

## The Datai Signature Cocktails

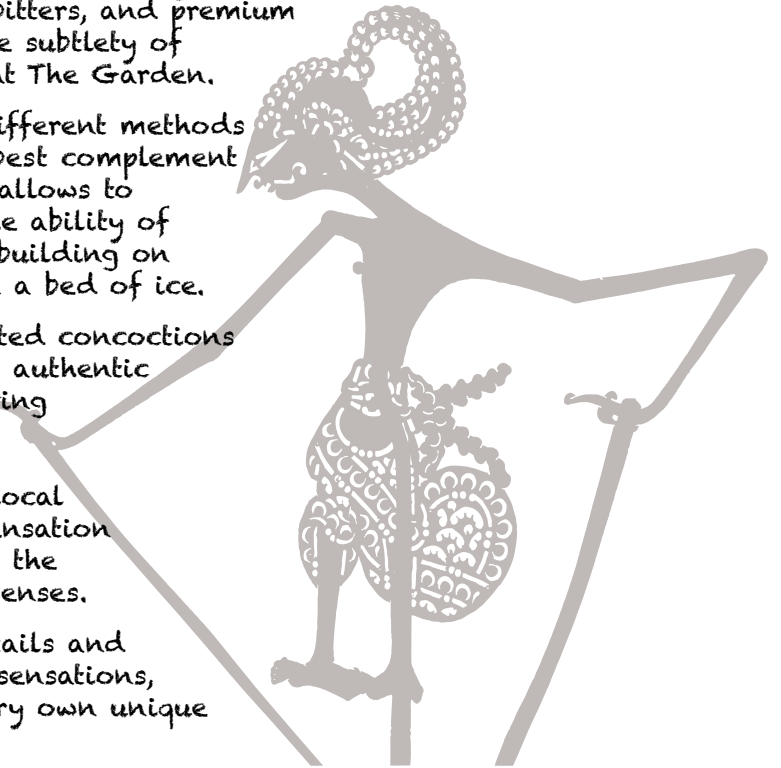
Experience our selection of handcrafted signature cocktails inspired by the bounty of nature around us and evoking hints of nostalgia with subtle flavours reminding us of childhood memories.

The artistry of these recipes lies in their freshly grown local ingredients; house-made aromatic bitters, and premium liqueurs; perfectly balanced with the subtlety of fragrant herbs and flowers grown at The Garden.

Our expert mixologists have used different methods to bring out the flavours that will best complement each cocktail, from sous-vide that allows to amplify the true flavours beyond the ability of traditional infusion techniques, to building on the aroma of a herb by laying it on a bed of ice.

The concept of these specially curated concoctions is based on Malay culture, blending authentic impressions that can be found walking down traditional village paths with delicate floral embellishments; savour the complex tangy taste of local calamansi citrus, or the warming sensation of a hint of vanilla extracted from the pandan tree, and delight all your senses.

Browse through our signature cocktails and embark on a journey of new taste sensations, carefully curated and with their very own unique The Datai twist.



