

APPETISERS, SALAD AND SOUPS

- Datai Caesar** 🥗🌱 52
Romaine leaves, soft poached quail eggs, aged Parmigiano, focaccia croutons
- Add grilled chimichurri marinated chicken breast 22
Add grilled lemon chilli prawns 42
Add beet cured gravlax 32
- Highland Greens** 🌱🥑🥒🥗 54
Mesclun salad leaves, avocado, red pears, caramelized nuts, sweet lemon dressing
- Crispy Brie Cheese** 🧀🌱 90
Sesame caramelized puff grains, sweet turnip, arugula mix salad, miso vinaigrette
- Caprese Salad** 🍅🌱 90
Italian buffalo milk cheese, highland tomatoes, basil, white balsamic dressing, olive oil drizzle
- Langkawi Prawn Ceviche** 🦐🥑🥗 82
Virgin Bloody Mary kafir sauce, avocado, red chilli, garden coriander
- Garlic Prawns** 🦐🥗 90
Squid ink aioli, piquillo pepper, grilled sourdough
- Melon Gazpacho** 🍉🥗🥑 56
Fennel mint salad, red pepper flakes, Spanish E.V. olive oil
- Malaysian Oxtail Soup** 🍲🥗 60
Aromatic broth, carrot, cherry tomatoes, potato, spring onions, crispy shallots

SANDWICHES AND MORE

- Served with your choice of skinny fries or organic mixed greens salad
- Datai Wagyu Beef Burger (180 grams)** 116
Mushrooms 'au jus', onion compote, aged cheddar, milk bun
- Teriyaki Tuna Wrap** 🍱 72
Whole wheat flour tortilla, spicy citrus mayo, avocado mash, lettuce
- The Datai Club Sandwich** 84
Double smoked beef bacon, jalapeno mayo, slice cheese, ham, egg, lettuce

MEAT AND FISH

- Australian Black Angus Steak** 🥩 226
Black pepper crust, pecorino fries, mushroom ragout cream sauce
- Organic Village Chicken** 🍗 112
Braised legumes, wilted greens, lemon, turmeric mustard cream sauce
- Pan-Roasted Local Market Fish** 🐟 142
Bonito flake salted potatoes, nori beurre meuniere

ASIAN FAVOURITES AND PASTA

- Char Kway Teow** 🍜 84
Penang-style wok-fried flat noodles, king prawns, sprouts, dark soy
- Mee Mamak** 🍜 84
Wok-tossed egg noodles, chicken, bean curd, potato, choy sum, tomato
- Nasi Goreng** 🍛🥩 84
Stir-fried jasmine rice, chicken, king prawns, keropok, fried egg, beef and chicken satay
- Vegan Turmeric Wok-Fried Seitan** 🍜🌱 62
Shiitake mushrooms, spring onions, chilli, tempeh, turmeric sauce
- Datai Hainanese Chicken Rice** 🍛 94
Poached boneless thigh, seasonal greens, chicken broth, pickle and condiments
- Steamed Thai Style Garoupa** 🍛🌱🥗 126
Chilli, garlic, lime, served with Jasmine steamed rice and wok fried seasonal vegetables
- Spaghettini Bolognese** 76
Cumin spiced beef ragu, Parmigiano-Reggiano cheese
- Squid ink spaghetti con Gamberi** 🍝🦐 106
Prawns, EV olive oil, garlic, lemon, red chilli, Italian parsley

DESSERTS

- Our Signature Tiramisu** 🍰 48
Coffee crème brûlée, light mascarpone cream, almond crumble
- Carrot Cheesecake** 🍰🌱 46
Pumpkin seed crisp, Madagascar vanilla ice cream
- Exotic Fruit Salad** 🍷🌱🥗 46
Organic Malaysian rose syrup, lychee sorbet
- Lemon Lime Tart** 🍰🌱 44
Strawberry confit, Thai basil sorbet
- Warm Pomme Tatin** 🍰🌱 46
Almond meringue, ceylon cinnamon ice cream
- Smoked Banana** 🍰🌱 42
Ceylon cinnamon sauce, raisin confit, pulut hitam, coconut sorbet
- Sliced Seasonal Fruit Plate** 🍷🌱🥗 42
- Selection of Ice Creams and Sorbet (per scoop)** 22
Madagascar vanilla, double chocolate, oreo cookies, rum raisin, sea salt caramel
- Coconut, passion fruit, mango, raspberry, strawberry, 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.