

The Beach Club

Starters

Chilled Tomato Gazpacho 🌿 🥗	55
<i>Heirloom tomatoes, cucumber, EV olive oil</i>	
Hot and Sour Fish Soup 🌿 🥗	66
<i>Andaman catch, squid, shrimp, cabbage, sea grapes, calamansi</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>	
Prawns, Peppers and Lemon 🌿 🥗	65
<i>Grilled heart of romaine lettuce, garlic, Italian parsley, red chilli, EV olive oil</i>	
Lebanese Mezze 🌿	
<i>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 California crab, 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 piri piri marinated chicken breast	18
Add smoked chipotle marinated prawns	40
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>	
Mud Crab Salad	75
<i>Baby butter head lettuce, Jicama remoulade, trout roe, bee pollen, orange pommery dressing</i>	
Salmon Trout Salad	78
<i>Soba noodles, wakame seaweed, edamame, sea grapes, red cabbage, yuzu soy dressing</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>	
Penne Pasta Marisco	95
<i>Seafood medley, herbs, tomato butter sauce</i>	
Spaghetti Alla Puttanesca	90
<i>Tomato sauce with white anchovies, capers, parsley, Kalamata olives</i>	
Orecchiette Primevera 🌿	90
<i>Arugula, asparagus, sugar snap peas, cherry tomato, zucchini, garlic, EV olive oil</i>	
Sandwiches and More...	
<i>Served with a choice of skinny or steakhouse fries or local organic mixed greens salad</i>	
Signature Club 🌿	62
<i>Truffle chicken mayo, crepe egg, crispy beef bacon, avocado mash, chipotle mayo, rye toast</i>	
Vegetarian Pita Pocket 🌿 🥗	55
<i>Grilled seasonal vegetables, haloumi cheese, basil pesto, balsamic glaze, garlic aioli</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>	

Sourdough Pizza

<i>Prepared with locally produced buffalo 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>	
The Datai Chilli Prawn	92
<i>Tiger prawn, bell pepper, chilli paste, egg, jasmine rice</i>	
Black Pepper Angus Beef Tenderloin	98
<i>Bell pepper, broccoli, cauliflower, ginger, spring onion, soy sauce, jasmine rice</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>	

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 Sirloin Steak 200 grams	210
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
* Steamed green vegetables	* Riviera sauce
* Wok-fried Asian vegetables	* Sambal aioli
* Young roasted potatoes, rosemary, garlic	* Morel cream sauce
* Shoestring fries	* Sarawak black pepper sauce
* Steamed Jasmine rice	

Desserts

Our Signature Tiramisu 🥗	55
<i>Espresso crème brûlée, Amaretto mascarpone cream, gula merah jelly</i>	
Lemon Velvet Semifreddo 🌿 🥗 🥗	45
<i>Passion fruit curd, sable biscuit, vanilla bean ice cream</i>	
Caramel Popcorn 🥗	50
<i>Butterscotch ice cream, chocolate sauce, caramelized hazelnut</i>	
La Meringue 🥗	50
<i>Macerated citrus with honey and lemongrass, mascarpone chantily, pineapple yuzu</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.