

APPETISERS, SALAD AND SOUPS

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

SANDWICHES AND MORE

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

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

MEAT AND FISH

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

ASIAN FAVOURITES AND PASTA

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

DESSERTS

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

🥜 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.