



LANCAVA

Mediterranean

القائمة العربية



中文菜单



Step into a world of refined Mediterranean elegance at Lancava, where each dish is a masterpiece crafted to delight your senses. Our culinary team combines the freshest local ingredients with aromatic herbs and vegetables, creating a vibrant fusion of Mediterranean flavours that evoke the essence of the Adriatic coast.

Every bite tells a story, from the sun-kissed shores of southern Europe to the lush landscapes of Langkawi, bringing together the finest seasonal produce in artfully plated dishes.

Our chef's signature creations reflect a deep respect for tradition while embracing contemporary techniques, offering a uniquely curated experience

that celebrates the balance of flavours, textures, and aromas.

Whether savouring the delicate seafood or indulging in tender meats complemented by our house-infused oils, you'll discover that each dish is thoughtfully paired with an extensive selection of fine wines and crafted cocktails.

At Lancava, dining transcends the ordinary, inviting you to relax, savour, and lose yourself in a sophisticated Mediterranean ambiance. Let us take you on a journey where exquisite flavours and attentive service create an unforgettable evening in Langkawi's finest culinary destination.



"Refined Mediterranean dining, handcrafted for the senses"



DEMETER'S AMBROSIA

(Snacks)

FRITTO MISTO 🦐🐟	68
<i>Tiger Prawn Squid Fish Calamansi Aioli</i>	
POLLO POP 🍗📦	48
<i>Chicken Holland Dried Chilli Ginger Torch Relish</i>	
PATATAS BRAVAS 🍟🥑🌿	48
<i>Idaho Paprika Spicy Tomato Garlic Aioli</i>	
FUNGHI FRITTI 🍄📦	48
<i>Mixed Mushrooms Creamy Chimichurri</i>	
TRUFFLE FRIES 🍄🌿	58
<i>Truffles Grana Padano Parsley</i>	
ARANCINI 📦🥑	58
<i>Chicken Mozzarella Grana Padano Pomodoro</i>	
GAMBAS AL AJILLO 🦐🌿	88
<i>Tiger Prawn Garlic Chilli Parsley Sourdough</i>	
GRILLED OCTOPUS 🦑📦	98
<i>Idaho Kalamata Heirloom Tomato Capers Mint Parsley Peppers</i>	
ACQUA PAZZA 🍷🌿	68
<i>Andaman Catch Fennel Capers Peppers Tomato Jalapeño White Wine Sourdough</i>	



Shellfish



Eggs



Dairy



Tree Nuts



Chilli



Alcohol



Vegetarian



Vegan



Fritto Misto



Pollo Pop

At Lancava, each dish is a testament to the chef's dedication to combine Mediterranean-inspired flavours with local ingredients. The Fritto Misto spellbinds tiger prawns, fresh squid, and local fish lightly battered to create a crispy, golden exterior while locking their tender juiciness within. Served with a bright calamansi aioli, this dish pairs refreshing acidity with a subtle creaminess, perfectly balancing the rich, savoury notes of the seafood. The chef's precision in timing and temperature is key here to achieve the ideal crunch.

For those who enjoy a bit of spice, Pollo Pop is a lively dish featuring tender chicken cubes, enhanced by the depth of Holland chilli and a zingy ginger torch relish. The ginger adds a fragrant, tropical hint that highlights the warmth of the dried chilli, creating a blend that's both comforting and bold.

Each element on the plate is carefully thought out, as seen in the Acqua Pazza, a rustic seafood stew made with locally sourced Andaman fish. Here, the chef melds fennel, capers, sweet peppers, and juicy heirloom tomatoes with a splash of sauvignon blanc, allowing the flavours to meld slowly for a dish that's deeply aromatic and fresh. The sourdough on the side soaks up the essence of the broth, making every bite a flavorful experience. This attention to texture, presentation, and balance elevates Lancava's dishes to a level of gourmet excellence, appealing to the senses with every mouthful.



