

## Appetisers

PLEASE ASK YOUR WAITER FOR THE CHEF'S SPECIAL OF THE DAY

<b>Chilled Salmorejo Soup</b> 🌿	52
<i>Purée of raw tomatoes, bread, lemon EV olive oil</i>	
<b>Soto Ayam</b> 🌿	50
<i>Shredded chicken, turmeric scented broth, spring onion hard boiled egg</i>	
<b>Bruschetta (3 pieces)</b> 🌿 🥜	32
<i>Beetroot pesto, feta cheese, cherry tomatoes</i>	
<b>Caprese</b> 🌿	62
<i>Vine ripened tomatoes, Langkawi mozzarella, balsamic sourdough toast</i>	
<b>Salt and Sarawak Pepper Squid</b> 🥜	56
<i>Romesco sauce, lemon</i>	
<b>Sushi Rolls (6 pieces)</b>	69
<i>Crab, unagi, pickled vegetables, pickled ginger, wasabi, soy</i>	
<b>Catch of the Day Sashimi</b>	72
<i>Wasabi, pickled ginger, soy</i>	

## Salad Bowls & Grains

<b>Add grilled chicken breast</b>	15
<b>Add mild spiced harissa king prawns</b>	40
<b>Datai Caesar</b>	50
<i>Romaine, soft quail egg, aged parmesan, baguette croutons pickled white anchovies</i>	
<b>Arugula</b> 🥜 🌿 🌱	54
<i>Nashi pear, pecorino cheese, pine nuts, balsamic</i>	
<b>Organic Quinoa</b> 🌿 🌱	54
<i>Mango, coconut, avocado, passionfruit dressing</i>	
<b>Super Greens</b> 🌿 🌱	52
<i>Selected greens, 5-seed mix, organic apple-cider vinaigrette</i>	
<b>Mediterranean</b> 🌿 🌱	52
<i>Tomato, cucumber, red onion, Kalamata olives, feta cheese</i>	
<b>Crab</b> 🌱	88
<i>Watermelon, red onion, lettuce, sweet lemon dressing</i>	
<b>Glow</b> 🌿 🥜 🌱	52
<i>Selection of raw vegetables and leaves, almonds, omega seeds, goji berries</i>	

## Pasta

Gluten free pasta is available upon request 🌱

<b>Spaghetti</b> 🥜	94
<i>King prawns, rocket-pine nut dressing</i>	
<b>Linguine Aglio &amp; Olio</b> 🌿	66
<i>Garlic, chilli, semi-dried tomatoes, EV olive oil</i>	
<b>Penne</b> 🌿	66
<i>Cherry tomato ragu, Langkawi stracciatella cheese</i>	

## Sandwiches, Wraps & Burgers

Served with choice of steak house fries or side salad

<b>Ciabatta</b> 🥜 🌿	68
<i>Roasted red bell pepper, Langkawi mozzarella, rocket, pesto</i>	
<b>Club</b>	76
<i>Chicken, cheddar cheese, soft boiled egg, B.L.T., multi grain toast</i>	
<b>Wagyu Burger (170 grams)</b>	98
<i>Ground beef, onion, pickles, tomato, lettuce, cheese, house made spicy ketchup, milk bun</i>	
<b>Tortilla Wrap</b>	72
<i>Beer battered market fish, crisp lettuce, cucumber relish, yuzu poppy seed mayo, lime</i>	

## Pizza

Made with buffalo milk fior di latte cheese. Any pizza can be prepared with a gluten free base 🌱

<b>Margherita</b> 🌿	68
<i>Langkawi mozzarella, parmigiano, cherry tomatoes, oregano, basil</i>	
<b>Chicken Tikka</b>	76
<i>Red onion, mango, coriander, mint chutney, cucumber raita</i>	
<b>Frutti Di Mare</b>	92
<i>Plum tomato, mozzarella, mixed seafood, jalapeño chilli, crisp capers</i>	

## Malaysian Specialities

<b>Satay (6 pieces)</b> 🥜	72
<i>Chicken and beef on bamboo skewers, peanut sauce, rice cake</i>	
<b>Mee Mamak</b>	80
<i>Wok-fried egg noodles, chicken, bean curd, potato, choy sum tomato</i>	
<b>The Datai Nasi Goreng</b>	82
<i>Stir-fried jasmine rice, chicken, prawn, keropok, lobster satay</i>	

## From the Tandoor Clay Oven

Marinated in tandoori marsala, served with cucumber raita, mint chutney, Kachumber salad

<b>Tiger Prawn Tikka</b>	110
<b>Chicken Tandoori</b>	76
<b>Naan</b> 🌿	18
<i>Leavened oven-baked flatbread, choice of plain butter, garlic or cheese</i>	
<b>Onion Kulcha</b> 🌿	20
<i>Naan bread filled with onions, mild marsala</i>	
<b>Aloo Paratha</b> 🌿	22
<i>Filled with spiced potato</i>	

## From the Grill

Rubbed with extra virgin olive oil, sea salt, Sarawak black pepper

<b>Today's Market Catch</b> *subject to availability per 100 grams	MP
<b>Whole fish grouper/snapper (400 - 550 grams)</b> per 100 grams	MP
<b>Catch of the day/fish fillet cooked on the skin</b> 200 grams	125
<b>Tiger prawns</b> (3 pieces)	175
<b>Black Angus grain-fed sirloin steak</b> 200 grams	195

Grilled dishes include your choice of sauce and one side dish:

### Side Dishes

Mixed salad greens, palm sugar dressing  
Steak house fries, house made spicy ketchup  
Skillet potatoes, olive oil, lemon  
Stir-fried island vegetables  
Steamed jasmine rice, crispy shallots

### Sauces

Riviera: EV olive oil, tomatoes, olives, capers  
Mango chilli salsa  
Salsa verde  
Romesco 🥜  
Sparkling wine, parsley butter

## Dessert

<b>Marinated Citrus</b> 🌱	36
<i>Star anise and cinnamon salad</i>	
<b>Our Signature Tiramisu</b>	44
<i>* contains alcohol</i>	
<b>Coconut Lime Pannacota Exotic Fruit Compote</b> 🌱	42
<i>Mango, pineapple compote with lemongrass, coconut sorbet</i>	
<b>Chocolate Fondant</b> 🥜	44
<i>Caramelised hazelnut, vanilla ice cream</i>	
<b>Seasonal Fruit Platter</b> 🌿 🌱	28
<b>Ice Cream</b> 🥜	18
<i>Vanilla, chocolate, coffee, caramelised sea salt, Oreo, pistachio, Rum raisin</i>	
<b>Sorbet</b> 🌿 🌱	18
<i>Lemon, raspberry, coconut, coconut banana lime, mango Pineapple, passion fruit, strawberry</i>	
<b>Selection of Sauces</b>	
<i>Caramel, chocolate, raspberry, mixed nuts 🥜</i>	

🥜 Contains Nuts 🌱 Gluten Free 🌿 Vegan 🌱 Vegetarian

All prices are in Malaysian Ringgit and are subject to 10% service charge. For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant & dining area.