

## THE DATAI SIGNATURE COCKTAILS

*Experience our selection of handcrafted signature cocktails inspired by the bounty of nature around us and evoking hints of nostalgia with subtle flavours reminding us of childhood memories.*

*The artistry of these recipes lies in their freshly grown local ingredients; house-made aromatic bitters, and premium liqueurs; perfectly balanced with the subtlety of fragrant herbs and flowers grown at The Garden.*

*Our expert mixologists have used different methods to bring out the flavours that will best complement each cocktail, from sous-vide that allows to amplify the true flavours beyond the ability of traditional infusion techniques, to building on the aroma of a herb by laying it on a bed of ice.*

*The concept of these specially curated concoctions is based on Malay culture, blending authentic impressions that can be found walking down traditional village paths with delicate floral embellishments; savour the complex tangy taste of local calamansi citrus, or the warming sensation of a hint of vanilla extracted from the pandan tree, and delight all your senses.*

*Browse through our signature cocktails and embark on a journey of new taste sensations, carefully curated and with their very own unique The Datai twist.*

## THE LOBBY LOUNGE COLLECTION

70

### LangKooler

*Lemongrass Rum Infusion, Kaffir Lime Leaf, Mint, Citrus, Soda*

Approach: Crushed, Local Profile, Citrusy, Fizzy, Thirst Quenchers

### Halia

*Crafted Rempah Rum, Ginger, Citrus, Soda*

Approach: Build On Ice, Herbaceous, Zingy, Spicy, Fizzy, Thirst Quenchers

### When In The Datai

*Grey Goose, Citrus, Honey, Red Chilli, Grenadine*

Approach: Crushed, Sweet & Spicy, Rich

### Pu'er

*Crafted Pu'er Whisky, Bogard Bitters, Brown Sugar, Ginger Ale*

Approach: On Ice, Masculine, Robust, Smooth, Classy

### Kopi Kampung

*Crafted Local Coffee Rum, Antica Formula, Orange Bitter, Tonic*

Approach: Build On Ice, Aromatics, Bittersweet, Complex, Awakening

### The Butterfly

*Butterfly Pea Infusion Gin, Cointreau, Elderflower, Citrus*

Approach: On Ice, Floral, Citrusy, Bright & Vibrant

### Ambarella Fizz

*Tanqueray 10, Kedondong, Citrus, Soda*

Approach: On Ice, Fruity, Soft, Fizzy, Sweet & Sour, Refreshing

### Nám Aroi

*Crafted tom yum vodka, Kaffir Leaf, Galangal, Lemongrass, Lime*

Approach: Martini, Savoury, Fragrant Spice, Sweet & Sour, Intricate

### Kesom Boi

*Crafted Kesum Gin, Asamboi, Lime*

Approach: Martini, Well-balanced, Warming, Herbaceous, Sweet & Savoury, Complex

## CHAMPAGNE COCKTAILS

98

### **Bellini**

*Peach Schnapps & Peach Purée*

### **Kir Royale**

*Cassis Dijon*

### **Mimosa**

*Grand Marnier & Orange*

### **French 75**

*The Datai Gin & Citrus*

## MARTINIS

55

### **Espresso Martini**

*The Datai Vodka, Kahlúa & Espresso*

### **Dry Martini**

*The Datai Gin & Dry Vermouth*

### **Cosmopolitan**

*The Datai Vodka, Cointreau, Cranberry & Citrus*

### **Peach Martini**

*The Datai Vodka, Peach Schnapps, Peach Purée & Citrus*

## CLASSIC COCKTAILS

50

### **Aperol Spritz**

*Prosecco, Aperol & Soda*

### **Jungle Bird**

*Rum, Campari, Pineapple & Citrus*

### **La Paloma**

*Tequila, Citrus, Grapefruit & Soda*

### **Mai Tai**

*Rum, Cointreau Blood Orange, Orgeat & Citrus*

### **Margarita**

*Tequila, Cointreau & Citrus*

### **Mojito**

*Rum, Sugar, Citrus, Soda Water & Mint*

### **Negroni**

*The Datai Gin, Campari & Rosso Vermouth*

### **Old Fashioned**

*Bourbon, Bitters & Brown Sugar*

### **Piña Colada**

*Rum, Malibu, Pineapple & Coconut*

### **Singapore Sling**

*The Datai Gin, Cointreau, Cherry Heering, Bénédictine, Pineapple Grenadine Soda, Citrus & Bitters*

## AFTER DINNER

Luxardo Limoncello	33
Alexa Calvados Sylvain	33
Luxardo Sambuca dei Cesari	33
Bénédictine Dom	33