Arancini



Gambas Al Ajillo

POSEIDON'S TREASURE
(From Sea to plate)

KAWI BOUILLABAISSSE 🦞 🍷 🍷 🍷	98
<i>Tiger Prawn Scallop Fish Squid Mussel Rouille Sourdough</i>	
SCALLOPS 🦞 🍷	98
<i>Hokkaido Scallop Longan Gelee Latok Wolfberry Roe Bisque Ponzu Caviar</i>	
LOBSTER RAVIOLI 🦞 🍷 🍷 🍷 🍷	185
<i>Homemade Ravioli Lobster Ricotta Sage Caviar White Wine</i>	
LAUTAN PAELLA 🦞 🍷 🍷 🍷 (Serves 2 pax - sharing)	340
<i>Bomba Rice Lobster Tiger Prawn Fish Squid Mussel Edamame Saffron</i>	
PANTAI RISOTTO 🦞 🍷 🍷 🍷	108
<i>Arborio Tiger Prawn Scallop Fish Skin Caviar Bisque</i>	
COD SWEET CORN 🍷 🍷 🍷	128
<i>Kombu White Corn Mascarpone Miso Beurre Blanc</i>	
LOBSTER TAGLIOLINI 🦞 🍷 🍷 🍷 🍷	158
<i>Homemade Tagliolini Pasta Lobster Tomato Parsley Bisque White Wine</i>	



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Lobster Ravioli



Kawi Bouillabaisse

The chef's artistry is showcased in exquisite dishes like the Kawi Bouillabaisse and Lobster Tagliolini, both embodying Mediterranean tradition with refined local influences. The Kawi Bouillabaisse, inspired by the classic Provençal seafood stew, combines tiger prawns, scallops, squid, local fish, and mussels in a deeply aromatic broth. Each piece of seafood is carefully selected for peak freshness, then simmered gently to ensure tender textures that hold the essence of the sea. The dish is completed with a dollop of rouille, a saffron-infused garlic sauce, bringing depth and a hint of creaminess to each bite. A side of crispy sourdough allows diners to soak up the broth, making every spoonful a layered experience of flavour and texture.

The Lobster Tagliolini is another highlight, featuring fresh, house-made pasta enveloped in a creamy tomato and white wine bisque. The chef folds tender lobster pieces into the pasta, allowing the flavors to meld seamlessly, while a touch of parsley adds freshness. The tagliolini's al dente texture perfectly complements the buttery richness of the lobster and bisque, creating a dish that's both elegant and comforting. Each plate reflects a meticulous attention to detail, balancing luxurious ingredients with traditional techniques that make these Lancava's dishes a memorable culinary journey.



Lautan Paella



Pantai Risotto



GAIA'S HARVEST

(From Earth to plate)

THE GARDEN of LANCAVA 🌱	68
<i>Quinoa Avocado Corn Heirloom Tomato Orange Pomegranate Fig Pearls</i>	
TOMATO BURRATA 🥗 🌱	98
<i>Local Burrata Medley Tomato Kalamata Latok Balsamic Caviar</i>	
TOMATO ROYALE 🥗 🌱	68
<i>Vegan Cheese Vegan Yoghurt Basil Balsamic Caviar</i>	
CHARGRILLED AUBERGINE 🥗 🌱 🌿	58
<i>Zaatar Spice Labneh Mints Parsley Pistachio Pomegranate</i>	
CAULIFLOWER STEAK 🥗 🌱	58
<i>Raisin Granola Chimichurri Dubarry Cream</i>	
GRILLED ASPARAGUS 🥗 🥚 🌱	68
<i>Hollandaise 63°C Free-range Egg</i>	
CENDAWAN BARLEY RISOTTO 🥗 🌱	88
<i>Barley Forest Mushrooms Parsley Grana Padano</i>	
TAGLIOLINI CAPONATA 🥗 🥚 🌱 🌿	78
<i>Homemade Tagliolini Caponata Basil Grana Padano</i>	
GARDEN PAELLA 🌱	88
<i>Bomba Rice Eringi Enoki Seasonal Vegetables Saffron</i>	
ERINGI SCALLOPS 🥗 🌱	78
<i>Eringi Kombu Quinoa Peas Chimichurri Dubarry Cream</i>	
LANCAVA COTTAGE PIE 🥗 🌱	78
<i>Portobello Peas Carrot Tomato Idaho Grana Padano</i>	
MINESTRA DI CECI 🌱	58
<i>Tomato Chickpeas Idaho Corn Herbs</i>	



