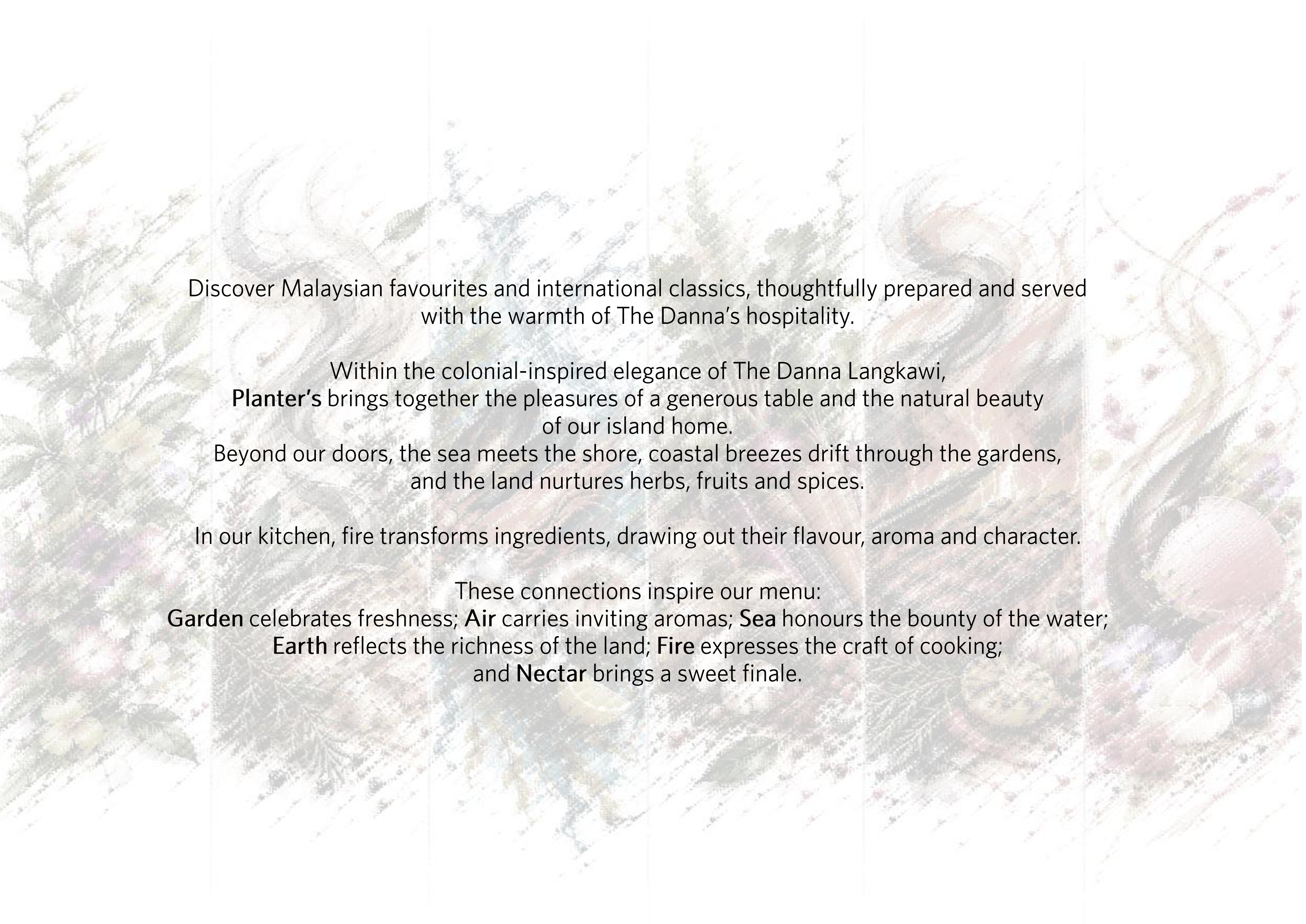




Discover Malaysian favourites and international classics, thoughtfully prepared and served with the warmth of The Danna's hospitality.

