

## 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

Kaluga Amur Caviar, Sakura Ebi, Seaweed Glaze, Rice Wrap  
Sarawak Black Pepper Beignet, Shaved Candlenut, Bonito Salt  
Beetroot Marshmallow, Shiso, Raspberry, Horseradish  
Billecart-Salmon, Blanc de Blancs Grand Cru, Brut, France  
Tomato, Turmeric, Citrus, Soda

Seasonal Crudo, Seaweed Ulam, Spicy Allium Perilla Dressing  
Tatenokawa Seiryu Junmai Daiginjo, Yamagata, Japan  
Lemongrass, Mint, Kaffir, Lime, Tonic

Parkerhouse Roll, Honey Lemongrass Burnt Butter

Rice Veil, Crispy Chicken Farce, Highland Greens, Sichuan Sauce  
Studio by Miraval Rose, Cotes de Provence, France 2020  
Kesum, Pandan, Calamansi, Plum

Blue Lobster, Flavours of Andaman, Floral Meadow  
Wittmann, Westhofener, Trocken, Riesling, Germany 2018  
Señorio de la Tautila, Blanco, Spain

Warm Chicken Broth, Goji, Sweet Apricot Seeds, Chrysanthemum Garland, Chamomile

Pickled Rose Apple, Maple, Fennel Pollen

A5 Wagyu, Sweet Onion, Red Beet Ash, Sauce Épicée Exotique  
Barolo, Monfalletto, Cordero di Montezemolo, Italy 2015  
Señorio de la Tautila, Tinto, Spain

Parmesan Marshmallow, Matcha Sesame Sable Breton, Yuzu Curd  
Jurançon, Les Amours de la Reine, Sud-Ouest, France 2017  
Lyre's Dry London Spirit, Butterfly Pea, Pandan, Citrus

Seasonal Fruit Dessert Creation

Tea and Coffee  
Mignardise

MYR 750 per person (*food only*)

MYR 950 per person (*inclusive of non-alcoholic beverages*)

MYR 1,250 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.