

APPETISERS, SALADS AND SOUPS

Datai Caesar

Romaine leaves, soft poached quail eggs, aged Parmigiano, focaccia croutons

Add-ons

Grilled chimichurri marinated chicken breast

Grilled lemon chilli prawns

Trout pastrami

Baked Avocado with Smoked Provolone Cheese 🌿

Seven leaves mesclun, puff grains, miso vinaigrette, red apple pearls, lemon zest

Walnut and Gorgonzola Mesclun Salad 🥜 🌿

Grilled portobello mushrooms, Italian beef speck, citrus balsamic vinaigrette

Datai Tuna Ceviche 🌿 🥛

Virgin Bloody Mary sauce, avocado, red chilli, fresh coriander, lettuce, extra virgin olive oil

Garlic Prawns

Squid ink aioli, piquillo pepper, grilled sourdough

Satay 🥛 🌿 🥜 🥑

Grilled chicken and beef skewers served with rice cake and peanut sauce

Peach and Tomato Gazpacho 🥛 🌿 🌿

Fennel mint salad, tomatoes, Mediterranean extra virgin olive oil

Malaysian Mutton Soup 🌿 🥛

Spiced broth, carrot, cherry tomatoes, potato, spring onions, fried shallots

SANDWICHES AND MORE

Served with your choice of skinny fries or organic mixed greens salad

Datai Wagyu Beef Burger (180 grams)

Mushrooms 'au jus', onion compote, aged cheddar, milk bun

Sweet Soy Glazed Tuna Wrap

Mexican tortilla wrap, spicy citrus mayo, avocado tartare spread, lettuce

The Datai Club Sandwich 🌿

Smoked beef bacon, jalapeno mayo, tomatoes, chicken ham, herb egg crêpe, lettuce, cheddar

MEAT AND FISH

Tournedos Rossini

Black angus tenderloin, foie gras, seasonal greens, truffle jus

Tuscan Heritage Chicken

Parmigiana and crouton gratinate, cayenne sundried tomato creamy sauce, lattice cut fries

Pan-Roasted Local Fish 🌿 🥛

White fish, snow peas, cherry tomatoes, olive, tomato dashi butter

ASIAN FAVOURITES AND PASTA

Char Kway Teow 🥛

Penang-style wok-fried flat noodles, king prawns, beansprouts, dark soy sauce

Mee Mamak 🥛 🌿

Wok-tossed egg noodles, chicken, bean curd, potato, choy sum, tomato

Nasi Goreng 🥛 🥜

Stir-fried jasmine rice, chicken, king prawns, keropok, fried egg, beef and chicken satay

Vegan Wok-Fried Pad Kra Pao 🌿

Minced seitan, oyster mushroom sauce, bird's eye chilli, Thai holy basil, fried tofu, jasmine rice

Datai Hainanese Chicken Rice 🥛

Poached boneless thigh, seasonal greens, chicken broth, pickle and condiments

Kaeng Som 🌿

Thai sour curry of Garoupa, market vegetables, side serving of local herbs and sambal belacan

Spaghetti Bolognese

Cumin spiced beef ragu, Parmigiano Reggiano

Spicy Spaghetti ai Frutti di Mare 🥛

Seasonal seafood méli mélo, chilli peppers, garlic, basil, Pomodorina sauce

DESSERTS

Our Signature Tiramisu 🥜

Coffee crème brûlée, light mascarpone cream, almond crumble

Yoghurt Panna Cotta

Red fruit compote, fresh garden berries

Ceylon Cinnamon Crème Brûlée 🌿

Smoked banana with honey

Warm Pomme Tatin 🥜

Almond meringue, Ceylon cinnamon ice-cream

Classic Chocolate Brownies 🥜

Coarse wood chocolate shavings, pecan nut, peanut butter ice-cream

Banana Fritters

Black and white sesame seeds, dulce de leche, brown sugar vanilla ice-cream

Sliced Seasonal Fruit Platter 🌿 🥛 🌿

Selection of Ice-cream and Sorbet (per scoop)

Vanilla, double chocolate, pistachio, Oreo cookies, rum raisin, sea salt caramel

Coconut, mango, passion fruit, calamansi, lemon, raspberry, strawberry

🥜 Contains Nuts 🌿 Gluten-Free 🌿 Vegan 🌿 Vegetarian 🥛 Dairy-Free 🥚 Free-Range Eggs 🏠 Direct From Farmer 🌿 Organic 🌿 Local Product

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.