

THE DATAI SIGNATURES

Organic Oatmeal Porridge

Prepared with milk or water, palm sugar on the side
Add banana and locally produced raw honey

Specialities

AVOCADO TARTINE

Grilled buckwheat sourdough, mashed avocado, heirloom tomatoes, EV olive oil

BRÛLÉE BRIOCHE FRENCH TOAST

Vanilla bean sugar, mixed berries, locally produced raw honey

BEETROOT-CURED SALMON TROUT

Green apple, organic mixed greens, lemon dressing

Asian Favourites

CANTONESE STYLE RICE CONGEE

Choice of seafood, chicken or vegetarian 

*Served with chopped spring onions, sliced ginger and sesame oil

NOODLE SOUP

Choice of yellow, vermicelli or flat rice noodle in clear chicken broth

*Served with chopped spring onions, fried shallots and tofu

Organic Eggs

VERDE EGG WHITE FRITTATA

Open-faced omelette, asparagus, edamame, green leaves

ANDAMAN LOBSTER EGGS BENEDICT

Toasted English muffin, young spinach, hollandaise

PAN-SEARED FOIE GRAS

Oeufs brouillés, truffle, brioche

SHAKSHUKA

Tunisian style baked eggs, spiced tomato sauce, capsicum, smoked paprika

CRAB OMELETTE

Spring onions, garden coriander, lemongrass

 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 and dining area.