedges, crisp cabbage, and crispy tempeh for a well-rounded and flavorful meal

Heritage Mixed Satay Collection 🍲🌿🍴

70

Assortment of tender skewers, including homemade succulent chicken, juicy angus beef, and savoury Australian lamb, all marinated in a fragrant blend of spices and grilled to perfection over an open flame Served alongside a rich, creamy peanut sauce compress rice and onion

Malay-Spiced Grilled Ayam Percik 🍲🌿🐔

38

Tender, marinated chicken grilled to smoky perfection, bathed in a rich coconut and lemongrass sauce



Heritage Mixed Satay Collection

INDIAN SPICE SYMPHONY

Lamb Parathal

Aromatic curry features tender pieces of lamb or goat slow-cooked in a luscious sauce, infused with an array of vibrant spices, including fragrant cardamom, warm cinnamon, and earthy cumin. The vibrant red color, derived from Kashmiri chilli

52

Crab Meat Masala 🍲

Tender crab meat, expertly sautéed with aromatic onions, garlic, and ginger. We enhance the flavor profile with a medley of spices, including coriander, cumin, turmeric, and a touch of garam masala

60

Masala Chicken Makhani 🍲

The chicken is simmered in a luscious sauce made from tomatoes, butter, and a harmonious mix of spices, including cumin, coriander, and fenugreek

55

Cauliflower Pakora 🍷

Golden-brown fritters are spiced with turmeric, cumin, and chilli powder served with a side of tangy tamarind chutney

25

Lady Finger Masala 🍷

This delightful Indian vegetarian curry is prepared by sautéing fresh lady fingers with a fragrant blend of spices, including cumin, coriander, and garam masala

25

Paneer Tikka 🍷 🍲

(Indian cottage cheese) marinated in a vibrant blend of yogurt and spices, including turmeric, cumin, coriander, and garam masala

60

Dhall Tadka 🍷

This hearty lentil curry is made with yellow lentils, simmered until tender and then tempered with a fragrant mix of spices

30

Jeera Rice 🍷

This fluffy basmati rice is infused with the warm, earthy flavours of cumin seeds (jeera), which are lightly toasted to release their essential oils

18



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Masala Chicken Makhani



Cauliflower Pakora



Crab Meat Masala



Lamb Parathal

PARKROYAL SWEET ESCAPE

Vanilla Crème Brulee   22
A delightful mixed berry compote paired with an assortment of fresh berries, crowned with a delicate honeycomb tuile for a touch of sweetness and crunch

Cendol Gula Melaka  30
A luscious dessert featuring creamy coconut milk, rich palm sugar, and sweet cream corn, layered with soft glutinous rice and tender red beans. Topped with indulgent salted Gula Melaka ice cream for a perfect balance of sweetness and saltiness

Yuzu Cheese Mille Feuille    30
A delicate puff pastry topped with smooth yuzu cheese frosting and tangy sour cherry confit. Finished with a sprinkle of crunchy pistachio and a refreshing scoop of raspberry sorbet for a perfectly balanced dessert

Espresso Tiramisu    33
A decadent dessert featuring velvety Italian mascarpone cream layered with delicate ladyfinger sponge, soaked in espresso punch. Topped with a dusting of rich cocoa powder, crunchy chocolate crumble, and served alongside almond cranberry biscotti for the perfect balance of textures and flavours

Choco Banana Delight Tart    38
A rich 61% dark chocolate ganache paired with crispy sweet banana chips and drizzled with luscious caramel sauce. Served alongside a refreshing scoop of lime sorbet, creating a perfect contrast of rich, sweet, and tangy flavours

