

The Beach Club

Starters

Chilled Salmorejo Soup 	78
Raw tomato purée, croutons, extra virgin olive oil	
Hot and Sour Seafood Soup  	95
Prawn, squid, jumbo lump crab meat, tamarind, Indian spices	
Sourdough Crostini 	84
Anchovies, avocado, feta, Kalamata olives, romesco, balsamic glaze	
Ebi Tempura 	90
Sarada and tentsuyu sauce	
Salt and Pepper Squid  	78
Asian slaw, garlic lime aioli	
Hummus 	68
Served with homemade sumac-salted pita bread	
Langkawi Catch of the Day Sashimi  	95
Served with pickled ginger, wasabi, soy sauce	
Sushi 	
Served with pickled ginger, wasabi, soy sauce	
Fresh crab California roll, avocado, tobiko	81
Aburi shake nigiri, spring onion, teriyaki sauce	110

In Good Health

Datai Caesar	
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
Kale and Sweet Potato Salad  	70
Crumbled feta, toasted almonds, spicy and sour dressing	
Crab Cobb Salad	
Crispy lettuce, quail egg, cherry tomato, Gorgonzola cheese, avocado, sweet corn, beef bacon, lemon Dijon dressing	98
Green Tea Noodles Bowl Salad 	95
Green tea soba noodles, teriyaki salmon trout, furikake, pea shoots, edamame, pickled kyuri, yuzu perilla dressing	
Insalata Caprese 	85
Buffalo mozzarella, heirloom tomatoes, leafy greens, balsamic glaze, olive tapenade, smoked sea salt	
Duck Confit Salad 	95
Green beans, cherries, endive, lettuce, rice puffs, candied pecans, orange Pommery dressing	
Individual Portion	88
Sharing portion (serves 2)	150
Arugula Salad  	
Soft goat cheese, pomegranate seeds, Parmesan, pine nuts, honey balsamic dressing	
Garden Mixed Greens Salad  	
Mesclun greens, avocado, fresh pear, pomegranate seeds, endive, blue cheese, candied walnuts, sweet and sour vinaigrette	
Organic Quinoa 	
Mango, coconut, young spinach, ulam from The Garden, avocado, passionfruit dressing	

Pasta

Gluten-free pasta is available upon request 	
Ahi Tuna alla Puttanesca	99
Spaghetti, Kalamata olives, capers, anchovies, tomatoes	
Chicken Penne ai Funghi	105
Organic chicken, mixed mushrooms, asparagus, young spinach, black garlic	

Sandwiches Wrap and Bento

Served with choice of skinny or steakhouse fries, or local organic mixed greens salad	
Harissa Chicken Sandwich 	94
Potato focaccia, avocado mash, cheddar cheese, semi-dried tomatoes, beef bacon, basil pesto, smoked mayo ketchup	
Tandoori Fish Wrap	80
Pickled cucumber, garlic aioli, red onion, lettuce, mint raita, sour cream, tomato salsa	
Datai Wagyu Beef Burger (180 grams)	130
Mushrooms 'au jus', caramelised onions, aged cheddar, milk bun	
Marinated Grilled Chicken Wrap 	88
Bell peppers, red onion, mango, lettuce, garlic aioli, sour cream, guacamole, tomato salsa	
Torino Teriyaki Bento Box	100
Chicken teriyaki, classic Japanese prawn rice, nigiri tako	

Sourdough Pizza

Prepared with locally produced buffalo milk mozzarella cheese. Gluten-free crust is available upon request.	
Margherita 	84
Tomato, mozzarella, garden basil, extra virgin olive oil	
Quattro Formaggi	110
Smoked mozzarella, gorgonzola, ricotta, grana padano, Trigona Itama honey, Pizzutello tomatoes, truffle sauce	
Pepperoni 	95
Smoked scamorza, jalapeño, baby spinach, barbecue sauce	
Chicken Tandoori  	100
Tomato, mozzarella, red onion, bird's eye chilli, mint chutney, coriander leaves, mango	

Malaysian Specialities

Satay (6 pieces)   	80
Chicken and beef on bamboo skewers, peanut sauce, rice cake	
Mee Mamak  	95
Wok-fried egg noodles, chicken, bean curd, potato, choy sum, tomatoes	
The Datai Chilli Prawns   	205
Tiger prawns, bell pepper, chilli paste, egg, jasmine rice	
Char Kway Teow   	95
Wok-fried flat rice noodle, prawn, chives, bean sprouts, soy sauce	
The Datai Nasi Goreng   	115
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) 	195
Chicken Tikka* 	90
Naan 	22
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	
Skin-on Sea Bass Fillet (200 grams) 	195
Butterflied Jumbo Tiger Prawns (3 pieces) 	230
Organic Spatchcock Chicken (800 grams)  	170
Suitable for 2 persons	
Smoked gochujang rub, roasted baby potato, tomato salad, au jus	
Black Angus Sirloin Steak (200 grams)	240

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	Sauces
- Local organic mixed greens leaf salad	- Argentinian style chimichurri
- Tomato, feta cheese and bell peppers salad	- Garden basil butter
- Steamed green vegetables	- Beurre blanc
- Wok-fried Asian vegetables	- Sambal aioli
- Shoestring fries	- Morel cream sauce
- Steamed jasmine rice	- Sarawak black pepper sauce

Desserts

Cultured Cendol   	40
Pandan cendol, red bean sweet corn, fresh santan, gula melaka molasses, crushed ice	
Perak Vanilla Crème Brûlée 	55
Overnight marinated cream, Garden herbs, kaffir raspberry sorbet	
Simpang Datai Pineapple Carpaccio   	55
Yuzu poached pineapple, marble passion fruit coconut sorbet, regional fruit crisp	
Sliced Seasonal Fruit Plate   	50
Homemade Ice-cream and Sorbet	30
Ice-cream	Sorbet
- Vanilla	- Mango
- Double chocolate	- Strawberry
- Oreo	- Raspberry
- Pandan	- Coconut