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Tomato Royale



Cendawan Barley Risotto



Minestra Di Ceci

Lancava's vegetarian jewels celebrate the richness of seasonal produce, with dishes like The Garden of Lancava and Cauliflower Steak standing out as true expressions of flavour and texture. The Garden of Lancava is a vibrant bowl of fresh quinoa, avocado, sweet corn, and juicy heirloom tomatoes, topped with fig pearls and pomegranate seeds for a burst of sweetness. The addition of orange slices enhances the dish with a citrusy brightness, while the varied textures make each bite refreshing yet substantial. This dish is thoughtfully crafted to capture a balance of colours and flavours that awaken the palate.

For something heartier, the Cauliflower Steak transforms a humble vegetable into a gourmet experience. The cauliflower is thickly sliced, seasoned, and grilled to perfection, achieving a tender centre with a slight char that enhances its earthy notes. It's served alongside a dollop of Dubarry cream, a luxurious cauliflower-based sauce, and a sprinkle of crunchy granola and golden raisins, which add sweetness and texture. Drizzled with chimichurri, this dish has a beautiful blend of savoury, sweet, and herbaceous notes. The chef's attention to detail is evident in the way these elements harmonise, making the Cauliflower Steak both visually stunning and deeply satisfying. Each dish at Lancava is a testament to how thoughtfully prepared vegetarian cuisine can be elegant, flavourful, and memorable.



Tomota Buratta



The Garden of Lancava

A photograph of a rustic wooden cabin with a gabled roof, situated in a lush green field. The cabin is surrounded by a wooden fence, and there are several tall, thin trees in the background. The sky is blue with scattered white clouds. The text "THE SPIRIT OF ARTEMIS" is overlaid in large, bold, white letters, with the subtitle "(From Farm to plate)" in smaller, italicized white letters below it.

THE SPIRIT OF ARTEMIS

(From Farm to plate)

LAVA STONE RIB EYE   <i>Wagyu Beef MS 6/7 Veins Tomato Black Garlic Tualang Honey Mustard Béarnaise</i>	420
MAPLE GLAZED LAMB  <i>Lamb Rack Baby Carrot Green Peas Pomegranate Molasses Mint Relish</i>	158
2-WAYS SPRING CHICKEN  (Serves 2 pax - sharing Waiting time: 25 minutes) <i>Whole Spring Chicken Pommes Mousseline Peas Forest Mushrooms Brown Butter</i>	128
TOMAHAWK STEAK   (Serves 2-4 pax - sharing Waiting time: 45 minutes) <i>Wagyu Beef MS 6/7 Grilled Vegetables Garlic Confit Vine Cherry House Ju</i>	88/100g
HARISSA GRILLED CHICKEN   <i>Chicken White Corn Cous Cous Labneh Harissa Pita Bread</i>	78
APRICOT LAMB SHANK   <i>Lamb Apricot Polenta Pomegranate Salsa</i>	128
LEMONGRASS DUCK CONFIT   <i>Duck Leg Lemongrass Pommes Mousseline Asparagus Spicy Orange</i>	78



