

The Beach Club

Starters

Chilled Beetroot and Orange Soup 🌱🌱🌱 <i>Orange segments, pickled beetroot, aloe vera curd</i>	60
Hot and Sour Seafood Soup 🌱🌱🌱 <i>Prawn, squid, jumbo lump crab meat, tamarind, Indian spices</i>	95
Fresh Figs and Goat Cheese Tartine 🌱 <i>Caramelised white onion, Langkawi jungle honey, sourdough</i>	80
Angus Beef and Glass Noodle Salad 🌱 <i>Red onion, cabbage, carrot, bell pepper, coriander, bean sprout, chilli lime dressing, tomyam oil</i>	88
Grilled Chermoula Prawn 🌱 <i>Yoghurt tartare, pickled kyuri, avocado, local laktud, baby butterhead, chilli perilla dressing</i>	85
Salt and Pepper Squid 🌱🌱 <i>Asian slaw, garlic lime aioli</i>	70
Hummus 🌱 <i>Served with homemade sumac-salted pita bread</i>	62
Sushi 🌱 <i>Served with pickled ginger, wasabi, soy sauce</i> <i>Fresh crab California roll</i> <i>Prawn tempura and avocado roll</i> 🌱 <i>Sher Wagyu nigiri with teriyaki glaze</i> <i>Kyuri and avocado maki roll</i>	75 75 95 69

In Good Health

Datai Caesar <i>Hydroponic romaine lettuce, soft-poached quail eggs, garlic brioche crouton, anchovies dressing, pickled white Spanish anchovies</i>	60
Add-ons <i>Chargrilled piri piri marinated chicken breast</i> <i>Smoked chipotle marinated prawns</i> <i>Peppered tuna</i>	22 42 52
Garden Greens Salad 🌱🌱 <i>Mesclun, avocado, pear, pomegranate seeds, endive, blue cheese, candied walnuts, sweet and sour vinaigrette</i>	64
Kale and Sweet Potato Salad 🌱🌱 <i>Crumbled feta, toasted almonds, spicy and sour dressing</i>	68
Mud Crab Salad 🌱 <i>Baby butter head lettuce, jicama rémoulade, trout roe, bee pollen, Pommery emulsion</i>	95
Classic Tuna Niçoise 🌱 <i>Quail egg, young potatoes, green beans, white anchovies, Kalamata olives, lemon dijon dressing</i>	90
Quinoa Tabbouleh 🌱🌱 <i>Grilled chermoula chicken, white onion, tomatoes, flat leaf parsley</i>	91
Insalata Caprese 🌱 <i>Buffalo mozzarella, heirloom tomatoes, leafy greens, balsamic glaze, olive tapenade, smoked sea salt</i>	80
Raw Bar	
Fresh Oyster <i>Asian mignonette</i>	120
Daily Catch Asian-inspired Ceviche 🌱🌱 <i>Charred okra, coconut milk, sambal, citrus</i>	91
Langkawi Catch of the Day Sashimi 🌱 <i>Served with pickled ginger, wasabi, soy sauce</i>	93

Pasta

<i>Gluten-free pasta is available upon request</i> 🌱	
Frutti di Mare all'Arrabbiata <i>Spaghetti, pomodoro sauce, prawn, crab, black mussel, squid, chilli flakes</i>	135
Spicy Lentil and Mushroom Bolognese 🌱 <i>Tagliatelle, porcini, green lentil, brunoise vegetables, pomodoro sauce</i>	83
Creamy Basil Chipotle Chicken Rigatoni Pasta 🌱🌱 <i>Pesto sauce, chipotle organic chicken, baby spinach</i>	93
Sandwiches and More <i>Served with choice of skinny or steakhouse fries, or local organic mixed greens salad</i>	
Harissa Chicken Sandwich 🌱 <i>Potato focaccia, avocado mash, cheddar cheese, semi-dried tomatoes, beef bacon, basil pesto, smoked mayo ketchup</i>	87
Garlic Flat Bread and Haloumi Cheese 🌱 <i>Hot and sour chilli, dill cucumber yogurt, leafy greens</i>	72
Datai Wagyu Beef Burger (180 grams) <i>Mushrooms 'au jus', caramelised onions, aged cheddar, milk bun</i>	123
Marinated Grilled Chicken Wrap <i>Bell peppers, red onion, mango, lettuce, garlic aioli, sour cream, guacamole, tomato salsa</i>	78

