

## Starters

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

## In Good Health

<b>Datai Caesar</b> Hydroponic romaine lettuce, soft poached quail eggs, corn bread crouton, anchovies dressing, crispy pickled white Spanish anchovies	55
<b>Add-ons</b> Chargrilled piri piri marinated chicken breast Smoked chipotle marinated prawns Trout pastrami	22 42 50
<b>Simply Datai Green Salad</b> 🌿 🌿 🍷 🍷 Green vegetables, kiwi, olive, super seeds, palm sugar dressing	62
<b>Beetroot and Green Lentil Salad</b> 🌿 Feta crouton, highland salad, tahini garlic dressing, orange honey glaze	64
<b>Mud Crab Salad</b> 🍷 Baby butter head lettuce, jicama rémoulade, trout roe, bee pollen, orange Pommery emulsion	92
<b>Warm Trout Pastrami Salad</b> 🍷 Butter lettuce, trout roe, fennel, citrus, honey mustard dressing	90
<b>Quinoa Tabbouleh</b> 🍷 🌿 Grilled chermoula chicken, white onion, tomatoes, flat leaf parsley	88
<b>Watermelon Caprese Salad</b> 🍷 🌿 Mozzarella di bufala, wild rocket, tomato emulsion, candied pecans, basil pesto, focaccia crouton, pomegranate molasses	95
<b>Raw Bar</b>	
<b>Fresh Oyster</b> Asian mignonette	120
<b>Daily Catch Asian-inspired Ceviche</b> 🍷 🌿 Charred okra, coconut milk, sambal, citrus	88
<b>Langkawi Catch of the Day Sashimi</b> 🍷 🌿 Served with pickled ginger, wasabi, soy sauce	90

## The Beach Club

### Pasta

Gluten-free pasta is available upon request 🌿

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

### Sourdough Pizza

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

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

### Malaysian Specialities

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

## From the Tandoor Clay Oven

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

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

## From the Grill

Chargrilled, rubbed with extra virgin olive oil, sea salt and freshly ground Sarawak black pepper 🌿

<b>Andaman Sea Catch of the Day (per 100 grams)</b> 🌿 Subject to availability	MP
<b>Whole Grouper/Snapper (400-550 grams)</b> 🌿	MP
<b>Skin-on Sea Bass Fillet (200 grams)</b> 🌿	175
<b>Butterflied Jumbo Tiger Prawns (3 pieces)</b> 🌿	195
<b>Organic Spatchcock Chicken (800 grams)</b> 🌿 🌿 Suitable for 2 persons Smoked gochujang rub, roasted baby potato, tomato salad, au jus	160
<b>Black Angus Sirloin Steak (200 grams)</b>	210
<b>Black Angus Rib Eye Steak (250 grams)</b>	220

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

<b>Mango Melba</b> 🍷 🌿 Madagascar vanilla ice-cream, fresh mango, raspberry coulis, chantilly cream, caramelized almonds	50
<b>Traditional Cendol</b> 🌿 🌿 Kidney bean, sweet corn, black glutinous rice, coconut milk	45
<b>Signature Crème Caramel</b> Passion fruit compote, coconut sablé, roasted vanilla ice-cream	50
<b>Tarte au Chocolat à la Fleur de Sel</b> 🍷 Chocolate cream, chocolate cookie ice-cream, sea salt cocoa soil	52
<b>Pineapple Carpaccio</b> 🌿 🌿 🌿 Poached pineapple with vanilla bean, passion fruit marble sorbet	50
<b>Sliced Seasonal Fruit Platter</b> 🌿 🍷 🌿	44
<b>Homemade Ice-cream and Sorbet</b>	25

### Ice-cream

- Madagascar vanilla
- Double chocolate
- Rum raisin
- Fleur de sel caramels
- Oreo
- White coffee
- Pistachio 🍷

### 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.