

## THE DATAI SIGNATURE COCKTAILS

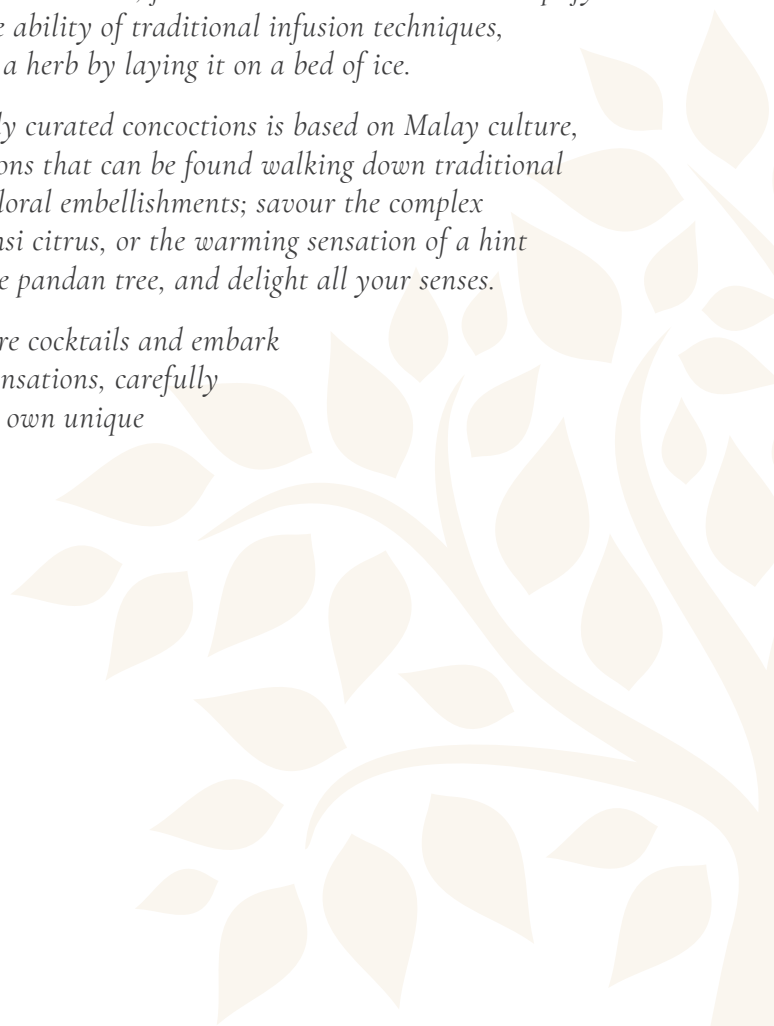
*Experience our selection of handcrafted signature cocktails inspired by the bounty of nature around us and evoking hints of nostalgia with subtle flavours reminding us of childhood memories.*

*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.*



### **Nám Aroi**

*Crafted tom yum vodka, Kaffir Leaf, Galangal, Lemongrass, Lime*

Approach: Martini, Savoury, Fragrant Spice, Sweet & Sour, Intricate

### **Kesom Boi**

*Crafted Kesum Gin, Asamboi, Lime*

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

### **Jambu Ayaq**

*Crafted Water Rose Apple Gin, Elderflower, Cider, Asamboi*

Approach: Martini, Feminine, Floral, Soft, Sweet & Sour, Elegant

### **Murraya**

*Colombo No. 7, Lychee, Coconut, Curry Leaves, Citrus*

Approach: On Ice, Tropical, Savoury, Refreshing

### **LangKooler**

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

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

### **Halia**

*Crafted Rempah Rum, Ginger, Citrus, Soda*

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

### **When In The Datai**

*Grey Goose, Citrus, Honey, Red Chilli, Grenadine*

Approach: Crushed, Sweet & Spicy, Rich

### **Siam Cha Yen**

*Phraya Gold, Crème de Cacao, Thai Tea, Pandan, Evaporated Milk*

Approach: Build on Ice, Milky, Bittersweet, Rich

## CHAMPAGNE COCKTAILS

98

### **Bellini**

*Peach Purée & Peach Schnapps*

### **Kir Royale**

*Dijon Creme de Cassis*

### **Mimosa**

*Grand Marnier & Orange*

### **French 75**

*The Datai Gin & Citrus*

## MARTINIS

55

### **Espresso Martini**

*The Datai Vodka, Kahlúa & Espresso*

### **Dry Martini**

*The Datai Gin & Dry Vermouth*


### **Peach Martini**

*The Datai Vodka, Peach Schnapps & Peach Purée, Citrus*

### **Cosmopolitan**

*The Datai Vodka, Cointreau, Cranberry & Citrus*

All prices are in Malaysian Ringgit and are subject to 10% service charge  
For the convenience of our guests, we kindly ask to please refrain from using  
mobile phones inside the restaurant & dining area.