Within the colonial-inspired elegance of The Danna Langkawi,
Planter's brings together the pleasures of a generous table and the natural beauty of our island home.

Beyond our doors, the sea meets the shore, coastal breezes drift through the gardens, and the land nurtures herbs, fruits and spices.

In our kitchen, fire transforms ingredients, drawing out their flavour, aroma and character.

These connections inspire our menu:
Garden celebrates freshness; **Air** carries inviting aromas; **Sea** honours the bounty of the water;
Earth reflects the richness of the land; **Fire** expresses the craft of cooking;
and **Nectar** brings a sweet finale.

**“GARDEN”
THE FRESHNESS OF NATURE**

Awaken · Discover · Anticipate

The journey begins with familiar favourites and evolves into crafted inventions, awakening the palate through a balance of flavours, textures and imagination.

Caesar Salad   **RM 64**
Crisp Romaine lettuce, aged Parmesan, beef bacon, quail eggs, croutons and grilled chicken breast

Kerabu Daging   **RM 75**
Seared Australian beef tenderloin, young herbs, toasted coconut, roasted peanuts, shallots, lemongrass, chilli and lime dressing

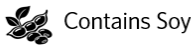
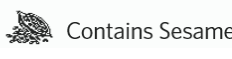
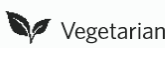
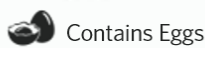
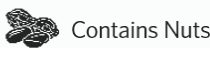
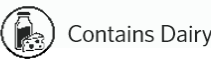
Kerabu Mangga Muda    **RM 58**
Young mango, herbs, roasted coconut, toasted peanuts and chilli, lime dressing

Buffalo Mozzarella & Sambal Dressing    **RM 68**
A playful reimagining of Malaysia’s iconic Nasi Lemak, where creamy buffalo mozzarella meets the vibrant flavours of Langkawi tomatoes, spiced tomato confit and bold sambal dressing

Tom Yum Seafood   **RM 58**
Aromatic seafood broth with kaffir lime, lemongrass, galangal and coriander, served with prawns, squid, mussels and local vegetables

Spicy Crabmeat Som Tum   **RM 68**
Crabmeat, green papaya, long beans, cherry tomatoes and roasted peanuts, with spicy Thai-style lime dressing

Mozzarella in Carrozza   **RM 58**
Crisp fried Mozzarella served with tomato and basil sauce, with aged Parmesan



"AIR" THE ART OF SCENT

Smoke • Bread • Herbs

Inspired by the coastal breeze,
Air evokes the aromas that greet us before the first bite.
Smoked ingredients, warm breads and fresh herbs introduce
a collection of richly flavoured sandwiches.

Duck & Chicken Liver Pâté Sandwich 🦆🐔

Warm smoked duck, house-made chicken liver pâté, cornichons, caramelised onion, baby leaves and grain mustard

RM 68

Namazü Sandwich 🐔🌿🍴

Warm smoked Namazü, crisp lettuce, pickled vegetables, fresh herbs and sambal mayonnaise

RM 62

Beef Brisket Sandwich

Slow-smoked beef brisket, house pickles, crisp lettuce and caramelised onion, served with smoked mustard barbecue jus

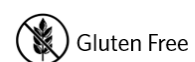
RM 78

Kimchi & Avocado Bruschetta 🌿

Toasted sourdough topped with avocado, house-made kimchi, sesame and chilli oil

RM 62

Options for Gluten Free is available upon request



Gluten Free



Contains Dairy



Contains Nuts



Contains Eggs



Vegetarian



Contains Sesame



Vegan Friendly



Contains Soy



Contains Seafood & Shellfish



Signature

"SEA"
THE BOUNTY OF WATER

Fish · Seafood · Coastal

With the sea just beyond The Danna's shore,
this collection takes inspiration from our coastal setting.
Fish, prawns and lobster are steamed, fried, grilled or simmered
in aromatic sauces,
celebrating their distinctive flavours.