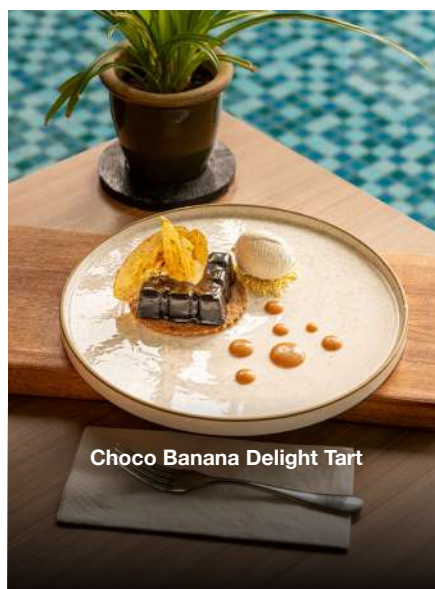
Freshly Seasonal Fruits  28
A vibrant selection of freshly seasonal fruits, served with creamy yogurt for a refreshing and healthy treat

Selection of Ice Cream   15
A delightful assortment of ice cream flavours: smooth vanilla, rich chocolate, fruity strawberry, tropical coconut, and indulgent salted Gula Melaka, offering a perfect blend of sweet and savoury tastes

Selection of Sorbet   15
A refreshing trio of flavours: tangy raspberry, zesty lime, and tropical mango passion, offering a vibrant and flavorful combination



Yuzu Cheese Mille Feuille



Choco Banana Delight Tart



Cendol Gula Melaka

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Experience Romance at Its Finest with PARKROYAL Langkawi Resort

Exclusive Candlelight Dinner

Imagine an evening where the golden hues of a breathtaking sunset meet the gentle whispers of the ocean. At PARKROYAL Langkawi Resort, we invite you to create unforgettable memories with our Special Candlelight Dinner—an intimate escape designed exclusively for couples.

Set against the backdrop of a serene beach, the evening begins with a cosy, private table adorned with soft candlelight and elegant decor. Feel the ocean breeze as you sip on your welcome drink and soak in the spectacular view of the sun dipping below the horizon.

Indulge in a carefully curated menu, crafted by our top chefs to tantalize your taste buds. From succulent appetisers to exquisite main courses and decadent desserts, every bite is a celebration of love and flavour.

Choose from a variety of dishes made with the freshest ingredients, perfectly paired with fine wine to enhance your dining experience.

The enchanting ambience, paired with the soft melodies of live music, creates the perfect setting for laughter, conversation, and connection. Whether you're celebrating an anniversary, a proposal, or simply each other, this evening promises to be as special as your love story.

Don't miss the chance to escape the ordinary and rediscover romance at PARKROYAL Langkawi Resort. Book your candlelight dinner today and let us make your evening one to cherish forever.

Spaces are limited, so reserve your table now!

"Embrace the warmth of the moment, where every flicker sparks a tale."

Skypool Heights Exclusive

A candlelit dinner unfolds on a picturesque terrace, gently elevated above the tranquil ocean, where calm meets romance. The sun has just slipped beneath the horizon, leaving behind a stunning canvas of soft pinks, lavender, and deep blue. The warm, flickering glow of candles blends seamlessly with the lingering twilight, creating a serene and inviting ambience.

As you relax, the gentle sound of waves brushing against the shore fills the air, a peaceful melody that

speaks of timeless calm. The gentle sea breeze carries with it the subtle scent of the ocean, brushing lightly against your skin, as if nature herself is gently sharing the quiet beauty of the night. This evening, crafted from dreams, invites you to fully embrace the moment and savour the tranquility that surrounds you, where every detail reflects the warmth and hospitality of PARKROYAL Langkawi Resort.



"A cosy dinner with her and the world at your feet."

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Beachside Stargaze Bliss

As the evening deepens, the sky transforms into a breathtaking tapestry of stars, stretching endlessly above. The soft glow of candlelight gently flickers in the sea breeze, creating shimmering reflections that mirror the soothing rhythm of the waves below. The quiet is peaceful yet serene, interrupted only by the gentle sound of the ocean's timeless song.

The vastness of the sea, with its endless horizon, stands in perfect harmony with the intimacy of the moment—a graceful balance of tranquility and grandeur. This enchanting scene lingers in the heart, an unforgettable blend of romance and calm, perfectly capturing the essence of PARKROYAL Langkawi Resort.



"Glow and swim in the cosmic skies."