Sourdough Pizza

<i>Prepared with locally produced buffalo milk mozzarella cheese. Gluten-free crust is available upon request.</i>	
Margherita 🌱 <i>Tomato, mozzarella, garden basil, extra virgin olive oil</i>	75
Frutti di Mare 🌱🌱 <i>Basil pesto, chimichurri, shrimp, calamari, crab, rocket leaves</i>	98
Quattro Formaggi <i>Smoked mozzarella, gorgonzola, ricotta, grana padano, Trigona Itama honey, Pizzutello tomatoes, truffle sauce</i>	85
Pepperoni 🌱 <i>Smoked scamorza, jalapeño, baby spinach, barbecue sauce</i>	93
Chicken Tandoori 🌱🌱 <i>Tomato, mozzarella, red onion, bird's eye chilli, mint chutney, coriander leaves, mango</i>	95

Malaysian Specialities

Satay (6 pieces) 🌱🌱 <i>Chicken and beef on bamboo skewers, peanut sauce, rice cake</i>	75
Mee Mamak 🌱 <i>Wok-fried egg noodles, chicken, bean curd, potato, choy sum, tomatoes</i>	89
Tempeh 🌱 <i>Fermented soybean cake, tofu, okra, spring onion, chilli paste, jasmine rice</i>	75
Three-Flavoured Jumbo Prawns 🌱🌱 <i>Ginger torch, Thai basil, chilli padi, plum sauce, jasmine rice</i>	165
Char Kway Teow 🌱 <i>Wok-fried flat rice noodle, prawn, chives, bean sprouts, soy sauce</i>	89
The Datai Nasi Goreng 🌱 <i>Gluten-free version is available upon request</i> <i>Stir-fried jasmine rice, chicken, prawns, acar rampai, keropok, lobster satay</i>	97

From the Tandoor Clay Oven

<i>*Marinated in tandoori masala, served with cucumber raita, mint chutney, kachumber salad</i> 🌱	
Tiger Prawn Tikka* (3 pieces) 🌱	185
Chicken Tikka* 🌱	83
Naan 🌱 <i>Leavened oven-baked flatbread, choice of plain, butter, garlic or cheese</i>	21
From the Grill <i>Chargrilled, rubbed with extra virgin olive oil, sea salt and freshly ground Sarawak black pepper</i> 🌱	
Andaman Sea Catch of the Day (per 100 grams) 🌱 <i>Subject to availability</i>	MP
Whole Grouper/Snapper (400-550 grams) 🌱	MP
Skin-on Sea Bass Fillet (200 grams) 🌱	175
Butterflied Jumbo Tiger Prawns (3 pieces) 🌱	195
Organic Spatchcock Chicken (800 grams) 🌱🌱 <i>Suitable for 2 persons</i> <i>Smoked gochujang rub, roasted baby potato, tomato salad, au jus</i>	160
Black Angus Sirloin Steak (200 grams)	210
Black Angus Rib Eye Steak (250 grams)	220
Grilled dishes include sauce of your choice and one side dish. <i>Additional side orders are chargeable.</i>	

Side Dishes

- Roasted baby potato, crispy garlic, beef bacon, pecorino
- Local organic mixed greens leaf salad
- Tomato, feta cheese and bell peppers salad
- Seasonal grilled vegetables, basil pesto
- Steamed green vegetables
- Wok-fried Asian vegetables
- Shoestring fries
- Steamed jasmine rice

Sauces

- Argentinian style chimichurri
- Garden basil butter
- Beurre blanc
- Sambal aioli
- Morel cream sauce
- Sarawak black pepper sauce

Desserts

Mango Melba 🌱🌱 <i>Madagascar vanilla ice-cream, mango, raspberry coulis, chantilly cream, caramelised almonds</i>	50
Traditional Cendol 🌱🌱 <i>Kidney bean, sweet corn, black glutinous rice, coconut milk</i>	45
Signature Crème Caramel <i>Passion fruit compote, coconut sablé, roasted vanilla ice-cream</i>	50
Tarte au Chocolat à la Fleur de Sel 🌱 <i>Chocolate cream, chocolate cookie ice-cream, sea salt cocoa soil</i>	52
Pineapple Carpaccio 🌱🌱 <i>Poached pineapple with vanilla bean, passion fruit marble sorbet</i>	50
Sliced Seasonal Fruit Platter 🌱🌱 <i>🌱🌱</i>	44
Homemade Ice-cream and Sorbet	25
Ice-cream	
- Madagascar vanilla	
- Double chocolate	
- Rum raisin	
- Fleur de sel caramels	
- Oreo	
- White coffee	
- Pistachio 🌱	
Sorbet	
- Passion fruit	
- Mango	
- Strawberry	
- Raspberry	
- Coconut	
- Lychee rose water	
- Lemon (contains milk)	

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

Please be advised that our food items may contain allergens and are prepared in a kitchen that handles nuts, shellfish and other allergens. Although our kitchen team takes precautions to minimise the risk of cross-contact, we cannot guarantee that our food is completely free from allergens. If you have any concerns or questions about allergens in our items, feel free to let us know. All prices are in Malaysian Ringgit and subject to a 10% service charge.