Seafood Linguine

Linguine with prawns, mussels and squid, tossed with tomato,
garlic, chilli and herbs

RM 85

Pan-Fried Snapper Fillet

Accompanied with creamy spinach, mashed potatoes
and Hollandaise sauce

RM 96

Fish & Chips

Fish fillet fried in house-made batter, served with French fries,
lemon and garlic mayonnaise

RM 97

Ikan Bakar

Grilled Malaysian seabass served with aromatic sambal,
local herbs and vegetables

RM 88

Cantonese-Style Steamed Fish

Local fish steamed with ginger, spring onion, soy sauce and
sesame oil

RM 98

Chargrilled Tiger Prawns

Served with garlic butter, lemon and garden herbs, French fries

RM 118

Udang Masak Lemak

Prawns in turmeric coconut gravy with traditional herbs, achar,
Papadum and Sambal Belacan

RM 98

Spicy Garlic Prawn

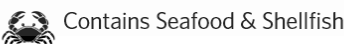
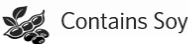
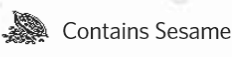
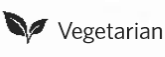
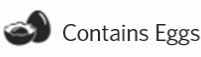
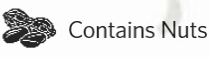
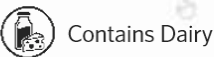
Wok-fried prawns with garlic, dried chilli, spring onion and
aromatic chilli oil

RM 78

Lobster Percik

Grilled lobster served with aromatic coconut Percik sauce and herbs

RM 168



"EARTH"
THE RICHNESS OF THE LAND

Farm • Spice • Harvest

Inspired by the land and its abundance, meats, vegetables, fragrant rice and spices form the heart of this collection.
Slow braises, aromatic curries and familiar favourites offer warmth richness and comfort.

Ayam Percik   **RM 72**
Celebrating the traditional flavours of Kelantan of grilled chicken coated in a rich, aromatic coconut sauce infused with spices

Murgh Makhni   **RM 96**
A classic from North India, featuring tender chicken in a velvety tomato sauce enriched with butter, cashew paste, garam masala and dried fenugreek leaves

Kung Pao Chicken   **RM 66**
A Sichuan classic of stir-fried chicken in dried chilli, soy sauce and cashew nuts

Malaysian Chicken Curry  **RM 72**
A comforting favourite in Malaysian homes, this dish evokes nostalgia with its aromatic spices and rich coconut milk

Chicken Biryani  **RM 88**
Spiced boneless chicken and fragrant basmati rice, infused with biryani aromatics, bring the rich culinary traditions of India to the table

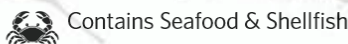
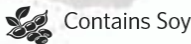
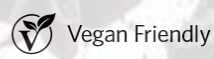
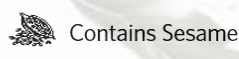
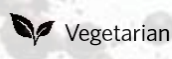
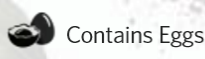
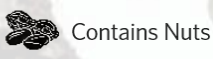
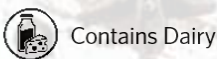
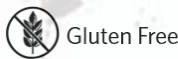
Nasi Lemak    **RM 88**
A beloved Malaysian staple of fragrant coconut rice, served with sambal, crispy anchovies, roasted peanuts, egg and fresh cucumber

Beef Rendang   **RM 88**
Intensely spiced and cooked until tender, beef rendang carries the warmth of Malay celebrations, with toasted coconut and lingering chilli heat

Lamb Rogan Josh   **RM 98**
A signature of Kashmiri cuisine of tender meat with a vibrant red gravy, fragrant with warming spices and gentle chilli heat

Thali Set     **RM 118**
A medley of Lamb Rogan Josh, Murgh Makhni and fish tikka served with cucumber raita, cabbage Thoran and Pappadum

Wok Fried Seasonal Vegetables  **RM 42**
Chef's daily selection of seasonal vegetables, wok-fried with garlic, ginger and light soy sauce



**“FIRE”
THE ART OF HEAT**

Grill • Roast • Wok

At the heart of our kitchen, fire brings ingredients to life.
The heat of the grill, oven and wok creates smoky notes,
golden crusts and depth of flavour, revealing the craft behind each dish.

