

A LA CARTE BREAKFAST 7:00 - 11:00 AM

ASSORTED BAKERY BASKET 🥞

Hand rolled butter croissant, pain au chocolat, fruit Danish or muffin

TOAST

White, rye, multi grain, dried fruit and nut loaf 🥞

* Gluten and dairy-free options available upon request

All bakery items served with butter, home-made fruit preserves eggless kaya and locally produced raw honey

ORGANIC OAT AND QUINOA PORRIDGE 🌱🌿🥛

Prepared with milk, almond milk or water, served with natural palm sugar on the side

* Add banana and locally produced raw honey

CORN FLAKES, ALL BRAN, COCO CRUNCH HOME-MADE ROASTED GRANOLA, GLUTEN FREE GRANOLA OR DATAI NATURAL MUESLI BLEND

Choice of full cream, skimmed, soybean or almond milk 🥞🥛

* Assorted toppings, selected seed mix, toasted nuts, dried fruits natural wheat germ

ASSORTED TROPICAL FRUIT PLATTER 🌱🌿

WHIPPED YOGHURT 🥛

Natural, low fat or fruit flavoured, topped with super seeds, natural bee pollen

* Add low-sugar fruit compote

BIRCHER MUESLI 🌱

Mango, goji berries, organic coconut nectar

BLISS SMOOTHIE BOWL 🌱🥛

Dragon fruit, banana, strawberry, home-made granola, coconut, sunflower seeds

PURE VEGETABLE SALAD 🌱🌿🥛

Spinach, pickled beets, radish, carrot, apple, cucumber, organic apple cider dressing

SMOKED SALMON PLATTER

Soured cream, capers, onion, lemon, activated charcoal rye toast

MIXED COLD CUT AND CHEESE PLATTER

Bresaola, chicken mortadella, Saint-Paulin, Camembert, Emmental cheese pickle

BUTTERMILK PANCAKES 🌱

ANY STYLE EGGS

Fried, poached, omelet, scrambled or scrambled egg whites

* Served with cherry tomatoes and your selection of toast

EGGS BENEDICT, ROYALE, FLORENTINE 🌱

Beef bacon, smoked salmon or baby spinach, toasted English muffin Hollandaise sauce

MEE MAMAK

Wok-fried egg noodles, chicken, bean curd, potato, choy sum, tomato

EGG ROTI CANAI

Traditional flat bread served with vegetable dhal curry

ALL DAY DINING 12:00 - 22:00 PM

Appetisers

Chilled Butternut Soup 🌱	54
Croutons, cherry tomatoes, cucumber, pumpkin oil	
Prawn Bisque	66
Coconut milk, garden peperomia	
Tomato Bruschetta 🌱	45
Chargrilled French baguette, vine-ripened tomato, basil, oregano balsamic crème	
Grilled Squid 🥛🌱	75
Assorted cherry tomatoes, capers, parsley, limoncello dressing	
Burrata and Heirloom Tomatoes 🥞	76
Basil infused olive oil, sumac, pine nuts, golden raisins	
Mushroom Risotto 🌱🥛	72
Arborio rice, mascarpone, parmesan cheese, black truffle oil	
* Dairy-free risotto can be prepared upon request	
Black Angus Beef Carpaccio 🥞	96
Thinly sliced raw fillet of beef, semi-dried tomatoes, aged parmesan EV olive oil	

Salad Bowls & Grains

Add grilled chicken breast	18
Add mild spiced harissa king prawns	40
Datai Caesar	54
Romaine, soft quail egg, parmesan, baguette croutons, pickled white Spanish anchovies	
Organic Quinoa 🌱🥛	58
Mango, coconut, avocado, passion fruit dressing	
Mediterranean 🌱🥛	56
Tomato, cucumber, red onion, Kalamata olives, feta cheese	
Peppered Tuna 🥞	72
Green beans, cherry tomatoes, almond flakes, Furikake butterhead lettuce	

Pasta

<i>Gluten-free pasta is available upon request</i> 🥛	
Spaghetti 🥞	98
Tiger prawns, herb pesto, toasted sourdough crumbs	
Linguine Aglio E Olio 🌱	66
Garlic, chilli, parsley, cherry tomatoes, parmesan, EV olive oil	

ALL DAY DINING 12:00 - 22:00 PM

Sandwiches, Wraps & Burgers

Served with steak house or skinny fries or mixed leaf side salad

Club	78
Chicken, cheddar cheese, soft boiled egg, B.L.T., multigrain toast	
Wagyu Cheese Burger (200 grams)	102
Wagyu beef patty, onion, gherkin, house spicy ketchup, toasted milk bun	

Malaysian Specialities

Mee Mamak	80
Wok-fried egg noodles, chicken, bean curd, potato, choy sum, tomato	
The Datai Nasi Goreng	86
Stir-fried jasmine rice, chicken, prawns, acar rampai, keropok, lobster satay	
Gluten-free preparation available upon request 🥛	

From the Grill

Flame grilled, rubbed with EV olive oil, sea salt, Sarawak black pepper 🥞	
Catch of the Day	135
Fish fillet, skillet potatoes, asparagus, Riviera sauce, citrus gremolata lemon	
Roasted Chicken Breast	150
Shallot confit, potato, asparagus, broccoli, daikon, carrot, chicken jus	
Premium Sher Wagyu Sirloin Steak marble score 6 (200 grams)	255
Hand-cut chips, black truffle oil and parmesan, mixed leaf side salad spicy ketchup, Dijon mustard	
*This beef doesn't benefit from cooking above medium rare	

Desserts

Our Signature Tiramisu 🥞	45
Coffee crème brûlée, mascarpone cream, sea salt, chocolate hazelnut crunchy	
Lemon-Lime Tart	45
Citrus jelly, berry coulis, lemon sorbet	
Crepe Fondant	50
Baked chocolate fondant served in a crepe, caramelized hazelnuts vanilla ice-cream	
Home-made Ice Cream and Sorbet	24
Vanilla, chocolate, coffee, salted caramel, Oreo, rum raisin, pistachio 🥞	
Raspberry, coconut, mango, pineapple, passion fruit, strawberry lemon (contains milk)	