

À La Carte Dinner Menu

Starters

Nachos <i>Tomato salsa, guacamole, sour cream</i>	30.00
Carne Fiesta Nachos <i>Ground beef in tomato base, salsa, guacamole, baked beans, cheese sauce</i>	38.00
Flatbread with Dips <i>Jalapeño cilantro sauce, chickpea hummus, tomato salsa, pesto</i>	42.00
Seasonal Garden Salad <i>Green coral lettuce, Lollo Rossa, cherry tomatoes, olives, cucumber, feta cheese, pomegranate, mango, passion fruit dressing</i>	45.00
Chicken Quesadillas <i>Roasted marinated Mexican-spiced chicken, tomato salsa, guacamole, sour cream, pickle jalapeño, cheddar cheese</i>	50.00
Pelangi Caesar Salad - Chicken/Prawn <i>Grilled romaine lettuce, crispy beef strips, garlic bread, soft-boiled egg, Caesar dressing, and Parmesan cheese.</i>	55.00
Grilled Prawn Salad <i>Mixed lettuce, fried tortilla, cucumber, green apple, tomato, avocado, lemon vinaigrette</i>	55.00
Peruvian Chicken Salad <i>Mixed lettuce, grilled chicken, pumpkin, tomato, black olives, Peruvian green dressing</i>	55.00
Smoked Duck Salad <i>Mixed lettuce, tomato, orange, avocado, pomegranate, honey lemon dressing</i>	55.00



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Burger

Pollo Asado burger	55.00
<i>Grilled marinated Mexican-spiced chicken leg, pineapple, caramelized onion, pickled jalapeño, cheddar cheese, lettuce, sesame brioche bun, French fries</i>	
Crispy Fish Burger	55.00
<i>Breaded fish, sesame brioche bun, tzatziki, gherkin, tartare sauce, French fries</i>	
Vegetarian Burger	55.00
<i>Brioche bun, potato, vegetables, lettuce, pickle gherkin, caramelized onion, French fries</i>	
Grilled Wagyu Beef Burger	80.00
<i>Wagyu beef patty, caramelized onion, pickled gherkin, cheddar cheese, lettuce, sesame brioche bun, French fries</i>	

Pasta

Vegetable Linguine Pesto	50.00
<i>Asparagus, pine nuts, zucchini, sundried tomato, basil, parmesan cheese</i>	
Spaghetti Vongole	55.00
<i>Spaghetti, clam, garlic, fresh basil, olive oil, white wine, cherry tomatoes, chili flakes, parmesan cheese</i>	
Beef Ragu Tagliatelle	60.00
<i>Slow-cooked beef short rib, garlic confit, sundried tomato, parsley, parmesan cheese</i>	
Spaghetti Bolognese	60.00
<i>Minced beef sauce, basil, parmesan cheese</i>	
Smoked Duck Rigatoni Pasta	68.00
<i>Smoked duck breast, creamy tomato sauce, arugula</i>	
Creamy Smoked Salmon Pasta	75.00
<i>Spaghetti, squid ink spaghetti, smoked salmon, capers, garlic flakes, cherry tomatoes, parmesan cheese</i>	
Seafood Squid Ink Spaghetti	80.00
<i>Prawn, squid, mussel, scallop, pesto, basil, parmesan cheese</i>	
Linguini Lobster (1/2 lobster 350g-400g)	88.00
<i>Sundried tomato, asparagus, mushroom, basil, parmesan cheese</i>	

From The Land

Pelangi Grilled Chicken	65.00
<i>Grilled marinated chicken leg, roasted vegetables, patatas bravas, black pepper sauce</i>	
Grilled Lamb Rack 260g	100.00
<i>Rosemary herb mustard, patatas bravas, roasted vegetable, rosemary sauce</i>	
Costello Braised Short Rib 150g	120.00
<i>36-hour braised short rib, served with roasted vegetable, potato bravas</i>	
Grilled Beef Tenderloin 180g	120.00
<i>Patatas Bravas, roasted vegetables, black pepper sauce</i>	
Grilled Rib-Eye Steak 230g	140.00
<i>Patatas Bravas, roasted vegetables, black pepper sauce</i>	
Lamb Shank 350g	140.00
<i>Slow-cooked lamb shank, herb-Infused gravy, truffle oil mashed potato, green peas, kumara chips</i>	
Churrasco	200.00
<i>Grilled beef tenderloin, lamb rack, chicken, roasted vegetable, pineapple, potato bravas, black pepper sauce, rosemary sauce</i>	

From The Sea

Pan-Seared Seabass 160g <i>Seabass fillet, mashed potato, spinach, capsicum salsa, lemon butter sauce</i>	70.00
Grilled Andaman Snapper 160g <i>Snapper fillet, tomato, mashed potato, buttered vegetables, lemon butter sauce</i>	85.00
Grilled Mariscada <i>Arborio rice, grilled scallop, prawn, squid, mussel, mashed potato, buttered vegetables, saffron seafood sauce</i>	110.00
Seafood Mixed Grilled Platter <i>Scallop, prawn, squid, mussel, seabass fillet, butter vegetables, grilled corn, lemon, seafood saffron sauce</i>	110.00
Salmon Trout 170g <i>Salmon fillet, mashed potato, butter vegetables, creamy pesto sauce</i>	110.00
Oven-Baked Cod Fish 160g <i>Cod fillet, mashed potato, olive tapenade, saffron sauce</i>	180.00
Lobster Thermidor 700-800g <i>Creamy cheese sauce, vegetables, mashed potato</i>	400.00

