

DINNER

STARTERS

Grilled Tuna Tataki Salad	68.00
----------------------------------	--------------

Cucumber, mango, pomegranate, Quinoa, sesame dressing

Charcuterie Board	60.00
--------------------------	--------------

Beef pastrami, smoked salmon, chicken mortadella, Buffalo mozzarella, mix lettuce, olives, tomato, red radish, pomegranate, dried fruits, nuts, toasted baguette, balsamic mustard vinaigrette, mango 'peri-peri'

Grilled 'Peri Peri' Prawn Salad	50.00
--	--------------

Mix Lettuce, fried tortilla, cucumber, pear, tomato, avocado, lemon vinaigrette

Grilled Octopus Salad	50.00
------------------------------	--------------

Mix lettuce, couscous, salsa, cherry tomato, orange, fried capers, lemon, balsamic mustard vinaigrette

Peruvian Grilled Chicken Salad	48.00
---------------------------------------	--------------

Mix lettuce, grill chicken, pumpkin, cucumber, capsicum, tomato, black olive Peruvian green sauce.

Pelangi Grill Caesar Salad	48.00
-----------------------------------	--------------

Grilled Romaine lettuce, cherry tomato, toasted baguette, sous vide egg, beef bites, black olive powder, parmesan cheese, Caesar dressing

Chicken Quesadillas	45.00
----------------------------	--------------

Grilled marinated Mexican spiced chicken, tomato salsa, guacamole, sour cream pickled jalapeno, cheddar cheese

Flat Bread with dips	40.00
-----------------------------	--------------

Jalapeno cilantro sauce, roasted tomato hummus, salsa, cilantro

Seasonal Garden Salad	38.00
------------------------------	--------------

Green coral lettuce, red Lolla Rossa lettuce, cherry tomato, pickled fennel, red radish, feta cheese, pomegranate, mango, passion fruit dressing

Summer Salada of Tomatillos	38.00
------------------------------------	--------------

Mix lettuce, mix tomato, grilled pineapple, orange, avocado, carrot, red cabbage, red sorrel, green olive, raspberry dressing

Nachos	25.00
---------------	--------------

Tomato salsa, guacamole, sour cream

Carne Fiesta Nachos	25.00
----------------------------	--------------

Ground beef in tomato base, salsa, guacamole, cheese sauce

BURGER

Grilled Wagyu Beef Burger	80.00
----------------------------------	--------------

Wagyu patty, caramelized onion, pickle, cheddar cheese, lettuce, Brioche bun, French fries

'Pollo Asado' Burger	52.00
-----------------------------	--------------

Grill marinated Mexican spicy chicken leg, pineapple, caramelized onion, pickle jalapeno, cheddar cheese, lettuce, brioche bun, steak fries

PASTA

Seafood Squid ink Spaghetti	80.00
------------------------------------	--------------

Squid ink spaghetti, prawn, squid, mussel, scallop, parsley, parmesan cheese

Creamy Smoke Salmon Pasta	75.00
----------------------------------	--------------

Spaghetti, squid ink spaghetti, smoked salmon, capers, garlic flakes, cherry tomato, baby spinach, parmesan cheese

Smoke Duck Spicy Rigatoni Pasta	68.00
--	--------------

Smoked duck breast, creamy tomato sauce, arugula

Beef Ragu Tagliatelle	55.00
------------------------------	--------------

Slow cook beef short rib, garlic confit, sundried tomato, parsley, parmesan cheese

Vegetable Linguine Pesto	48.00
---------------------------------	--------------

Asparagus, baby carrot, sundried tomato, red radish, Parmigianino cheese

FROM THE LAND

MEAT

Churrasco 180.00

Grilled chilled beef tenderloin , lamb rack, chicken on Brazilian BBQ skewers, roasted vegetable, pineapple , patatas bravas, black pepper sauce, chimichurri sauce

Grilled Beef Tenderloin 180g 120.00

Patatas bravas, roasted vegetable, black pepper sauce

Grilled Rib-eye Steak 230g 140.00

Patatas bravas, roasted vegetable, black pepper sauce

Costelao Braised Short Ribs 150g 120.00

36 hours braised short rib, serve with roasted vegetable, potato bravas

Grilled Lamb Rack 260g 98.00

Rosemary herbs mustard, patatas bravas, roasted vegetable, rosemary sauce

'Fajitas' Pelangi Grilled Chicken 65.00

Grill marinated 'fajitas' chicken leg, tortilla serve with 'peri-peri' gel, roasted vegetables, patatas bravas, black pepper sauce

