

The Beach Club

Starters

Chilled Tomato Gazpacho 🌿 🥗	55
<i>Heirloom tomatoes, cucumber, EV olive oil</i>	
Seafood Broth	66
<i>Shrimp, squid, white fish, glass noodles, sea grapes, kaffir</i>	
Tomato Bruschetta 🌿 🥗	45
<i>Chargrilled sourdough, cherry heirloom tomatoes, basil pesto balsamic crème</i>	
Vietnamese Summer Roll 🌿	62
<i>Avocado, mango, pea shoots, jicama, garden mint, Nuoc Cham dipping sauce</i>	
Lebanese Mezze 🌿	
<i>Selection of Chef Saiid's family recipes served with homemade sumac-salted pita bread</i>	
Hummus	35
Tabouleh	35
Moutabal	33
Trio Platter (sharing for two)	95
Sushi Rolls (6 pieces)	69
<i>Fresh crab California, unagi, Shimeji-avocado, served with pickled ginger, wasabi, soy sauce</i>	
Langkawi Catch of the Day Sashimi 🥗	69
<i>Wasabi, pickled ginger, soy sauce</i>	

In Good Health

Datai Caesar	55
<i>Hydroponic romaine lettuce, soft poached quail eggs, brioche croutons, traditional dressing, pickled white Spanish anchovies</i>	
Add chargrilled chimichurri marinated chicken breast	18
Add smoked chipotle marinated prawns	40
Veracruz Style Prawn Cocktail	98
<i>Virgin Bloody Mary juice, guacamole, crispy corn tortilla chips</i>	
Horiatiki Salad 🌿 🥗	85
<i>Greek Feta cheese, cucumber, vine-ripened tomato, Kalamata olives, fresh garden oregano, lemon olive oil</i>	
Roasted Marinated Beetroot Salad 🌿 🥗	55
<i>Mixed greens, goat cheese, orange, jungle honey, toasted almonds</i>	
Tuna Saku Poke Bowl	70
<i>Charred raw Japanese tuna, quinoa, avocado, cucumber, carrots sea grapes, sesame seeds, ponzu</i>	
Caprese 🌿	65
<i>Langkawi-made mozzarella di bufala, vine-ripened tomato garden basil, EV olive oil, aged balsamic</i>	

Pasta

<i>Gluten-free pasta is available upon request</i> 🌾	
Prawn Spaghetti Aglio Olio	95
<i>Garlic, Italian parsley, EV olive oil, lemon, peperoncino</i>	
Penne Funghi 🌿	80
<i>Mushroom ragout, baby spinach, parmesan</i>	
Venetian Crab Linguine	120
<i>Fresh mud crab, cherry tomatoes, garlic, EV olive oil torn garden kemangi leaves</i>	

Sandwiches and More...

<i>Served with a choice of skinny or steakhouse fries or local organic mixed greens salad</i>	
Vegetarian Naanwich 🌿	55
<i>Fresh tandoor oven-baked naan, grilled seasonal vegetables kemangi pesto, crumbled Greek Feta cheese</i>	
Datai Wagyu Beef Burger (200 grams)	105
<i>Mushrooms 'au jus', caramelized onions, aged cheddar toasted milk bun</i>	
Grilled Chipotle Rubbed Chicken Wrap	78
<i>Whole wheat flour tortilla, tomato salsa, guacamole</i>	
Prawn Roll	78
<i>Brioche bun, pickled cucumber, lime, smoked chilli aioli</i>	

Sourdough Pizza

<i>Prepared with locally produced buffalo's milk Mozzarella cheese. Any pizza can be prepared with a gluten-free crust</i> 🌾	
Margherita 🌿	70
<i>Tomato, Mozzarella, garden basil, EV olive oil</i>	
Frutti di Mare 🥗	98
<i>Basil pesto, shrimp, local calamari, crab, rocket leaves</i>	
Chicken Tandoori	76
<i>Tomato, Mozzarella, red onion, bird's eye chilli, mint chutney fresh coriander leaves, mango</i>	

Malaysian Specialities

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

From the Tandoor Clay Oven

<i>Marinated in tandoori masala, served with cucumber raita, mint chutney Kachumber salad</i> 🥗	
Tiger Prawn Tikka (3 pieces)	175
Chicken Tikka	78
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 masala</i>	

From the Grill

<i>Chargrilled, rubbed with EV olive oil, sea salt and freshly ground Sarawak black pepper</i> 🥗	
Today's Andaman 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	175
Butterflied Jumbo Tiger Prawns (3 pieces)	195
Black Angus Rib Eye Steak 250 grams	220
Grilled dishes include your choice of sauce and one side dish: Additional side orders are chargeable.	
Side Dishes	Sauces
* Local organic mixed greens leaf salad	* Argentinian style chimichurri
* Creamy lemon Dijon dressing	* Garden basil butter
* Seasonal grilled vegetables, basil pesto	* Lemongrass-kemangi beurre blanc
* Wok-fried Asian green vegetables	* Tomato-coriander salsa
* Young roasted potatoes, rosemary, garlic	* Sambal aioli
* Steakhouse fries, smoked paprika	* Mushroom ragout
* Steamed Jasmine rice	

Desserts

Our Signature Tiramisu 🥗	55
<i>Espresso crème brûlée, Amaretto mascarpone cream, gula merah jelly</i>	
Pineapple Coconut Sago 🌿 🥗 🌾	45
<i>Mint ginger soup, pineapple sorbet</i>	
Cheesecake Coupe	50
<i>Strawberry cheesecake ice cream, fresh berries, vanilla Chantilly</i>	
Passion Fruit Tart	50
<i>Mango-lime compote, santan espuma</i>	
Sliced Seasonal Fruit Platter 🌿 🌿 🥗	42
Home-made Ice Creams and Sorbet	24
<i>Rum raisin, Venezuelan double chocolate, caramel sea salt Madagascar vanilla bean, Oreo, coffee, pistachio</i> 🥗	
<i>Coconut, mango, passion fruit, lychee-rose water, raspberry, strawberry lemon (contains milk)</i>	

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