Kiddie Treats

French fries	25.00
Chickadee' Chicken <i>Breaded chicken, coleslaw, French fries</i>	30.00
Barney Burger <i>Mini chicken burger, coleslaw, French fries</i>	30.00
Kid's fish & chips <i>Battered local seabass fillet, coleslaw, French fries, tartare sauce</i>	30.00

Dessert

Mini Cup Häagen-Dazs Ice Cream <i>Vanilla and cream Belgian chocolate Strawberry Macadamia nut</i>	28.00
Classic Apple Pie <i>Vanilla sauce and ice cream</i>	48.00
Chocolate Truffle <i>Raspberry coulis, chocolate decoration, exotic fruits</i>	45.00
Mango Cheesecake <i>Mango ice cream, choc artistry and fruit coulis</i>	45.00



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Alcoholic Beverages

Draught Beer

Carlsberg Beer Madness Promotion	
1/2 pint	15.00
1 pint	22.00

Kronenbourg Blanc	
1/2 pint	17.00
1 pint	25.00

Beer by Bottle	
Tiger	19.00
Singha	19.00
Heineken	19.00
Somersby	22.00
Corona	30.00

SPARKLING	Glass	Bottle
La Gioiosa Prosecco, Italy	45.00	240.00

White		
Chateau Du Clearay Muscadet, France	38.00	190.00
Cono Sur Chardonnay, Chile	38.00	180.00
Winter Hill Sauvignon Blanc, New Zealand	55.00	250.00

Red		
Cotes Du Rhone Samorens, France	38.00	190.00
Cono Sur Cabernet Sauvignon , Chile	48.00	235.00
Two Tracks Pinot Noir, New Zealand	50.00	240.00

Rosé		
Marius Peyol Provence, France	38.00	190.00

RUM	
Bacardi White	22.00
Bacardi Oro	22.00

GIN	
Gordon	25.00
Bombay Sapphire	25.00

VODKA	
Absolut	22.00
Smirnoff Red	22.00
Grey Goose	31.00

TEQUILA	
Camino	22.00
Patron Silver	58.00

COGNAC	
Remy Martin VSOP	35.00

WHISKY	
Teacher's,	24.00
Jim Beam	24.00
Jack Daniel's	29.00
Monkey Shoulder	31.00



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International Collection

Long Island Ice Tea	33.00
<i>Vodka, rum, gin, tequila, brandy, whisky lime juice, coke</i>	
Singapore Sling	33.00
<i>Gin, cherry brandy, grenadine syrup, lime juice soda water</i>	
Cucumber Collins	33.00
<i>Gin, Cointreau, cucumber juice, lime juice sugar syrup, soda water</i>	
Negroni	33.00
<i>Campari, gin, sweet red vermouth</i>	
Old Fashion	33.00
<i>Whisky, sugar cube, angostura bitters plain water</i>	

Pelangi Grill Creation

Cream de la Creme	33.00
<i>Baileys, Kahlua, crème de banana crème de cacao white, vanilla ice cream</i>	
Sparkling Halia	33.00
<i>Vodka, triple sec, orange curacao angostura bitter, lime juice, Ginger beer</i>	
Absolutely Ananas	33.00
<i>Vodka, crème de banana, triple sec, fresh pineapple</i>	

Mocktails

Curacao Island	27.00
<i>Banana, pineapple juice, orange juice, mango juice</i>	
Cinderella	
<i>Orange juice, cream, grenadine syrup</i>	
Jungle cooler	27.00
<i>Pineapple Juice, orange juice, cream, syrup de menthe green</i>	
Smoothie Selection	
Mango Banana	27.00
<i>Mango puree, plain yogurt, banana puree, cream</i>	
Tropical Berry	27.00
<i>Blueberries puree, banana puree, ginger honey, pineapple juice, plain yogurt</i>	

Mineral Water

Still	
<i>Acqua Panna - 500ml</i>	25.00
<i>Acqua Panna - 750ml</i>	33.00
Sparkling	
<i>San Pellegrino - 500ml</i>	25.00
<i>San Pellegrino - 750ml</i>	33.00
Local	
<i>Small—500ml</i>	12.00
<i>Large—1 liter</i>	18.00
Soft Drinks	16.00
<i>Coca Cola, Cola Zero, Sprite, Soda, Tonic, Ginger Ale, Ginger Ade, 100 Plus, Red Bull</i>	
Fresh Juice	24.00
<i>Apple, Orange, Watermelon</i>	
Chilled Juice	18.00
<i>Orange, Pineapple, Mango, Cranberry</i>	
Coffee	17.00
<i>Freshly Brewed Coffee, Espresso, Double Espresso, Macchiato, Cappuccino, Café Latte</i>	
Selection of Tea by Tea Drop	17.00
<i>English Breakfast, Earl Grey, Chamomile, Jasmine Green Tea, Pure Green Tea</i>	

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Pelangi Grill presents a refined dining experience where every dish is thoughtfully curated as a ritual of colour, flavour, and artistry. A signature must-try when in Langkawi, the restaurant showcases exceptional grilled seafood and prime steaks, each infused with a subtle Latin flair.