## The Gulai House Collection

70

### **Ambarella Fizz**

*Tanqueray 10, Kedondong, Citrus, Soda*

Profile: On Ice, Fruity, Soft, Fizzy, Sweet & Sour, Refreshing

### **LangKooler**

*Lemongrass Rum Infusion, Kaffir Lime Leaf, Mint, Citrus, Soda*

Profile: Crushed, Local Profile, Citrusy, Fizzy, Thirst Quenchers

### **Halia**

*Crafted Rempah Rum, Ginger, Citrus, Soda*

Profile: Build On Ice, Herbaceous, Zingy, Spicy, Fizzy  
Thirst Quenchers

### **When In The Datai**

*Grey Goose, Citrus, Honey, Red Chilli, Grenadine*

Profile: Crushed, Sweet & Spicy, Rich

### **Kesom Boi**

*Crafted Kesum Gin, Asamboi, Lime*

Profile: Martini, Well-balanced, Warming, Herbaceous  
Sweet & Savoury, Complex

### **Jambu Ayaq**

*Crafted Water Rose Apple Gin, Elderflower, Cider, Asamboi*

Profile: Martini, Fruity, Soft, Sweet & Sour, Elegant

### **Sengkuang Calit**

*The Datai Gin, Frangelico, Lychee, Sweet Turnip & Citrus*

Profile: Martini, Fruity, Soft, Semi-Dry, Elegant

### **Pajeri**

*Crafted Coconut & Pineapple Rum, Ginger, Lime, Ginger Ale*

Profile: Build On Ice, Tropical, Spiced, Slightly Fizzy  
Dessert Driven



## Champagne Cocktails 98

### **Bellini**

Peach Schnapps & Peach Purée

### **Kir Royale**

Dijon Crème de Cassis

### **Mimosa**

Grand Marnier & Orange

### **French 75**

The Datai Gin & Citrus

## Martinis 55

### **Espresso Martini**

The Datai Vodka, Kahlúa & Espresso

### **Peach Martini**

The Datai Vodka, Peach Schnapps, Peach Purée  
Citrus

### **Dry Martini**

The Datai Gin & Dry Vermouth

### **Cosmopolitan**

The Datai Vodka, Cointreau, Cranberry & Citrus

## Classic Cocktails 50

### **Aperol Spritz**

Prosecco, Aperol & Soda

### **Caipirinha**

Cachaça, Sugar & Citrus

### **Jungle Bird**

Rum, Campari, Pineapple & Citrus

### **La Paloma**

Tequila, Citrus, Grapefruit & Soda

### **Mai Tai**

Rum, Cointreau Blood Orange, Orgeat, Citrus

### **Piña Colada**

Rum, Malibu, Pineapple & Coconut

### **Singapore Sling**

The Datai Gin, Cointreau, Cherry Heering  
Bénédictine, Pineapple, Grenadine, Soda  
Citrus & Bitters



## Sake Collection

### Echigo Zakura Junmai Daiginjo, Niigata

*It is a pure rice wine characterized by its firm body and fragrant aroma. It is made from carefully polished domestic rice and water only with no additives are used. The original taste of rice that you can feel slightly goes well with boiled fish and chanel.*

ALCOHOL: 15%                      POLISHING: 72%  
SMV: +7                              ACIDITY: 1.1

Bottle (720 ml)                      160  
Tokkuri (200 ml)                      48

### Heiwa 'KID' Junmai Daiginjo, Wakayama

*The nose on this special brew is a lively collection of cherries, pear, mango, and white flower blossoms. Fruity and silky, this semi-chewy brew drinks plump but very clean and smooth. And therein is the "art" of this sake that has a fruit basket full of flavours that are upfront and welcoming and then disappear in a clean and balanced finish.*

ALCOHOL: 15%                      POLISHING: 50%  
SMV: +2                              ACIDITY: 1.3

Bottle (1500 ml)                      480  
Tokkuri (200 ml)                      69

### Born Ginsen Tokubetsu Junmai Daiginjo, Fukui

*The taste is clean with a subtle nose. Well balanced taste and fragrance that comes with a hint of grapefruit at the finish. Bright citrusy, grapefruits note, fragrant style, great fragrance with delicate fruity sweetness, long elegant balanced pungent.*

ALCOHOL: 15%                      POLISHING: 50%  
SMV: +1                              ACIDITY: 1.5

Bottle (720 ml)                      400  
Tokkuri (200 ml)                      112

### Born Migaki 55 Junmai Ginjo, Fukui

*Dry and its fragrance is clean and crisp with a well-defined sold backbone of flavour and supporting acidity. It is neither cloying nor boring, excellent and elegant sake.*

ALCOHOL: 16%                      POLISHING: 55%  
SMV: +3                              ACIDITY: 1.5

Bottle (720 ml)                      290  
Tokkuri (200 ml)                      82



All prices are in Malaysian Ringgit and are subject to 10% service charge  
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### Yamamoto Pure Black Junmai Ginjo, Akito

*A modern, fresh style of junmai ginjo by maverick brewer Yamamoto with aromas of rockmelon, kiwi, pineapple, grapefruit and natural wet stone. This sake is bottled just a few days after pressing, leaving a slight spritz on the palate. Sherbet, citrus peel, honeydew, pink grapefruit and minerals predominate. Short, clean finish with food friendly acidity.*

ALCOHOL:	16%	POLISHING:	55%
SMV:	+2	ACIDITY:	1.8

Bottle (720 ml)	320
Tokkuri (200 ml)	90

### Heiwa Shuzo Tsuru-Ume Yuzushu, Wakayama

*Made with 50% of pure and sour yuzu juice, this yuzu-sake is very refreshing and whilst it has a little sweetness in the finish, it is very well balanced and not overpowering. It's fruity and refreshing with punchy citrus fruits leading the way yuzu, lime, mandarin, lemon and notes of grated ginger are all present. This Sake is really fresh & vibrant. Alcohol is 7.5%.*

Bottle (720 ml)	210
Glass (75 ml)	26

### Hoshiya Mutenka Joto Umeshu, Kagoshima

*Using top quality japanese plum and shochu, the plum is aged in shochu for at least 1 year of more without any artificial plum flavours, colourants or acidulants, resulting in a plum wine with a refreshing acidity. Raw honey and brandy are added to give layers to the wine, with a definite sweetness to the palate. Alcohol is 14%.*

