

APPETISERS, SALAD AND SOUPS

Datai Caesar	55
<i>Baby romaine leaves, soft poached quail eggs, traditional dressing, parmesan croutons</i>	
Add grilled chimichurri marinated chicken breast	18
Add grilled prawns rubbed with smoked chilli paste	40
Organic Greens 🌿 🌱 🥛	55
<i>Cherry tomatoes, avocado, lemon-Dijon vinaigrette</i>	
Langkawi “Catch of the Day” Ceviche 🌱 🥛	80
<i>Calamansi, avocado, red chilli, garden coriander, EV olive oil</i>	
Garlic Prawns 🥛	90
<i>Squid ink aioli, piquillo pepper, grilled sourdough</i>	
Burrata Caprese 🥜 🌱 🌿	90
<i>Locally made buffalo milk Italian style cheese, heirloom tomatoes, basil pesto, aged balsamic</i>	
Homemade Vegetable Spring Rolls 🥛 🌿	52
<i>Sweet turnip, cabbage, carrot, Shiitake mushrooms, tamarind-chilli dipping sauce</i>	
Chilled Tomato Gazpacho 🥛 🌱	55
<i>Cucumber, EV olive oil, brioche</i>	
Malaysian Oxtail Soup 🌱 🥛	58
<i>Aromatic broth, carrot, cherry tomatoes, potato, spring onions, crispy shallots</i>	

SANDWICHES AND MORE

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

Datai Wagyu Beef Burger (200 grams)	102
<i>Mushrooms ‘au jus’, onion compote, aged cheddar, milk bun</i>	
Prawn Wrap 🥛	86
<i>Whole wheat flour tortilla, wok-fried prawns, tomato salsa, guacamole</i>	
Grilled Chipotle-Rubbed Chicken Sandwich	78
<i>Buttered brioche bun, Mozzarella cheese, balsamic charred red onions</i>	

MEAT & FISH

Grilled Black Angus Sirloin Steak 🌱	198
<i>Parmesan fries, glazed vegetables, truffle jus</i>	
Kemangi Basted Organic Chicken 🌱	145
<i>Boneless breast and thigh, potato purée, young corn, edamame mushroom sauce</i>	
Pan-Roasted Local Market Fish 🌱	135
<i>White grapes, sugar snap peas, calamansi</i>	
Grilled Jumbo Tiger Prawns 🥜 🥛 🌱	195
<i>Green mango, Thai basil, kaffir lime, tom yum oil</i>	

ASIAN FAVOURITES AND PASTA

Char Kway Teow 🥛	80
<i>Penang-style wok-fried flat noodles, king prawns, sprouts, dark soy</i>	
Mee Mamak 🥛	80
<i>Wok-tossed egg noodles, chicken, bean curd, potato, choy sum, tomato</i>	
Nasi Goreng 🥛	82
<i>Stir-fried jasmine rice, chicken, king prawns, keropok, fried egg, beef and chicken satay</i>	
Wok-fried Tempeh 🥛	65
<i>Bok choy, Shiitake mushrooms, spring onions, hoisin sauce</i>	
Lemongrass Steamed Red Snapper 🥛	135
<i>Ginger, garlic, bird’s eye chilli, soy sauce</i>	
Spaghetti Bolognese	66
<i>Slow cooked beef ragu, Parmigiano-Reggiano cheese</i>	
Linguine Aglio e Olio con Gamberi	95
<i>Prawns, EV olive oil, garlic, lemon, red chilli, Italian parsley</i>	

DESSERTS

Our Signature Tiramisu	55
<i>Coffee crème brulee, light mascarpone cream, chocolate sea salt crumble</i>	
Lychee Almond Delight 🥜	42
<i>Orange blossom cream, fresh berries, lychee-rose water sorbet</i>	
Ceylon Cinnamon Crème Brûlée	45
<i>Star anise marinated orange</i>	
Chocolate Coconut Tart	45
<i>Chocolate crèmeux, coconut mousse</i>	
Kuih Kole Kacang	30
<i>Green bean coconut custard, fresh mango, vanilla ice cream</i>	
Sliced Seasonal Fruit Plate 🌿 🌱 🥛	42
Selection of Ice Creams and Sorbet (per scoop)	24
<i>Madagascar vanilla, Venezuelan dark chocolate, sea salt caramel, Oreo, berry cheesecake, pistachio 🥜</i>	
<i>Coconut, calamansi, passion fruit, mango, raspberry, strawberry, lychee-rose water, lemon (contains milk)</i>	

🥜 Contains Nuts 🌱 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🥛 Dairy-Free

Please inform us if you have any specific dietary requirement or needs. Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area.

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