

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.

OUR PREMIUM SELECTIONS

We are pleased to offer an incredible wine tasting experience - a range of premium wines, served by the glass, dispensed using Coravin™. Without committing to a full bottle, you can taste and pair your wines by the glass and discover some of the finest wines in our cellar

150ml 750ml

PRESTIGE BRUT

**Billecart-Salmon, Le Clos
Saint-Hilaire,
Blanc de Noirs Brut**

2005

811

3980

Pure and majestic, the nose mingles biscuit scents with flowers and white truffle, with delicious nutty notes of sweet spice and roasted mango. The palate unveils throughout the tasting all the richness and vivacious freshness. Citrus scents, with pears in syrup and mandarin pulp join with puffed buckwheat and licorice stick. The finish is lasting, mineral and subtly chalky.

**Barons De Rothschild,
Rare Collection, Rosé**

2012

587

2860

Subtle redcurrant and raspberry notes have a saline edge on the nose. The palate comes alive with that sense of tart berry and gentle white pepper spice while lemon freshness tingles with brightness. There is something playful about this: it is a wine with a knowing smile. It gives you berry notions but at its core it is brisk, saline, taut, fresh, citric. This is all sleekness and poise - precision is its middle name. Lovely

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 M`ater	<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 indulge

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 winey 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