Rawi Moroccan Skies

A North African-inspired candlelit dinner unfolds on a lush lawn, where culture, elegance, and nature come together in perfect harmony. As the sun begins to set, its golden rays gently blend into the soft, velvety hues of the evening sky, casting a captivating glow over the scene. A warm, fragrant breeze carries the delicate scents of blooming flowers and aromatic herbs, creating a soothing and enchanting atmosphere.

The dining table is a refined blend of traditional Moroccan craftsmanship and modern sophistication, thoughtfully set with intricate details and luxurious touches. Nearby, a beautifully adorned Moroccan tent softly glows, offering a cosy retreat with plush reclining bean bags. It's a space of serene luxury and cultural richness, inviting guests to unwind and savour the beauty of the moment beneath the starry skies, perfectly aligned with the tranquil experience offered at PARKROYAL Langkawi Resort.



"Light up the night with a touch of serenity."

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Intimate Luxury by the Balcony

A table for two is exquisitely arranged on the balcony, draped in a pristine white linen tablecloth that flows gracefully in the evening breeze. Flickering candlelight dances across the setting, with miniature table chandelier candles encased in glass holders casting a gentle, golden radiance. The centerpiece is a delicate arrangement of fresh flowers,

their subtle fragrance mingling with the night air.

Crystal glassware glimmers like starlight, reflecting the soft glow, while every detail whispers elegance and intimacy. It's a scene crafted for timeless moments, where beauty and romance meet under the open sky.



"Intimate moments, illuminated by candlelight and stars."

Decadent Indulgences

Indulge in the artistry of flavour and the joy of celebration with our Decadent Indulgences cake collection. Designed to tantalise your taste buds and create unforgettable memories, each cake is a masterpiece crafted with the finest, most luxurious ingredients. From rich, velvety chocolate layers to delicate, fruit-infused creations and creamy, smooth finishes, every bite is an experience of pure bliss.

Perfect for celebrations big and small, these cakes add a touch of elegance and magic to birthdays, anniversaries, weddings, or any special milestone. But you don't need a reason to enjoy them—sometimes, the sweetest moments come from treating yourself to a slice of indulgence.



Red Velvet Cake
Cocoa powder, buttermilk, vinegar, cream cheese



Chocolate Moist Cake
Cocoa powder, melted chocolate, eggs, milk



Tiramisu
Coffee, mascarpone, ladyfingers, cocoa powder



Pandan Layered Cake
Pandan extract, coconut milk



Carrot Walnut Cake
Grated carrots, walnuts, cinnamon



S'berry Cheese Cake
Cream cheese, strawberries, biscuit crust



Classic Cheese Cake
Cream cheese, butter, biscuit crust



Blueberry Cheese Cake
Cream cheese, blueberry compote, biscuit crust



Fruit & Nut Cake
Mixed dried fruits, nuts



Blackforest Cake
Chocolate sponge, cherries, whipped cream, chocolate shavings



Coconut Cake
Coconut milk, desiccated coconut



Teh Tarik Cake
Tea, condensed milk, evaporated milk



Caffe Latte Cake
Coffee, cream, butter



Batik Cake
Marie biscuits, cocoa powder, butter, condensed milk



Marble Cake
Vanilla batter, chocolate batter, butter



Choco Brownie Cake
Dark chocolate, cocoa powder



Matcha Green T Cake
Matcha powder, cream, butter



Dark Choco Cake
Dark cocoa powder, dark chocolate

Information is subject to change. Please contact us for the latest pricing and availability.

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PARKROYAL
LANGKAWI RESORT

SIZZLE BY THE SHORE

Seafood BBQ Buffet Dinner



PARKROYAL Langkawi Resort reserves the right to amend the terms and conditions or promotional details without prior notice.

EVERY

FRIDAY
SATURDAY

7:00pm - 9:30pm, Beachfront

ADULT RM198
CHILD RM98

BOOK NOW



PARKROYAL

LANGKAWI RESORT



Follow Us



Your feedback matters.
Please scan to share your experience with us.



PARKROYAL Langkawi Resort

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