

The Datai Signature Cocktails

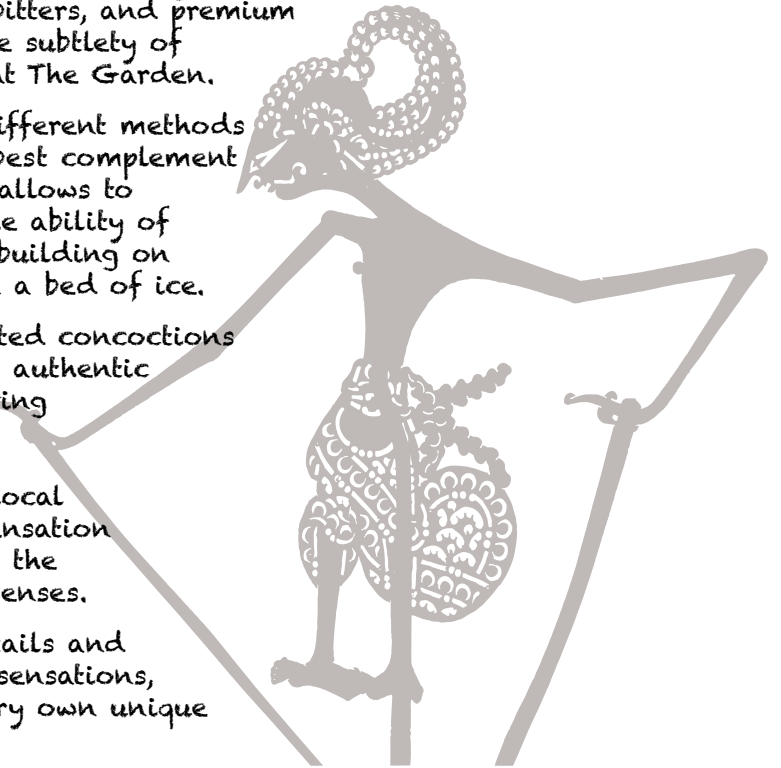
Experience our selection of handcrafted signature cocktails inspired by the bounty of nature around us and evoking hints of nostalgia with subtle flavours reminding us of childhood memories.

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

35

Grey Goose

France

41

Gin 30ml

The Datai Gin

35

Suntory Roku

Japan

48

Colombo No. 7

Sri Lanka

42

Giniversity Botanical

Australia

48

Kavalan

Taiwan

57

Bathtub Sloe Gin

England

61

Gin'ca Peruvian Dry

Peru

61

Monkey 47

Germany

68

Eiling Lim Nangka

Belgium

71

Rum 30ml

Mount Gay

Barbados

33

Diplomatico Reserve Exclusive

Venezuela

44

Tequila 30ml

Corralejo Reposado

33

Whisky 30ml

Amrut Fusion

India

35

Amrut Intermediate Sherry

India

37

Amrut Portonova

India

41

Kavalan Concertmaster

Taiwan

65

Nikka Taketsuru Pure Malt

Japan

71

Suntory Hibiki Harmony

Japan

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 100 Plus	24
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Tonic By Fentimans

Connoisseurs, Premium Indian Pink Grapefruit, Naturally Light Valencian Orange, Oriental Yuzu	29
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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>

Fresh Herbal Infusion

27

Fresh Mint, Lemongrass, Ginger, Lime

Hot Brew

Hot Chocolate	27
Teh Tarik	21

Cold Brew

27

Iced Lemon Tea, Iced Tea, Iced Coffee, Iced Latte



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