

The Beach Club

Starters

Green Goddess Gazpacho 🌿 <i>Aloe vera curd, avocado, kyuri pickle</i>	58
Seafood Dhania Shorba 🍷 🌿 <i>Spicy mixed seafood soup, coriander, Indian spices</i>	70
Stracciatella and Tomato Bruschetta 🌿 🍷 <i>Basil pistou, chargrilled sourdough, olive liqourice, balsamic vinegar</i>	48
Vietnamese Summer Roll 🌿 <i>Vegan option is available upon request Avocado, prawn, mango, pea shoots, jicama, Nuoc Cham</i>	65
Angus Beef and Glass Noodles Salad 🍷 <i>Red onion, cabbage, carrot, bell pepper, coriander, bean sprout, chilli lime dressing, tomyam oil</i>	85
Salt and Pepper Squid 🍷 🌿 <i>Asian slaw, garlic lime aioli</i>	68
Hummus 🌿 <i>Served with homemade sumac-salted pita bread</i>	60
Sushi 🍷 <i>Served with pickled ginger, wasabi, soy sauce Sher Wagyu nigiri with teriyaki glaze Fresh crab California roll Prawn tempura and avocado roll 🌿 Kyuri and avocado maki roll</i>	95 75 75 69

In Good Health

Datai Caesar <i>Hydroponic romaine lettuce, soft poached quail eggs, corn bread crouton, anchovies dressing, crispy pickled white Spanish anchovies</i>	55
Add-ons <i>Chargrilled piri piri marinated chicken breast</i>	22
<i>Smoked chipotle marinated prawns</i>	42
<i>Trout pastrami</i>	50
Simply Datai Green Salad 🌿 🌿 🍷 🍷 <i>Green vegetables, kiwi, olive, super seeds, palm sugar dressing</i>	62
Beetroot and Green Lentil Salad 🌿 <i>Feta crouton, highland salad, tahini garlic dressing, orange honey glaze</i>	64
Mud Crab Salad 🍷 <i>Baby butter head lettuce, jicama rémoulade, trout roe, bee pollen, orange Pommery emulsion</i>	92
Warm Trout Pastrami Salad 🍷 <i>Butter lettuce, trout roe, fennel, citrus, honey mustard dressing</i>	90
Quinoa Tabbouleh 🍷 🌿 <i>Grilled chermoula chicken, white onion, tomatoes, flat leaf parsley</i>	88
Watermelon Caprese Salad 🍷 🌿 <i>Mozzarella di bufala, wild rocket, tomato emulsion, candied pecans, basil pesto, focaccia crouton, pomegranate molasses</i>	95
Raw Bar	
Fresh Oyster <i>Asian mignonette</i>	95
Daily Catch Asian-inspired Ceviche 🍷 🌿 <i>Charred okra, coconut milk, sambal, citrus</i>	88
Langkawi Catch of the Day Sashimi 🍷 🌿 <i>Served with pickled ginger, wasabi, soy sauce</i>	90

Pasta

Gluten-free pasta is available upon request 🌿

Crab Capellini <i>Mud crab, red chilli, wild rocket, capers, garlic, trout roe beurre blanc</i>	98
Creamy Basil Chipotle Chicken Rigatoni Pasta 🍷 🌿 <i>Creamy pesto sauce, chipotle organic chicken, young spinach</i>	90
Fetuccini Alla Norma 🍷 🌿 <i>Pomodoro sauce, basil pesto, aubergine, capers, ricotta cheese</i>	80
Sandwiches and More <i>Served with choice of skinny or steakhouse fries, or local organic mixed greens salad</i>	
Signature Club <i>Truffle chicken mayo, crepe egg, crispy beef bacon, avocado mash, chipotle mayo, rye toast</i>	84
Garlic Flat Bread and Haloumi Cheese 🌿 <i>Hot and sour chilli, dill cucumber yogurt, green leaf</i>	70
Datai Wagyu Beef Burger (180 grams) <i>Mushrooms 'au jus', caramelised onions, aged cheddar, milk bun</i>	118
Prawn and Jicama Wrap 🌿 🍷 <i>Whole wheat tortilla, crispy prawn, pickled jicama, jalapeno aioli, guacamole, tomato salsa</i>	105
Chicken Rendang Quesadilla 🌿 <i>Wheat flour tortilla, tomato salsa, guacamole</i>	75

