

Starters

Chilled Tomato Gazpacho 🌿🥗🥗	55
Heirloom tomatoes, cucumber, EV olive oil	
Roasted fish and tamarind soup	68
Daily catch fish, root vegetables, sea grapes	
Tomato Bruschetta 🌿🥑	45
Chargrilled sourdough, cherry heirloom tomatoes, basil pesto, balsamic crème	
Vietnamese Summer Roll	62
Avocado, prawn, mango, pea shoots, jicama, garden mint, Nuoc Cham dipping sauce	
Vegan option of Vietnamese Summer Roll are available	
The Datai Prawn Cocktail 🌿🥗	90
Marie rose, trout roe, mashed avocado, quail egg	
Spicy Local Soft Shell Crab	78
Sriracha mayo, Asian slaw	
Lebanese Mezze 🌿	
Served with homemade sumac-salted pita bread	
Hummus	35
Tabouleh	35
Moutabal	33
Trio Platter (sharing for two)	95
Sushi Rolls (6 pieces)	69
Fresh California crab, unagi, Shimeji-avocado, served with pickled ginger, wasabi, soy sauce	
Langkawi Catch of the Day Sashimi 🥗	69
Wasabi, pickled ginger, soy sauce	
In Good Health	
Datai Caesar	55
Hydroponic romaine lettuce, soft poached quail eggs, brioche croutons, traditional dressing, pickled white Spanish anchovies	
Add chargrilled piri piri marinated chicken breast	22
Add smoked chipotle marinated prawns	42
Add teriyaki tuna	32
Fattoush Salad 🌿🥗	62
Lettuce, red radish, cucumber, capsicum, crispy pita bread, tomatoes	
Butter Blossom Lettuce Salad 🌿🥑	62
Gorgonzola cheese, cashew cream, watermelon radish, apple, orange pommery vinaigrette	
Mud Crab Salad	90
Baby butter head lettuce, Jicama remoulade, trout roe, bee pollen, orange pommery emulsion	
Teriyaki Sesame Tuna 🥗	90
Young papaya salad, chilli lime dressing, yuzu soy	
Caprese 🌿	90
Langkawi-made mozzarella di bufala, vine-ripened tomato, garden basil, EV olive oil, aged balsamic	

The Beach Club

Pasta

Gluten-free pasta is available upon request 🌿🥗	
Penne Pasta Marisco	95
Seafood medley, herbs, tomato butter sauce	
Creamy Basil Chipotle Chicken Rigatoni Pasta 🥑	90
Creamy pesto sauce, chipotle organic chicken, young spinach	
Chickpeas and Orzo Pasta 🥑🌿	90
Pomodoro sauce, cherry tomato, basil pesto, pangrattato	

Sandwiches and More...

Choice of skinny or steakhouse fries or local organic mixed greens salad	
Signature Club	84
Truffle chicken mayo, crepe egg, crispy beef bacon, avocado mash, chipotle mayo, rye toast	
Asian Flavour Focaccia Vegetables Sandwich 🌿🥑	70
Grilled vegetables, basil pesto, scamorza cheese, basil aioli	
Datai Wagyu Beef Burger (180 grams)	116
Mushrooms ‘au jus’, caramelized onions, aged cheddar, milk bun	
Organic Chicken Burger (180 grams)	110
Tomato jam, pommery mustard, Caramelized onion, provolone cheese, charcoal bun	
Chicken Rendang Quesadilla	72
Wheat flour tortilla, tomato salsa, guacamole	

Sourdough Pizza

Prepared with locally produced buffalo milk Mozzarella cheese. Any pizza can be prepared with a gluten-free crust	
Margherita 🌿	70
Tomato, Mozzarella, garden basil, EV olive oil	

Frutti di Mare 🥑	98
Basil pesto, shrimp, local calamari, crab, rocket leaves	

Bresaola and Buratta Pizza 🥑	82
Rocket leaves, balsamic quince, tomato confit, basil pesto	

Chicken Tandoori	98
Tomato, mozzarella, red onion, bird's eye chilli, mint chutney, fresh coriander leaves, mango	

Malaysian Specialities

Satay (6 pieces) 🥑🥗🌿	72
Chicken and beef on bamboo skewers, peanut sauce, rice cake	
Mee Mamak 🥗	84
Wok-fried egg noodles, chicken, bean curd, potato, choy sum, tomato	
The Datai Chilli Prawn 🥗	135
Tiger prawn, bell pepper, chilli paste, egg, jasmine rice	
Char Kway Teow 🥗	84
Wok-fried flat rice noodle, prawn, local chives, bean sprout, soy sauce	
The Datai Nasi Goreng 🥗	90
Stir-fried jasmine rice, chicken, prawns, acar rampai, keropok, lobster satay	
Gluten-free preparation available upon request 🌿🥗	

From the Tandoor Clay Oven

Marinated in tandoori masala, served with cucumber raita, mint chutney, Kachumber salad 🌿🥗	
Tiger Prawn Tikka (3 pieces)	175
Chicken Tikka	78
Naan 🌿	18
Leavened oven-baked flatbread, choice of plain, butter, garlic or cheese	

From the Grill

Chargrilled, rubbed with EV olive oil, sea salt and freshly ground Sarawak black pepper 🌿🥗	
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
* Tomato, feta cheese and bell peppers salad	* Beurre blanc
* Seasonal grilled vegetables, basil pesto	* Sambal aioli
* Steamed green vegetables	* Morel cream sauce
* Wok-fried Asian vegetables	* Sarawak black pepper sauce
* Young roasted potatoes, rosemary, garlic	
* Shoestring fries	
* Steamed Jasmine rice	

Desserts

Our Signature Tiramisu 🥑	56
Mascarpone cream, almond crumble	
Crepe Fondant 🥑🌿	56
Single origin chocolate river, Madagascar vanilla ice-cream	
Traditional New York Cheesecake 🌿	56
Raspberry compote, speculoos crumbs, yoghurt sorbet	
Banana Split 🥑🌿	58
Oreo and chocolate ice-ceam, strawberry sorbet, waffle cone	
Lemon Lime Brûlée 🌿	48
Basil jelly, fresh lemon sorbet	
Sliced Seasonal Fruit Platter 🌿🥗🥗	42
Home-made Ice Creams and Sorbet	24
Rum raisin, Venezuelan double chocolate, caramel sea salt, Madagascar vanilla bean, Oreo, coffee, pistachio 🥑	
Coconut, mango, passion fruit, lychee-rose water, raspberry, strawberry, lemon (contains milk)	

🥑 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.