

The Datai Signature Cocktails

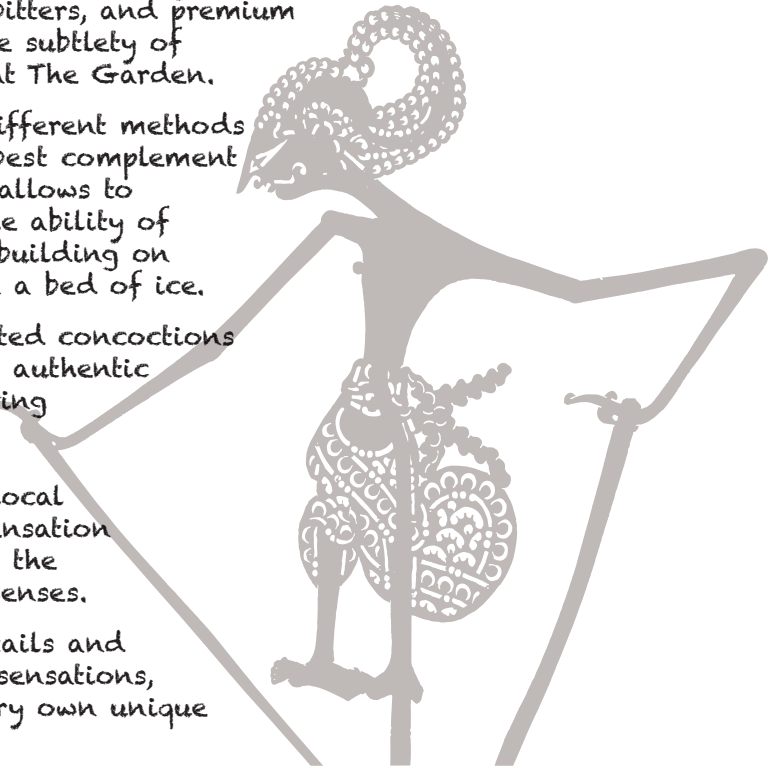
Experience our selection of handcrafted signature cocktails inspired by the bounty of nature around us and evoking hints of nostalgia with subtle flavours reminding us of childhood memories.

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 Gulai House Collection

75

Ambarella Fizz

The Datai Gin, Kedondong, Citrus, Soda

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

LangKooler

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

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

Halia

Crafted Rempah Rum, Ginger, Citrus, Soda

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

When In The Datai

Grey Goose, Citrus, Honey, Red Chilli, Grenadine

Profile: Crushed, Sweet & Spicy, Rich

Kesom Boi

Crafted Kesum Gin, Asamboi, Lime

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

Jambu Ayaq

Crafted Water Rose Apple Gin, Elderflower, Cider, Asamboi

Profile: Martini, Fruity, Soft, Sweet & Sour, Elegant

Sengkuang Calit

The Datai Gin, Frangelico, Lychee, Sweet Turnip & Citrus

Profile: Martini, Fruity, Soft, Semi-Dry, Elegant



Champagne Cocktails

98

Bellini

Peach Schnapps & Peach Purée

French 75

Gin & Citrus

Kir Royale

Dijon Crème de Cassis

Mimosa

Grand Marnier & Orange

Martinis

60

Cosmopolitan

Vodka, Cointreau, Cranberry & Citrus

Dry Martini

Gin & Dry Vermouth

Espresso Martini

Vodka, Kahlúa & Espresso

Peach Martini

Vodka, Peach Schnapps, Peach Purée Citrus

Classic Cocktails

55

Aperitivo Spritz

Prosecco, Aperitivo & Soda

Caipirinha

Cachaça, Sugar & Citrus

Jungle Bird

Rum, Campari, Pineapple & Citrus

La Paloma

Tequila, Citrus, Grapefruit & Soda

Mai Tai

Rum, Cointreau Blood Orange, Orgeat, Citrus

Piña Colada

Rum, Malibu, Pineapple & Coconut

Singapore Sling

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



Sake Collection

Nanbu Bijin, Tokubetsu Junmai, Iwate

Rich, but refreshing, medium intensity of aromas. Quality rice notes with some floral characters and marshmallow. Velvety texture, subtle. Savoury umami on the mid palate. Dry, medium+ weight, lasting long.

ALCOHOL:	15%	POLISHING:	55%
SMV:	+4	ACIDITY:	1.5

Bottle (720 ml)	350
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Tokkuri (180 ml)	92
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Katsuyama, Sensho Masamune, Junmai Daiginjo, Miyagi

With a hint of cedar wood, cotton candy, watermelon, plum and grape on the nose, and apple, pineapple, cardamom and kampot pepper on the palate, this sake displays good layers of umami and a velvety raisin texture.

ALCOHOL:	16%	POLISHING:	50%
SMV:		ACIDITY:	1.4

Bottle (720 ml)	540
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Tokkuri (180 ml)	140
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Kameizumi, Cel - 24, Junmai Ginjo, Nama Genshu

The relatively new yeast strain CEL-24 from Kochi prefecture offers a gorgeously fruit-forward bouquet with a strikingly clear & light finish, very characteristic of sakes from Kochi. Unpasteurised, this sake burst with vibrant freshness on entry with an elegant & rounded overall mouthfeel.

ALCOHOL:	14%	POLISHING:	50%
SMV:	-15	ACIDITY:	1.6

Bottle (720 ml)	390
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Tokkuri (180 ml)	50
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FLAVOURED SAKE

Heiwa Shuzo Tsuru-Ume Yuzushu, Wakayama

Made with 50% of pure and sour yuzu juice, this yuzu-sake is very refreshing and whilst it has a little sweetness in the finish, it is very well balanced and not overpowering. It's fruity and refreshing with punchy citrus fruits leading the way yuzu, lime, mandarin, lemon and notes of grated ginger are all present. This Sake is really fresh & vibrant. Alcohol is 7.5%.