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Eggs



Dairy



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Chilli



Alcohol



Vegetarian



Vegan



Harissa Grilled Chicken



Lemongrass Duck Confit

From the land series, every dish is a tribute to culinary artistry, with plates like the Lava Stone Rib Eye and Maple Glazed Lamb offering unforgettable dining experiences. The Lava Stone Rib Eye is a symphony of flavours and textures, starring exquisitely marbled Wagyu beef with a luxurious melt-in-the-mouth quality. Expertly seared on a searing hot lava stone, the beef's natural richness is intensified as its marbled fat caramelises to perfection. Paired with lush, vine-ripened tomatoes, the dark complexity of black garlic, and the delicate sweetness of Tualang honey mustard, each bite becomes an experience of layered, velvety flavour. A smooth Béarnaise sauce accompanies, enhancing the indulgent tenderness of the Wagyu with a touch of classic sophistication.

The Maple Glazed Lamb, meanwhile, captures the chef's finesse in blending savory with subtly sweet elements. A rack of lamb, tender and beautifully glazed with maple, is grilled to reveal a caramelised, smoky exterior that contrasts with the juicy, tender interior. The dish is elegantly complemented by baby carrots and bright green peas, adding a hint of natural sweetness and freshness. Pomegranate molasses offers a delicate tang that mingles with the richness of the lamb, while a vibrant mint relish lends an aromatic brightness that elevates every flavour. Each dish is crafted with meticulous attention, creating a harmonious balance that celebrates the artistry of dining at Lancava.



Lava Stone Rib Eye



Maple Glazed Lamb



HEDYLOGOS NECTAR

(Sinful Indulgence)

LANCAVA CHEESECAKE   	42
<i>Oven-baked Cheesecake Pistachio Berries Gel</i>	
RUSTIC ITALIAN TIRAMISU  	44
<i>Mascarpone Sabayon Espresso</i>	
PINEAPPLE NOIX DE COCO 	32
<i>Sous Vide Pineapple Coconut Veil Pineapple Mint Syrup</i>	
HAZELNUT YUZU    	58
<i>Hazelnut Mousse Yuzu Cremeux Sea Salt Caramel Dehydrated Chocolate Sponge</i>	



Shellfish



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Dairy



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Chilli



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Vegan

Lancava's desserts are an exquisite finale to any meal, each plate a fusion of artistry and indulgence. The Lancava Cheesecake is a delicate oven-baked creation that combines smooth, creamy cheesecake with a subtle pistachio crunch and a tangy berries gel. Each bite is a balance of rich and refreshing, as the nutty pistachio notes meld beautifully with the bright sweetness of the berries, creating a luxurious and satisfying dessert.

The Rustic Italian Tiramisu takes the classic Italian favourite to new heights. Made with velvety mascarpone and a delicate, airy sabayon, it is layered with espresso-soaked ladyfingers for a luscious arabica bean flavours that captures the spirit of an Italian café. With each spoonful, the blend of flavours is as comforting as it is indulgent, making it a perfect treat for those who appreciate timeless elegance.

For a tropical twist, the Pineapple Noix de Coco is a delightful creation featuring sous vide pineapple enveloped in a whisper-thin coconut veil, drizzled with pineapple mint syrup. This dessert is light, refreshing, and vibrantly fruity, transporting diners to a tropical oasis with every bite.

The Hazelnut Yuzu offers a sophisticated balance of creamy, nutty, and citrusy flavours. A silky hazelnut mousse is paired with a tangy yuzu cremeux, while a sea salt caramel adds depth, and a dehydrated chocolate sponge brings a unique, airy texture. This dessert's harmonious blend of textures and flavours reflects Lancava's commitment to delivering a memorable and refined culinary experience, ensuring each dessert is a masterpiece in its own right.



Rustic Italian Tiramisu

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."

Photos are for illustration purpose only.
All prices are nett and quoted in Malaysian Ringgit (MYR)

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



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EVERY

FRIDAY
SATURDAY

7:00pm - 9:30pm, Beachfront

ADULT RM198
CHILD RM98

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LANCAVA

Mediterranean

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