

The Beach Club

Starters

Chilled Beetroot and Orange Soup 🌱🌱🌱 <i>Orange segments, pickled beetroot, aloe vera curd</i>	75
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
Vietnamese Summer Roll <i>Vegan option is available upon request</i> <i>Avocado, prawn, mango, pea shoots, jicama, Nuoc Cham</i>	70
Grilled Chermoula Prawn <i>Yoghurt tartare, pickled kyuri, avocado, local laktud, baby butterhead, chilli perilla dressing</i>	90
Salt and Pepper Squid 🌱🌱 <i>Asian slaw, garlic lime aioli</i>	75
Hummus 🌱 <i>Served with homemade sumac-salted pita bread</i>	65
Sushi 🌱 <i>Served with pickled ginger, wasabi, soy sauce</i> <i>Fresh crab California roll</i> <i>Sher Wagyu nigiri with teriyaki glaze</i>	78 110

In Good Health

Datai Caesar <i>Hydroponic romaine lettuce, soft-poached quail eggs, garlic brioche crouton, anchovies dressing, pickled white Spanish anchovies</i>	65
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>	65
Kale and Sweet Potato Salad 🌱🌱 <i>Crumbled feta, toasted almonds, spicy and sour dressing</i>	70
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>	95
Quinoa Tabbouleh 🌱🌱 <i>Grilled chermoula chicken, white onion, tomatoes, flat leaf parsley</i>	95
Insalata Caprese 🌱 <i>Buffalo mozzarella, heirloom tomatoes, leafy greens, balsamic glaze, olive tapenade, smoked sea salt</i>	85

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>	145
Spicy Lentil and Mushroom Bolognese 🌱 <i>Tagliatelle, porcini, green lentil, brunoise vegetables, pomodoro sauce</i>	88
Creamy Basil Chipotle Chicken Rigatoni Pasta 🌱🌱 <i>Pesto sauce, chipotle organic chicken, baby spinach</i>	95

Raw Bar and Bento Box

Daily Catch Asian-inspired Ceviche 🌱🌱 <i>Charred okra, coconut milk, sambal, citrus</i>	95
Langkawi Catch of the Day Sashimi 🌱🌱 <i>Served with pickled ginger, wasabi, soy sauce</i>	95
Torino Teriyaki Bento Box <i>Chicken teriyaki, classic Japanese prawn rice, nigiri tako</i>	100
Ebiten Bento Box <i>Classic yakisoba, sashimi shake, ebi and vegetable tempura</i>	120

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>	90
Garlic Flat Bread and Haloumi Cheese 🌱 <i>Hot and sour chilli, dill cucumber yogurt, leafy greens</i>	75
Datai Wagyu Beef Burger (180 grams) <i>Mushrooms 'au jus', caramelised onions, aged cheddar, milk bun</i>	130
Marinated Grilled Chicken Wrap 🌱 <i>Bell peppers, red onion, mango, lettuce, garlic aioli, sour cream, guacamole, tomato salsa</i>	85

Sourdough Pizza

Prepared with locally produced buffalo milk mozzarella cheese. Gluten-free crust is available upon request.

Margherita 🌱 <i>Tomato, mozzarella, garden basil, extra virgin olive oil</i>	80
Frutti di Mare 🌱🌱 <i>Basil pesto, chimichurri, shrimp, calamari, crab, rocket leaves</i>	120
Quattro Formaggi <i>Smoked mozzarella, gorgonzola, ricotta, grana padano, Trigona Itama honey, Pizzutello tomatoes, truffle sauce</i>	110
Pepperoni 🌱 <i>Smoked scamorza, jalapeño, baby spinach, barbecue sauce</i>	95
Chicken Tandoori 🌱🌱 <i>Tomato, mozzarella, red onion, bird's eye chilli, mint chutney, coriander leaves, mango</i>	100

Malaysian Specialities

Satay (6 pieces) 🌱🌱 <i>Chicken and beef on bamboo skewers, peanut sauce, rice cake</i>	80
Mee Mamak 🌱🌱 <i>Wok-fried egg noodles, chicken, bean curd, potato, choy sum, tomatoes</i>	95
Tempeh 🌱 <i>Fermented soybean cake, tofu, okra, spring onion, chilli paste, jasmine rice</i>	85
Three-Flavoured Jumbo Prawns 🌱🌱 <i>Ginger torch, Thai basil, chilli padi, plum sauce, jasmine rice</i>	205
Char Kway Teow 🌱🌱 <i>Wok-fried flat rice noodle, prawn, chives, bean sprouts, soy sauce</i>	95
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>	110

From the Tandoor Clay Oven

<i>*Marinated in tandoori masala, served with cucumber raita, mint chutney, kachumber salad</i> 🌱	
Tiger Prawn Tikka* (3 pieces) 🌱	195
Chicken Tikka* 🌱	86
Naan 🌱 <i>Leavened oven-baked flatbread, choice of plain, butter, garlic or cheese</i>	22

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) 🌱	190
Butterflied Jumbo Tiger Prawns (3 pieces) 🌱	210
Organic Spatchcock Chicken (800 grams) 🌱🌱 <i>Suitable for 2 persons</i> <i>Smoked gochujang rub, roasted baby potato, tomato salad, au jus</i>	170
Black Angus Sirloin Steak (200 grams)	240
Black Angus Rib Eye Steak (250 grams)	235

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

Cottage Cheese Panna Cotta 🌱 <i>Strawberry compote and sorbet, yoghurt foam</i>	55
Lai Chee Kang 🌱🌱 <i>White fungus, nuts, garden pandan syrup, red dates</i>	40
Perak Vanilla Crème Brûlée 🌱 <i>Berry compote and fresh figs</i>	55
Tarte au Chocolat à la Fleur de Sel 🌱 <i>Wafer crisp, chocolate ice-cream, chocolate sauce</i>	55
Yuzu Poached Pineapple Carpaccio 🌱🌱 <i>Poached pineapple with marbled passion fruit and coconut sorbet</i>	55
Sliced Seasonal Fruit Plate 🌱🌱 <i>🌱🌱</i>	50
Homemade Ice-cream and Sorbet	30
Ice-cream - Perak vanilla - Double chocolate - Rum raisin - Sea salt caramel - Oreo - Pandan - Pistachio 🌱	
Sorbet - Passion fruit - Mango - Strawberry - Raspberry - Coconut - Yoghurt (contains milk) - 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.