Bottle (720 ml)	280
Glass (75 ml)	26

UMESHU

Hoshiya Mutenka Joto Umeshu, Kagoshima

Using top quality japanese plum and shochu, the plum is aged in shochu for at least 1 year of more without any artificial plum flavours, colourants or acidulants, resulting in a plum wine with a refreshing acidity. Raw honey and brandy are added to give layers to the wine, with a definite sweetness to the palate. Alcohol is 14%.

Glass (75 ml)	22
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Aperitif 30ml

Campari, Pimm's

35

Vodka 30ml

The Datai Vodka

35

Grey Goose

France

41

Belvedere

Poland

41

Rum 30ml

Diplomatico Reserve Exclusive

Venezuela

63

Plantation, 3 Stars Silver

Caribbean

37

Plantation, Original Dark

Caribbean

37

The Datai Golden Rum 10 Year

Jamaica

72

Mount Gay

Barbados

33

Tequila 30ml

Casamigos Joven 75 Illegal, Reposado

75

Casamigos Reposado

75

Espolòn, Blanco

48

Jose Cuervo Reserva, Extra Añejo

79

Rooster Rojo Reposado

61

Casamigos Joven

75

Illegal, Reposado

75

Whisky 30ml

Canadian Club

Canada

37

Lagavulin 10 years

Scotch

73

The Datai, BenRiach

Scotch

140

Jack Daniel's

America

33

John Jameson

Ireland

37



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THE MIXERS BY Fentimans

All Gins come with selection of natural botanically brewed mixer by Fever Tree

Gin 30ml

Ableforth's Bathtub, Old Tom	England	52
Amuerte, Coca Leaf, Black Edition	Belgium	82
Amuerte, Coca Leaf, White Edition	Belgium	88
Bleu D' Argent, London Dry	France	39
Dictador Premium Colombian Aged Black Gin	Colombia	54
Dictador Premium Colombian Aged White Gin	Colombia	49
Dodd's	England	63
Drumshanbo Gunpowder	Ireland	56
Forest Spring	Belgium	59
Gin Eva, Mallorca	Spain	62
Gin Sul, Dry Gin	German	75
Gin'ca Peruvian Dry Gin	Peru	61
Giniversity Botanical	Australia	48
Gunroom, London Dry	England	62
Mombasa Club, London Dry	England	55
Niemand, Dry Gin	Germany	82
Kyrö Napue Rye	Finland	61
Reisetbauer Blue Gin	Austria	49
Suntory Roku	Japan	48
Tanqueray Malacca	England	56
Tanqueray, London Dry	England	37
The Illusionist, Dry Gin	Germany	82
The West Winds, The Broadside, Navy Strength	Australia	42
The West Winds, The Cutlas	Australia	57
The Datai Gin		40
Williams Elegant	England	62



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Cognac 30ml

Remy Martin Louis XIII	788
Hennessy XO	97

Armagnac 30ml

Prince D'arignac XO	32
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Liqueurs 30ml

Amaretto, Bailey's Irish Cream, Kahlúa,	33
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After Dinner 30ml

Bénédictine Dom	33
Luxardo Sambuca dei Cesari	

Eaux De Vie & Grappa 30ml

Alexander	Grappa	36
G.E Massenez Poire Williams	Eaux De Vie	36
G.E. Massenez Framboise	Eaux De Vie	36
Pilzer Moscatto Giallo	Grappa	36
Pilzer Pinot Nero	Grappa	36

Beer

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

Non- Alcohol Beer

Asahi Dry Zero	38
Heineken, Zero	38



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Crafted Fizz

32

The Datai Ginger Ale

Mocktails

38

Datai Cooler

Lemongrass, Ginger, Orgeat, Pineapple, Lemonade

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

Tualang Boi

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

Profile: Shaken, Sweet & Sour, Lightly Fizzy
Refreshing

Teh Ais Pulau Panjang

Cardamom Jasmine Tea, Yuzu, Lychee Syrup, Ginger

Profile: Shaken, Aromatic, Oriental Sweet
Thirst Quenchers

Wira Cinnamon

Guava, Mango, Peach, Strawberry, Mint

Profile: Ice Blended, Fruity, Bold, Aromatic
Refreshing



Still Water

Evian	0.330L	20
Evian	0.750L	40

Sparkling Water

San Pellegrino	0.250L	16
San Pellegrino	0.750L	38

Fresh & Chilled Juices

Coconut, Honeydew, Apple, Orange	38
Pineapple, Watermelon, Carrot	
Apple, Cranberry, Guava, Tomato, Mango	27
Grapefruit	

Soft Drinks

Coca-Cola, Coca-Cola Zero, Sprite	25
100 Plus	

Tonic By Fentimans

Premium Indian,	31
Pink Grapefruit, Naturally Light, Yuzu	

Tonic By Fever Tree

Premium Indian	31
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Coffee

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

Tea

27

Darjeeling Summer Gold	<i>Black Tea</i>
Earl Grey	<i>Flavoured Black Tea</i>
Fancy Sencha	<i>Green Tea</i>
Jasmine Gold	<i>Flavoured Green Tea</i>
Peppermint	<i>Herbal Infusion</i>
Pure Chamomile	<i>Herbal Infusion</i>

Fresh Herbal Infusion

27

Fresh Mint, Lemongrass, Ginger, Lime

Hot Brew

Hot Chocolate	27
Teh Tarik	21

Cold Brew

27

Iced Lemon Tea, Iced Tea, Iced Coffee, Iced Latte