SEAFOOD & FISH

Grilled Lobster 700-800g 400.00

Mashed potato, butter vegetable, lemon butter sauce

Salmon Trout Fillet 170g 110.00

Mashed potato, butter vegetable, saffron seafood sauce

Grilled Mariscada 110.00

Arborio rice, grilled of scallop, prawn, squid, mussel, mashed potato, butter vegetable, saffron seafood sauce

Grilled Andaman Snapper 160g 80.00

Tomato, arugula, mashed potato, butter vegetable, lemon butter sauce

Pan Seared Seabass 160g 65.00

Vegetable ragout, green pea puree, garlic aioli, mashed potato, butter vegetable, lemon butter sauce

KIDDIE TREATS

25.00

Chickadee's chicken

Chicken finger, French fries

Barney burger

Mini chicken burger, French fries, salad

Kids fish & chips

Battered local seabass fillets, French fries,
tartare sauce

DESSERT

Coconut banana tart

45.00

coconut, banana, vanilla Ice Cream

Classic apple pie

45.00

Vanilla ice cream

Strawberry cheesecake

45.00

Coconut Crème Brulee

30.00

Cooking cream, egg, sugar, coconut milk, gelatine

Haagen-Dazs Ice Cream

28.00

Strawberry

Belgian chocolate

Macadamia nuts

Vanilla

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
Dog Point 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
Clement Canne Bleue Rhum	48.00

GIN

Gordon	25.00
Bombay Sapphire	25.00
Roku	38.00
Monkey 47	68.00

VODKA

Absolut	22.00
Smirnoff Red	22.00
Grey Goose	31.00
Belvedere	59.00

TEQUILA

Camino	22.00
Agavita Gold	22.00

COGNAC

Remy Martin VSOP	35.00
------------------	-------

WHISKY

Teacher's,	24.00
Jim Beam	24.00
Jack Daniel's	29.00
Monkey Shoulder	31.00
Glenmorangie Extremely Rare 18 Years	55.00

INTERNATIONAL OF COLLECTION

33.00

Long Island Ice Tea

Vodka, rum, gin, tequila, brandy, whisky, lime juice, coke

Singapore Sling

Gin, cherry brandy, grenadine syrup, lime juice, soda water

Cucumber Collins

Gin, Cointreau, cucumber juice, lime juice, sugar syrup, soda water

Negroni

Campari, gin, sweet red vermouth

Old Fashion

Whisky, sugar cube, angostura bitters, plain water

PELANGI GRILL CREATION

33.00

Cream de la Creme

Baileys, Kahlua, crème de banana, crème de cacao white, vanilla ice cream

Sparkling Halia

Vodka, triple sec, orange curacao, angostura bitter, lime juice, Ginger beer

Absolutely Ananas

Vodka, crème de banana, triple sec, fresh pineapple

MOCKTAILS

27.00

Curacao Island

Banana, pineapple juice, orange juice, mango juice

Cinderella

Orange juice, cream, grenadine syrup

Jungle cooler

Pineapple Juice, orange juice, cream, syrup de menthe green

SMOOTHIE SELECTION

27.00

Mango Banana

Mango puree, plain yogurt, banana puree, cream

Tropical Berry

Blueberries puree, banana puree, ginger, honey, pineapple juice, plain yogurt

MINERAL WATER

STILL

Acqua Panna - 500ml	25.00
Acqua Panna - 750ml	33.00

SPARKLING

San Pellegrino - 500ml	25.00
San Pellegrino - 750ml	33.00

LOCAL

Small—500ml	12.00
Large—1 liter	18.00

SOFT DRINKS

16.00

Coca Cola, Cola Zero, Sprite, Soda, Tonic, Ginger Ale, Ginger Ade,
100 Plus, Red Bull

FRESH JUICE

24.00

Apple, orange, watermelon

CHILLED JUICE

18.00

Orange, pineapple, mango, cranberry

COFFEE

17.00

Freshly brewed coffee, espresso, double espresso, macchiato,
cappuccino, café latte

SELECTION OF TEA BY TEA DROP

17.00

English breakfast, Earl grey , Chamomile, Jasmine Green tea,
Pure green tea