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>	75
Frutti di Mare 🍷 🌿 <i>Basil pesto, chimichurri, shrimp, local calamari, crab, rocket leaves</i>	98
Pepperoni 🌿 <i>Smoked scamorza cheese, jalapeno, baby spinach, barbecue sauce</i>	90
Chicken Tandoori 🌿 🌿 <i>Tomato, mozzarella, red onion, bird's eye chilli, mint chutney, fresh coriander leaves, mango</i>	92

Malaysian Specialities

Satay (6 pieces) 🍷 🍷 🌿 <i>Chicken and beef on bamboo skewers, peanut sauce, rice cake</i>	75
Mee Mamak 🍷 🌿 <i>Wok-fried egg noodles, chicken, bean curd, potato, choy sum, tomatoes</i>	85
The Datai Chilli Prawn 🍷 🌿 🌿 <i>Tiger prawn, bell pepper, chilli paste, egg, jasmine rice</i>	145
Char Kway Teow 🍷 🌿 🌿 <i>Wok-fried flat rice noodle, prawn, local chives, bean sprouts, soy sauce</i>	85
The Datai Nasi Goreng 🍷 🌿 🌿 <i>Stir-fried jasmine rice, chicken, prawns, acar rampai, keropok, lobster satay</i>	92
Paneer Angoori Kofta 🍷 🌿 <i>Homemade cottage cheese, cashew nut paste, served with plain naan</i>	84

From the Tandoor Clay Oven

**Marinated in tandoori masala, served with cucumber raita, mint chutney, kachumber salad* 🌿

Tiger Prawn Tikka* (3 pieces) 🌿	178
Chicken Tikka* 🌿	80
Naan 🌿 <i>Leavened oven-baked flatbread, choice of plain, butter, garlic or cheese</i>	18

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) 🌿 <i>Subject to availability</i>	MP
Whole Grouper/Snapper (400-550 grams) 🌿	MP
Skin-on Sea Bass Fillet (200 grams) 🌿	175
Butterflied Jumbo Tiger Prawns (3 pieces) 🌿	195
Organic Spatchcock Chicken (800 grams) 🌿 🌿 <i>Suitable for 2 persons Smoked gochujang rub, roasted baby potato, tomato salad, au jus</i>	160
Black Angus Sirloin Steak (200 grams)	210
Black Angus Rib Eye Steak (250 grams)	220
Grilled dishes include sauce of your choice and one side dish. <i>Additional side orders are chargeable.</i>	

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

Mango Melba 🍷 🌿 <i>Poached mango with passion fruit, lychee sorbet, raspberry foam, caramelised almond</i>	50
Traditional Cendol 🌿 🌿 <i>Kidney bean, sweet corn, black glutinous rice, coconut milk</i>	45
Signature Crème Caramel <i>Passion fruit compote, coconut sablé, roasted vanilla ice-cream</i>	50
Tart Fleur de Chocola 🍷 <i>Chocolate cream, chocolate cookie ice-cream, sea salt cocoa soil</i>	52
Pineapple Carpaccio 🌿 🌿 🌿 <i>Poached pineapple with vanilla bean, passion fruit marble sorbet</i>	50
Sliced Seasonal Fruit Platter 🌿 🍷 🌿	44
Homemade Ice-cream and Sorbet	25
Ice-cream	
- Madagascar vanilla	
- Double chocolate	
- Rum raisin	
- Fleur de sel caramels	
- Oreo	
- White coffee	
Sorbet	
- Passion fruit	
- Mango	
- Strawberry	
- Raspberry	
- Coconut	
- Lychee rose water	
- Lemon (contains milk)	

🍷 Contains Nuts 🌿 Gluten-Free 🍷 Free-Range Eggs 🌿 Direct From Farmer 🌿 Organic 🌿 Local Product 🌿 Vegan 🌿 Vegetarian 🍷 Dairy-Free

Please inform us if you have any specific dietary 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 subject to 10% service charge. For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area.