

## WELCOME TO YOUR GASTRONOMIC JOURNEY

The 10-course Degustation Dinner by Chef Chai represents a gastronomic journey, traversing his inspirations and influences from near and far. Chef Chai's culinary style can be described as a combination of contemporary European haute cuisine with cross-cultural techniques and the sensibilities of the Asian palate. This menu embodies a further evolution of his cuisine, effectively creating a unique signature style with verve.

The Degustation menu is expertly paired with a selection of fine wines and champagne, handpicked from the resort's own wine cellar by our Resident Sommeliers.

**“At The Dining Room, the cuisine is inspired by the locavore movement. Where possible, we use the bountiful produce grown locally and responsibly.**

The wine cellar holds one of the most extensive collections of old and new world wines in the region. Recognized every year with the prestigious Wine Spectator award, the cellar showcases more than 450 labels of the most discerning vintages, directly imported exclusively for The Datai Langkawi.

The inspiration behind the menu is Langkawi island, as Chef Chai states: *“At The Dining Room, the cuisine is inspired by the locavore movement. Where possible, we use the bountiful produce grown locally and responsibly, nurtured by the terroir of the lands surrounding the Andaman Sea and their rich history of culinary traditions, peoples and cultures.”*

Chef Chai brings with him an impressive range of experience working at critically acclaimed restaurants around the globe, including the 2 Michelin-starred restaurant ABaC in Barcelona and the 3 Michelin-starred Oud Sluis in The Netherlands.

He also honed his craft at Santi in Singapore, the first restaurant outpost in Asia of late 3 Michelin star Chef Santi Santamaria. Most recently, he was the Founder and Head Chef of Copper restaurant in Kuala Lumpur. Chef Chai has a unique ability to infuse experimentation with expertise and ingenuity with craft.

## DEGUSTATION MENU

Tribute Royale “Hot Cold, Sweet Salty”

‘Garden’ Tartlette, Roselle  
Langkawi Buffalo Ricotta, Black Garlic, Burnt Butter Croutons, Datai Herbs  
Watermelon Pearls, Fennel, White Balsamic Vegetable Tomato Broth  
Barons De Rothschild, The Datai Langkawi, Concordia Brut, France  
Le Petit Béret, Blanc de Blancs, France

Taro Puff, Jungle Garlic Nut, Black Sesame Hazelnut Praline, Pickle Porcini, Seasonal Truffle  
Chablis, Chartron et Trébuchet, France 2023  
Le Petit Béret, Virgin Chardonnay, France - zero alcohol

Zucchini Flower and Foie Gras Farce, Passion Fruit Saffron Glaze, Nitro Condiments

River Prawn, Rose Water Vadouvan, Sweet Onion Tartar, Spice Mango Sorbet  
Wittmann, Trocken, Riesling, Germany 2022  
Le Petit Béret, Sauvignon, France - zero alcohol

Corn Silk Tisane, Chamomile, Goji Berries, Red Dates, Salted Water Chestnut

Herbs Porridge, Kombu-glazed Scallops, Furikake Special Mix

Pickled Pear, Anise, Maple Veil

Charcoal-charred Wagyu, Black Garlic Glaze, Spicy Andaman Emulsion,  
Beet Root Ash, Alliums  
Château des Songes, Song by Bong, St-Émilion, France 2022  
Le Petit Béret, Virgin Syrah, France - zero alcohol

Chrysanthemum Jelly, Cemumar, Osmanthus Flower, Ginger Lime Ice,  
Reduced Corn Cob Syrup, Borage  
Sauternes, Château Bastor-Lamontagne France 2013  
Le Petit Beret Lemon Yellow, Chrysanthemum tea, Longan and Goji Berry

Soursop Mango with Coconut and Lime Sphere, Espelette  
Black Pepper Toffee with Coconut Shavings

MYR 780 per person (food only)

MYR 950 per person (inclusive of non-alcoholic beverages)

MYR 1,250 per person (inclusive of wines)

\*\* Surcharge may apply

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.