Beef Tenderloin 200g   **RM 182**
Beef tenderloin served with fondant potato, sautéed greens, Béarnaise sauce
and thyme-scented shallot jus

Charcoal Beef Short Rib    **RM 148**
Slow cooked to perfection and finished over charcoal for a deep, smoky richness,
accompanied by roasted vegetables, silky mashed potatoes and aromatic jus

Lamb Rack   **RM 158**
Flame-grilled rack of lamb with a delicate smoky char, fragrant rosemary
potatoes, seasonal vegetables and rich, savoury lamb jus

Oven-Baked & Chargrilled Cauliflower    **RM 58**
Oven-roasted cauliflower, finished over charcoal with creamy tahini,
toasted sesame, fresh herbs and a drizzle of chilli oil

Malaysian Satay
1/2 Dozen **RM 48**
1 Dozen **RM 88**

Malaysian culinary classic, featuring spice-marinated chicken or beef skewers grilled
over glowing charcoal for a distinctive smoky finish, served with rich peanut sauce,
Nasi Impit, cucumber and onions

Char Kway Teow   **RM 77**
Inspired by Penang’s rich culinary heritage, flat rice noodles are tossed over
roaring wok flames, capturing the irresistible smoky essence of “wok hei”,
with succulent prawns, egg, fish cake, bean sprouts, chilli and Chinese chives

Nasi Goreng      **RM 77**
A celebration of Malaysia’s vibrant flavours, fragrant rice wok-fried with chicken and
finely sliced vegetables, topped with a fried egg and accompanied by tangy Achar,
Keropok Ikan, chicken and beef Satay, and crisp golden king prawns



Gluten Free



Contains Dairy



Contains Nuts



Contains Eggs



Vegetarian



Contains Sesame



Vegan Friendly



Contains Soy



Contains Seafood & Shellfish



Signature

"NECTAR"
THE ESSENCE OF SWEETNESS

Fruit · Chocolate · Finesse

A celebration of nature's sweetness and the artistry of indulgence, where Langkawi's tropical treasures and mindful zero-waste creations meet the timeless elegance of fine pâtisserie.

From sun-ripened fruits and silky custards to luscious berries, rich chocolate and caramelised delights, each creation offers a sweet finale worth lingering over.

Zero Waste Banana

An expression of mindful gastronomy, from fruit to peel, every element is thoughtfully transformed into a creation that honours nature with nothing left behind

RM 37

Langkawi Pineapple MD2

An expression of Langkawi's tropical abundance, featuring locally grown MD2 pineapple, celebrated for its golden sweetness and delicate acidity, complemented by coconut and tropical fruit elements

RM 42

Coconut Crème Brûlée

A tropical twist on the French classic, featuring soft coconut custard beneath a delicate caramelised sugar crust

RM38

Wild Berry Panna Cotta

Silken vanilla panna cotta complemented by a vibrant wild berry compote and fresh berries, balancing refined sweetness with a refreshing tartness

RM 44

Valrhona Chocolate Tart

Decadent Valrhona chocolate ganache nestled in buttery, crisp pastry and scrumptious chocolate crumble for an exquisite interplay of richness and texture

RM 48

Burnt Basque Cheesecake

An exquisite expression of Basque pâtisserie, where a deeply caramelised crown conceals a sumptuously creamy centre, revealing subtle toasted notes and a lingering richness

RM 37

Selection of Ice Cream & Sorbet

RM 33

