

WELCOME TO YOUR GASTRONOMIC JOURNEY

The 9-course Degustation Dinner by Chef Chai represents a gastronomic journey, traversing his inspirations and influences from near and far. Chef Chai's culinary style can be described as a combination of contemporary European haute cuisine with cross-cultural techniques and the sensibilities of the Asian palate. This menu embodies a further evolution of his cuisine, effectively creating a unique signature style with verve.

The Degustation menu is expertly paired with a selection of fine wines and champagne, handpicked from the resort's own wine cellar by our Resident Sommeliers.

“ At The Dining Room, the cuisine is inspired by the locavore movement. Where possible, we use the bountiful produce grown locally and responsibly.

The wine cellar holds one of the most extensive collections of old and new world wines in the region. Recognized every year with the prestigious Wine Spectator award, the cellar showcases more than 450 labels of the most discerning vintages, directly imported exclusively for The Datai Langkawi.

The inspiration behind the menu is Langkawi island, as Chef Chai states: *“At The Dining Room, the cuisine is inspired by the locavore movement. Where possible, we use the bountiful produce grown locally and responsibly, nurtured by the terroir of the lands surrounding the Andaman Sea and their rich history of culinary traditions, peoples and cultures.”*

Chef Chai brings with him an impressive range of experience working at critically acclaimed restaurants around the globe, including the 2 Michelin-starred restaurant ABaC in Barcelona and the 3 Michelin-starred Oud Sluis in The Netherlands.

He also honed his craft at Santi in Singapore, the first restaurant outpost in Asia of late 3 Michelin star Chef Santi Santamaria. Most recently, he was the Founder and Head Chef of Copper restaurant in Kuala Lumpur. Chef Chai has a unique ability to infuse experimentation with expertise and ingenuity with craft.

DEGUSTATION MENU

Tribute Royale

Organic Egg, truffle, jungle garlic, caviar

Veuve Clicquot Ponsardin, Yellow Label, Champagne, France

Limau Gedang ~ Grapefruit, cider, sparkling

Herbs of Datai

Cucumber, trigona nectar, lime

Rice Roll

Foie gras, seaweed glaze, cashew, krill, vegetable variation

Crudo

Raw preparation, coral seaweed, roe, onion dressing

Sancerre, Domaine De La Perrière, Loire, France 2017

Ananas ~ Pineapple, mint, kaffir, Indian tonic

Artisanal Bread Selection with Pairing Condiments

Mulligatawny Broth

Seafood medley, Masala velouté, alliums

Wittmann, Kirchspiel G.G., Trocken, Riesling, Germany 2018

Melaka ~ Lapsang souchong, goji, cardamom, ginger

Basil Lemon Sorbet

Macerated melon

Wagyu Oysterblade

Pennywort, potato coconut cream, aromatic jus

Cahors, Malbec, Château du Cèdre, Sud Ouest, France 2014

Smashed Pinot ~ Red grapes, blueberry, strawberry, pomegranate, mint, tea

Lemon Cream

Ginger flower nectar

Chef's Cheese Selection

Home-made breads, fruit compote, Langkawi wild honey

Textures of Kelantan Smoked Chocolate

Pecan Dentelle, olive oil powder

Offley Porto Late Bottled Vintage, Portugal 2015

Teh ~ Black tea, cardamom, cinnamon, star anise, cloves, ginger, orange blossom

MYR 650 per person (*food only*)

MYR 850 per person (*inclusive of non-alcoholic beverages*)

MYR 1,000 per person (*inclusive of wines*)

**** Surcharge may apply**

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.