

Starters

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

In Good Health

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

Pasta

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

Sourdough Pizza

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

Malaysian Specialities

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

From the Tandoor Clay Oven

*Marinated in tandoori masala, served with cucumber raita, mint chutney, kachumber salad 🌾	
Tiger Prawn Tikka* (3 pieces) 🌊	185
Chicken Tikka* 🌿	83
Naan 🌿	21
Leavened oven-baked flatbread, choice of plain, butter, garlic or cheese	
From the Grill	
Chargrilled, rubbed with extra virgin olive oil, sea salt and freshly ground Sarawak black pepper 🥥🌾	
Andaman Sea Catch of the Day (per 100 grams) 🌊	MP
Subject to availability	
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) 🌿🌿	160
Suitable for 2 persons	
Smoked gochujang rub, roasted baby potato, tomato salad, au jus	
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.	
Additional side orders are chargeable.	

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 🥥🌾	50
Madagascar vanilla ice-cream, mango, raspberry coulis, chantilly cream, caramelised almonds	
Traditional Cendol 🌿🌿🍷	45
Kidney bean, sweet corn, black glutinous rice, coconut milk	
Signature Crème Caramel	50
Passion fruit compote, coconut sablé, roasted vanilla ice-cream	
Tarte au Chocolat à la Fleur de Sel 🥥	52
Chocolate cream, chocolate cookie ice-cream, sea salt cocoa soil	
Pineapple Carpaccio 🌿🌿🌾🍷	50
Poached pineapple with vanilla bean, passion fruit marble sorbet	
Sliced Seasonal Fruit Platter 🌿🌿🏠🍷	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.