## CLASSIC COCKTAILS

50

### **Aperol Spritz**

*Prosecco, Aperol & Soda*

### **Jungle Bird**

*Rum, Campari, Pineapple & Citrus*

### **La Paloma**

*Tequila, Citrus, Grapefruit & Soda*

### **Mai Tai**

*Rum, Cointreau Blood Orange, Orgeat & Citrus*

### **Mojito**

*Rum, Sugar, Citrus, Soda Water & Mint*

### **Moscow Mule**

*The Datai Vodka, Citrus, Ginger & Ginger Ale*

### **Negroni**


*The Datai Gin, Campari & Rosso Vermouth*

### **Piña Colada**

*Rum, Malibu, Pineapple & Coconut*

### **Singapore Sling**

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



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## APERITIF 35

Campari  
Pimm's

## VODKA

The Datai Vodka 35  
Grey Goose *France* 41

## GIN

The Datai Gin 35  
Tanqueray 10 *England* 39  
Colombo No. 7 *Sri Lanka* 42  
Akori *Spain* 43  
Fever Island *Spain* 44  
Suntory Roku *Japan* 48  
Ungava *Canada* 51  
No. 3 *Netherlands* 60  
Monkey 47 *Germany* 68  
Brooklyn *USA* 57

## RUM

Mount Gay *Barbados* 33  
Phraya Gold *Thailand* 42  
Diplomatico Reserve Exclusive *Venezuela* 44

## TEQUILA

Corralejo Reposado 33

## WHISKY

Amrut Fusion *India* 35  
Amrut Intermediate Sherry *India* 37  
Amrut Portonova *India* 41  
Kavalan Concertmaster *Taiwan* 65  
Nikka Taketsuru Pure Malt *Japan* 71  
Suntory Hibiki Harmony *Japan* 79

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## COGNAC

Remy Martin Louis XIII	788
Hennessy XO	97

## ARMAGNAC

Prince D'arignac XO	32
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## LIQUEURS

Amaretto, Bailey's Irish Cream,	33
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## AFTER DINNER

Villa Massa Limon de Sorrento	33
Luxardo Sambuca dei Cesari	
Bénédictine Dom	

## BEER

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

## WHITE BEER

Asahi Dry Zero	38
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## CRAFTED FIZZ

The Datai Ginger Ale 32

## MOCKTAILS 38

### **Wira Cinnamon**

*Guava, Mango, Peach, Strawberry, Mint, Cinnamon*

Approach: Ice Blended, Fruity, Bold, Aromatic, Refreshing

### **Tualang Boi**

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

Approach: Shaken, Sweet & Sour, Lightly Fizzy, Refreshing

### **Datai Cooler**

*Lemongrass, Ginger, Orgeat, Pineapple, Lemonade*

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

### **Teh Ais Pulau Panjang**

*Cardamom Jasmine Tea, Yuzu, Lychee, Ginger Palm Sugar*


Approach: Shaken, Aromatic, Oriental Sweet, Thirst Quenchers

### **Tamarind Ale**

*Tamarind, Soda, Calamansi*

Approach: Sweet Tangy, Cooling, Citrusy, Fizzy

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## STILL WATER

Evian 0.33L	20
Evian 0.75L	40

## SPARKLING WATER

San Pellegrino 0.25L	16
San Pellegrino 0.75L	38
Perrier 0.75L	40

## FRESH JUICES 38

Coconut, Honeydew, Apple, Orange, Pineapple  
Watermelon, Carrot, Grapefruit

## CHILLED JUICES 27

Apple, Cranberry, Guava, Tomato, Mango

## SOFT DRINKS 24

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

## TONIC BY FENTIMANS 29

Connoisseurs, Premium Indian, Pink Grapefruit  
Naturally Light,

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## COFFEE

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

## TEA

27

Darjeeling Summer Gold	Black Tea
Earl Grey	Flavoured Black Tea
Fancy Sencha	Green Tea
Jasmine Gold	Flavoured Green Tea
Peppermint	Herbal Infusion
Pure Camomile	Herbal Infusion

## FRESH HERBAL INFUSION

27

Fresh Mint, Lemongrass, Ginger, Lime

## HOT BREW

Cha Yen - Thai Tea	25
Cha Keow Yen - Thai Green Tea	25

## COLD BREW

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Iced Lemon Tea
Iced Tea
Iced Coffee
Iced Latte

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