

Appetisers

Chilled Salmorejo Soup 🌿 🥗	54
<i>Purée of raw tomatoes, bread, lemon EV olive oil</i>	
Sup Makanan Laut 🌿 🥗	64
<i>Seafood, rice noodle soup, turmeric, spring onions, crispy shallots</i>	
Bruschetta (3 pieces) 🌿 🥗	32
<i>Beetroot pistou, feta cheese, cherry tomatoes</i>	
Caprese 🌿	65
<i>Vine ripened tomatoes, locally made buffalo mozzarella, balsamic, sourdough toast</i>	
Salt and Sarawak Pepper Squid 🥗	56
<i>Squid ink aioli, lemon</i>	
Sushi Rolls (6 pieces)	69
<i>Crab, unagi, pickled vegetables, pickled ginger, wasabi, soy</i>	
Catch of the Day Sashimi 🥗	78
<i>Wasabi, pickled ginger, soy</i>	

Salad Bowls & Grains

Add grilled chicken breast	18
Add mild spiced harissa king prawns	40
Add smoked salmon 80 grams	30
Soba 🌿 🥗 🥗	58
<i>Green tea buckwheat noodles, baby spinach, garbanzos, soya beans, seaweed</i>	
Datai Caesar	54
<i>Romaine, soft quail egg, parmesan, baguette croutons, pickled white anchovies</i>	
Organic Quinoa 🌿 🥗	58
<i>Mango, coconut, avocado, passionfruit dressing</i>	
Super Greens 🌿 🥗 🥗	54
<i>Selected greens, 5-seed mix, organic apple-cider vinaigrette</i>	
Mediterranean 🌿 🥗	56
<i>Tomato, cucumber, red onion, Kalamata olives, feta cheese</i>	
Glow 🌿 🥗 🥗 🥗	54
<i>Selection of raw vegetables and kale slaw, smoked almonds, omega seeds, goji berries</i>	
Chilled Prawns 🥗	72
<i>Butter lettuce, jicama remoulade, black sesame, pea shoots, lemon dressing</i>	

Pasta

<i>Gluten free pasta is available upon request 🥗</i>	
Spaghetti 🥗	98
<i>Tiger prawns, kale pesto, sourdough crumbs</i>	
Linguine Aglio & Olio 🌿	66
<i>Garlic, chilli, parsley, semi-dried tomatoes, parmesan, EV olive oil</i>	
Penne 🌿	66
<i>Napolitano cherry tomato sauce, locally made stracciatella cheese, garden basil</i>	

Sandwiches, Wraps & Burgers

Served with steak house fries or side salad

Ciabatta	
<i>Tofu salad, lettuce, cucumber, carrot, alfalfa, avocado 🌿</i>	
<i>Chilled pink roast beef, lettuce, tomato, pickles, horseradish mayonnaise</i>	
Club	76
<i>Chicken, cheddar cheese, soft boiled egg, B.L.T., multi grain toast</i>	
Tortilla Wrap	76
<i>Beer battered market fish, crisp lettuce, cucumber relish, yuzu poppy seed mayo, lime</i>	
Wagyu Cheese Burger (200 grams)	102
<i>Wagyu beef patty, onion, pickles, house spicy ketchup, toasted milk bun</i>	

Pizza

Prepared with locally produced buffalo's milk mozzarella. Any pizza can be prepared with a gluten free crust 🥗

Margherita 🌿	68
<i>Tomato sugo, fior di latte, parmesan, cherry tomatoes, oregano, garden basil</i>	
Chicken Tikka	76
<i>Tomato sugo, fior di latte, red onion, mango, coriander, mint chutney, cucumber raita</i>	
Tre Formaggi 🌿	76
<i>Pizza in bianco, fior di latte, goat cheese, parmesan, pumpkin seeds, raw honey, spinach</i>	

Malaysian Specialities

Satay (6 pieces) 🥗 🥗 🥗	72
<i>Chicken and beef on bamboo skewers, peanut sauce, rice cake</i>	
Mee Mamak	80
<i>Wok-seared egg noodles, chicken, bean curd, potato, choy sum, tomato</i>	
The Datai Nasi Goreng	86
<i>Stir-fried jasmine rice, chicken, prawn, acar rampai, keropok lobster satay</i>	
<i>Gluten-free preparation available upon request 🥗</i>	

From the Tandoor Clay Oven

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

Tiger Prawn Tikka (3 pieces)	175
Chicken Tandoori	76
Naan 🌿	18
<i>Leavened oven-baked flatbread, choice of plain, butter, garlic or cheese</i>	
Onion Kulcha 🌿	20
<i>Naan bread filled with onions, mild marsala</i>	
Aloo Paratha 🌿	22
<i>Filled with spiced potato</i>	

From the Grill

Flame grilled, rubbed with extra virgin olive oil, sea salt, Sarawak black pepper 🥗

Today's sea catch *subject to availability per 100 grams	MP
Whole grouper/snapper (400 - 550 grams) per 100 grams	MP
Sea bass fillet cooked on the skin 200 grams	130
Tiger prawns butterflied (3 pieces)	175
Black Angus grain-fed sirloin steak 200 grams	195

Grilled dishes include your choice of sauce and one side dish: Steamed Jasmine rice and additional side orders are chargeable.

Side Dishes

*Mixed salad greens, palm sugar dressing
Steak house or skinny 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 🥗
Seaweed-turmeric butter*

Desserts

Mango Melba	48
<i>Poached mango with strawberry juice, vanilla ice-cream, vanilla Chantilly, caramelized almond flakes</i>	
Our Signature Tiramisu	45
<i>Coffee crème brûlée, mascarpone amaretto cream, sea salt chocolate hazelnut crunchy * contains alcohol</i>	
Chocolate Liégeois	50
<i>Chocolate ice-cream, salty chocolate cookies, vanilla cream</i>	
Coconut Pineapple Sago 🌿 🥗 🥗	45
<i>Coconut sago, pineapple, mint, ginger soup * sugar free</i>	
Datai Fruit Salad 🌿 🌿 🥗	42
<i>Seasonal fresh fruit, exotic star anis syrup, coconut sorbet</i>	
Ice Cream	24
<i>Vanilla, chocolate, coffee, caramel sea salt, Oreo, rum raisin Pistachio 🥗</i>	
Sorbet 🌿 🌿	24
<i>Raspberry, coconut, mango, pineapple, passion, lychee 🥗 Lemon</i>	
Selection of Sauces	
<i>Caramel, chocolate, raspberry, mixed nuts 🥗</i>	

🥗 Contains Nuts 🥗 Gluten Free 🌿 Vegan 🌿 Vegetarian 🥗 Dairy-Free

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.