Bottle (720 ml)	170
Glass (75 ml)	22



## Aperitif 30ml

Campari, Pimm's

35

## Vodka 30ml

The Datai Vodka

Grey Goose

*France*

35

41

## Gin 30ml

The Datai Gin

Suntory Roku

Colombo No. 7

Giniversity Botanical

Kavalan

Bathtub Sloe Gin

Gin'ca Peruvian Dry

Monkey 47

Eiling Lim Nangka

*Japan*

*Sri Lanka*

*Australia*

*Taiwan*

*England*

*Peru*

*Germany*

*Belgium*

35

48

42

48

57

61

61

68

71

## Rum 30ml

Mount Gay

Diplomatico Reserve Exclusive

*Barbados*

*Venezuela*

33

44

## Tequila 30ml

Corralejo Reposado

33

## Whisky 30ml

Amrut Fusion

Amrut Intermediate Sherry

Amrut Portonova

Kavalan Concertmaster

Nikka Taketsuru Pure Malt

Suntory Hibiki Harmony

*India*

*India*

*India*

*Taiwan*

*Japan*

*Japan*

35

37

41

65

71

79



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### Cognac 30ml

Remy Martin Louis XIII	788
Hennessy XO	97

### Armagnac 30ml

Prince D'arignac XO	32
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### Liqueurs 30ml

Amaretto, Bailey's Irish Cream, Kahlúa, Malibu	33
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### After Dinner 30ml

Villa Massa Limon de Sorrento	33
Luxardo Sambuca dei Cesari	
Bénédictine Dom	

### Eaux De Vie & Grappa 30ml

Alexander	Grappa	36
Pilzer Moscatto Giallo	Grappa	36
Pilzer Pinot Nero	Grappa	36
G.E. Massenez Framboise	Eaux De Vie	36
G.E. Massenez Mirabelle	Eaux De Vie	36
D & Irion-Poire William Reserve	Eaux De Vie	36

### Beer

Carlsberg Draught 0.5L	34
Tiger, Chang, Carlsberg, Heineken	33
Corona, Kronenbourg 1664 Blanc	38



## Crafted Fizz 32

The Datai Ginger Ale

## Mocktails 38

### Wira Cinnamon

*Guava, Mango, Peach, Strawberry, Mint*

Profile: Ice Blended, Fruity, Bold, Aromatic  
Refreshing

### Tualang Boi

*Cucumber, Mango, Tualang Honey, Lime, Asamboi  
Ginger Ale*

Profile: Shaken, Sweet & Sour, Lightly Fizzy  
Refreshing

### Datai Cooler

*Lemongrass, Ginger, Orgeat, Pineapple, Lemonade*

Profile: Crushed, Local Profile, Citrusy, Fizzy  
Thirst Quenchers

### Teh Ais Pulau Panjang

*Cardamom Jasmine Tea, Yuzu, Lychee Syrup, Ginger*

Profile: Shaken, Aromatic, Oriental Sweet  
Thirst Quenchers





### Still Water

Sole	0.330L	29
Sole	1L	40
Evian	0.750L	40

### Sparkling Water

Sole	0.330L	29
Sole	1L	40
Perrier	0.750L	40
San Pellegrino	0.750L	40

### Fresh & Chilled Juices

Coconut, Honeydew, Apple, Orange	38
Pineapple, Watermelon, Carrot, Grapefruit	
Apple, Cranberry, Guava, Tomato, Mango	27

### Soft Drinks

Coca-Cola, Coca-Cola Light, Sprite	24
100 Plus	

### Tonic By Fentimans

Connoisseurs, Premium Indian	24
Botanical, Valencian Orange, Pink Grapefruit	



## Coffee

Espresso	27
Double Espresso	32
Macchiato	27
Americano	27
Cappuccino	27
Latte	27
Affogato	32
Amaretto Affogato	50

## Tea

27

Darjeeling Summer Gold	<i>Black Tea</i>
Earl Grey	<i>Flavoured Black Tea</i>
Fancy Sencha	<i>Green Tea</i>
Jasmine Gold	<i>Flavoured Green Tea</i>
Peppermint	<i>Herbal Infusion</i>
Pure Chamomile	<i>Herbal Infusion</i>

## Hot Brew

Hot Chocolate	27
Teh Tarik	21

## Cold Brew

Iced Lemon Tea	27
Iced Tea	27
Iced Coffee	27
Iced Latte	27



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