


















APPETISERS, SALADS AND SOUPS

- Datai Caesar**   55
Romaine leaves, soft poached quail eggs, aged Parmigiano, focaccia croutons
- Add-ons**
- Grilled chimichurri marinated chicken breast 22
Grilled lemon chilli prawns 42
Trout pastrami 50
- Highland Greens**     54
Mesclun salad leaves, avocado, red pears, caramelised nuts, sweet lemon dressing
- Crispy Brie Cheese**  90
Sesame caramelised 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**   88
Virgin Bloody Mary kaffir 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 extra virgin 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)** 118
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 Fish**  142
Seasonal local vegetables, baby potatoes, miso yuzu butter sauce

ASIAN FAVOURITES AND PASTA

- Char Kway Teow**  85
Penang-style wok-fried flat noodles, king prawns, beansprouts, dark soy sauce
- Mee Mamak**  85
Wok-tossed egg noodles, chicken, bean curd, potato, choy sum, tomato
- Nasi Goreng**   92
Stir-fried jasmine rice, chicken, king prawns, keropok, fried egg, beef and chicken satay
- Vegan Wok-Fried Pad Kra Pao**   82
Minced seitan, oyster mushroom sauce, bird's eye chilli, Thai holy basil, fried tofu, jasmine rice
- 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
- Spaghettoni Bolognese** 76
Cumin spiced beef ragu, Parmigiano-Reggiano cheese
- Capellini Con Gamberi** 110
Wild caught sea prawns, garlic, lemon, red chilli, Italian parsley

DESSERTS

- Our Signature Tiramisu** 54
Coffee crème brûlée, light mascarpone cream, almond crumble
- Tepung Pelita**    38
Hand-squeezed pandan custard with regional coconut, grated coconut
- Red Berries New York Style Cheese Cake** 50
Brittany shortbread, raspberry coulis
- Ceylon Cinnamon Crème Brûlée**  47
Smoked banana with honey
- Warm Pomme Tatin**  47
Almond meringue, Ceylon cinnamon ice cream
- Classic Chocolate Brownies**  52
Coarse wood chocolate shavings, pecan nut, peanut butter ice-cream
- Sliced Seasonal Fruit Plate**    47
- Selection of Ice Creams and Sorbet (per scoop)** 28
Vanilla, double chocolate, pistachio, Oreo cookies, rum raisin, sea salt caramel
- Coconut, mango, passion fruit, calamansi, lemon, raspberry, strawberry

 Contains Nuts  Gluten-Free  Vegan  Vegetarian  Dairy-Free
 Free-Range Eggs  Direct From Farmer  Organic  Local Product

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.