## EAUX DE VIE & GRAPPA

Pilzer L'aqua Mâter	<i>Grappa</i>	36
Pilzer Pinot Nero	<i>Grappa</i>	36
Pilzer Moscato Giallo	<i>Grappa</i>	36
G.E Massenez Poire Williams	<i>Eaux De Vie</i>	36

## BEERS

Carlsberg Draught 0.5L	34
Tiger, Singha, Heineken	33
Corona	38

## WHITE BEER

Asahi Dry Zero 38

## CRAFTED FIZZ

The Datai Ginger Ale 32

## MOCKTAILS

38

### Datai Cooler

*Lemongrass, Ginger, Orgeat, Pineapple, Lemonade*

Approach: Crushed, Local Profile, Citrusy, Fizzy, Thirst Quenchers

### Tualang Boi

*Cucumber, Mango, Tualang Honey, Lime, Asamboi, Ginger Ale*

Approach: Shaken, Sweet & Sour, Lightly Fizzy, Refreshing

### Teh Ais Pulau Panjang

*Cardamom Jasmine Tea, Yuzu, Lychee Syrup, Ginger*

Approach: Shaken, Aromatic, Oriental Sweet, Thirst Quenchers

### Wira Cinnamon

*Strawberry, Mango, Peach, Mint, Guava, Cinnamon*

Approach: Ice Blended, Fruity, Bold, Aromatic, Refreshing

### Mango Rita

*Mango, Pineapple, Orange, Spinach, Coconut, Citrus, Salt*

Approach: Ice Blended, Tropical, Sweet & Sour, Refreshing

## NATURAL WATER

Evian 0.33L	20
Evian 0.75L	40

## SPARKLING WATER

San Pellegrino 0.25L	16
San Pellegrino 0.75L	38
Perrier 0.75L	40

## FRESH JUICES

Honeydew, Apple, Orange, Pineapple, Watermelon Carrot, Grapefruit	38
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## CHILLED JUICES

Apple, Cranberry, Guava, Tomato, Mango	27
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## SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Sprite, 100 Plus	24
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## TONIC BY FENTIMANS

Connoisseurs, Premium Indian, Pink Grapefruit Naturally Light	29
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## TEAS

### Signature Blend

#### The Datai Blend

36

*Rich & full-bodied unity in taste, this gourmet tea offers guile free chocolate indulgence*

*Brew time ~ 3 minute*

### Black Teas

#### Assam Bari ~ Irish Breakfast

27

*An extravagant broken with a multitude of golden tips: strong, spicy and malty.*

*Brew time ~ 3 minute*

#### Masala Chai

36

*India at its best. A strong Assam and exotic spices – everything a good Chai needs*

*Brew time ~ 5 minute*

#### Tarry Lapsang

36

*Smoky Souchong, dried over burning pinewood, lends this tea its smokily spicy aroma*

*Brew time ~ 3 minute*

#### Jardins De Darjeeling

27

*Perfect blend of various gardens of Darjeeling offering a refined and well-balanced tea*

*Brew time ~ 3 minute*



## Flavoured Black Teas

### Red Roses

36

*Soft rose leaves & jasmine blossoms with fine China teas – mild, flowery & harmonious.*

*Brew time ~ 3 minute*

### Moroccan Mint

39

*The renowned Gunpowder pellets melded with fresh mint*

*Brew time ~ 2 minute*

## Green Teas

### Green Dragon ~ Lung Ching

39

*A rare pleasure when the typical light tartness of green tea joins with a flurry of freshness.*

*Brew time ~ 2 minute*

## Flavoured Green Teas

### Morgentau

39

*A fascinating composition with Sencha, flower petals & fruity flavour of mango & lemon.*

*Brew time ~ 2 minute*

### Jardin Des Merveilles

27

*Green tea with fruity flavours revealing hints of peach and apricot.*

*Brew time ~ 3 minute*

## White Tea

### White Yunnan Silver Tips

45

*Withered in the sun, this handcrafted, white-leafed tea has a delicately flowery, sweet aroma.*

*Brew time ~ 2 minute*

## Oolong

### Tie Guan Ying

39

*Exceptionally mild green Chinese oolong tea, with a subtle flowery and sweet taste.*

*Brew time ~ 2 minute*

### Oolong Peach

36

*The delight of an exceptional oolong with the fragrance of apricots and peaches.*

