Beach Club Snacks

Crispy Corn Tortilla Chips	60
Sushi Rolls (6 pieces) Fresh crab California, unagi and Shimeji-avocado, pickled ginger wasabi, soy sauce	69
Langkawi Catch of the Day Sashimi Wasabi, pickled ginger, soy sauce	69
Lebanese Mezze Duo Duo B Hummus and moutabal, served with sumac salted pita bread	68
Prawn Sliders Lemongrass milk bun, piquillo pepper, skinny fries	80
Satay (6 pieces) 🖋 👔 💰 Chicken and beef on bamboo skewers, peanut sauce	72
Salads	
Datai Caesar Hydroponic romaine lettuce, soft poached quail eggs, brioche croutons, traditional dressing, pickled white Spanish anchovies	55
Horiatiki Salad 🎉 🕉 Greek Feta cheese, cucumber, vine-ripened tomato, Kalamata olives, fresh garden oregano, lemon olive oil	85
Add chargrilled chimichurri marinated chicken breast Add smoked chipotle marinated prawns	18 40
Tuna Saku Poke Bowl	70
Charred raw Japanese tuna, quinoa, avocado, cucumber, carrots sea grapes, sesame seeds, ponzu	

Contains Nuts & Gluten-Free Vegan Vegetarian Dairy-Free

Please inform us if you have any specific dietary needs.

Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area.

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant & dining area.

All prices are in Malaysian Ringgit and subject to 10% service charge.

Sourdough Pizza

Prepared with locally produced buffalo's milk Mozzarella cheese.

Any pizza can be prepared with a gluten-free crust

Margherita

70

Tomato, Mozzarella, garden basil, EV olive oil

Frutti di Mare

98

Basil pesto, shrimp, local calamari, crab, rocket leaves

Chicken Tandoori

76

Tomato, Mozzarella, red onion, bird's eye chilli, mint chutney fresh coriander leaves, mango

Sandwiches and More

Served with a choice of skinny or steakhouse fries or local organic mixed greens salad

Vegetarian Naanwich 55
Fresh tandoor oven-baked naan, grilled seasonal vegetables kemangi pesto, crumbled Greek Feta cheese

Datai Wagyu Beef Burger (200 grams)
Mushrooms 'au jus', caramelized onions, aged cheddar toasted milk bun

Grilled Chipotle Rubbed Chicken Wrap
Whole wheat flour tortilla, tomato salsa, guacamole

Prawn Roll

Brioche bun, pickled cucumber, lime, smoked chilli aioli

Desserts

Cheesecake Coupe
Strawberry cheesecake ice cream, fresh berries, vanilla Chantilly

Sliced Seasonal Fruit Platter

42



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