*Brew time ~ 3 minute*

## Pu'er by Teaspec

### Raw Dazzle

53

*Slow fermented, smoky floral aroma, fruity savoriness with a tangy aftertaste*

*Brew time ~ 3 minute*

### Ripe Marvel

53

*Fermented black tea, mildly aromatic taste with a mellow, full-bodied flavour.*

*Brew time ~ 3 minute*

## Wellness Collection

### Ayurveda Herbs & Ginger

36

*Inner warmth. A perfectly balanced herbal blend to activate all the senses*

*Brew time ~ 5 minute*

### Chill Out with Herbs

30

*Time for relaxation with rooibos, balm and a delicate orange-cream taste*

*Brew time ~ 5 minute*

### Life & Beauty

30

*Herbal infusion with the sweetness of tropical fruits and the zing of lemon verbena.*

*Brew time ~ 5 minute*

## Herbal ~ Non-caffeinated

### Lemon Grass

28

*A herbal infusion with the distinctive citrus flavour of lemon grass.*

*Brew time ~ 5 minute*

### Vanilla Rooibos

30

*The highly popular South African rooibos, flavoured with the richness of creamy vanilla.*

*Brew time ~ 5 minute*

### Rooibos Aux Épices

27

*Woody taste with spices that give it an extraordinary and flavourful moment.*

*Brew time ~ 5 minute*

## Fruit

### Raspberry Royal

30

*Summer raspberries unfold their aroma and make this an infusion fit for royalty.*

*Brew time ~ 8 minute*

### Soft Peach

36

*The delicate, soft taste of peaches blended with vanilla.*

*Brew time ~ 8 minute*

## The Exotic Malaysian Liberica + Syphon

Available 09:00 - 17:00

*The most theatrical of all brewing methods. It produces the best vibrant coffee flavours. Also enhances the coffee aroma more than many other machines. Experience uniquely deliciously sweet and thick coffee made with Malaysian home grown Liberica bean.*

*Kopi gets real kao!*

### **Bagan Ningrat Liberica**

60

*Origin: Bagan, Johor*

*Processing Method: Natural sun dry*

*Roasting Level: Medium light*

*Tasting Notes: Jackfruit, passionfruit, durian, pu'er tea & almond.*

*\*Surcharge applicable for guest on half/full board*

### **Jackfruit Liberica,**

50

*Origin: Simpang Renggam, Johor*

*Processing Method: Natural sun dry*

*Roasting Level: Medium*

*Tasting Notes: Jackfruit, lychee, blackberry, hawthorn, red date, dried longan, hint of liquorice and black tea aftertaste, juicy light body*

### **Wild Luwak Liberica**

120

*Origin: Simpang Renggam, Johor*

*Processing Method: Wild civet cats digestion*

*Roasting Level: Medium*

*Tasting Notes: Lime acidity, hawthorn sweetness, earthy, hint of liquorice and black tea aftertaste.*

*\*Surcharge applicable for guest on half/full board*

## **World Champion 2021 Anaerobic Liberica**

87

*Origin: Kulai, Johor*

*Processing Method: Anaerobic fermentation*

*Roasting Level: Medium*

*Tasting Notes: Fresh tropical fruit & banana sweetness. Hints of lavender blossom, finish with a rum winery twist on the aftertaste.*

*\*Surcharge applicable for guest on half/full board*

## **Johor Meranti Liberica**

35

*Origin: Batu Pahat, Johor*

*Processing Method: Honey*

*Roasting Level: Medium*

*Tasting Notes: Green mango, almond, chocolate and subtle hint of jackfruit.*

## **Itamanis Arabica & Liberica**

45

*Origin: Blend of Tenom, Sabah & Bagan, Johor*

*Processing Method: Honey*

*Roasting Level: Medium dark*

*Tasting Notes: Caramel popcorn, floral, citrus, milk chocolate & stone fruit*

## **Sandokan Arabica**

45

*Origin: Ranau, Sabah*

*Variety: Arabica*

*Processing Method: Natural sun dry*

*Roasting Level: Medium dark*

*Tasting Notes: Apricot, guava, chocolate & citrus*

## **Honey Almond Liberica**

42

*Origin: Simpang Renggam, Johor*

*Processing Method: Honey*

*Roasting Level: Medium dark*

*Tasting Notes: Honey, roasted almond flavors, dark chocolate aftertaste and round body.*

## **Signature Blend Liberica & Arabica**

42

*Origin: Simpang Renggam, Johor*

*Processing Method: Honey*

*Roasting Level: Medium dark*

*Tasting Notes: Roasted nuts, caramel, dark chocolate aftertaste and round body.*

## COFFEES

Espresso	27
Double Espresso	32
Macchiato	27
Americano	27
Cappucino	27
Latte	27
Affogato	32
Amaretto Affogato	50

## HOT BREW

Hot Chocolate	27
Teh Tarik	21

## COLD BREW

Iced Lemon Tea	27
Iced Tea	27
Iced Coffee	27
Iced Latte	27