

The Datai Signature Cocktails

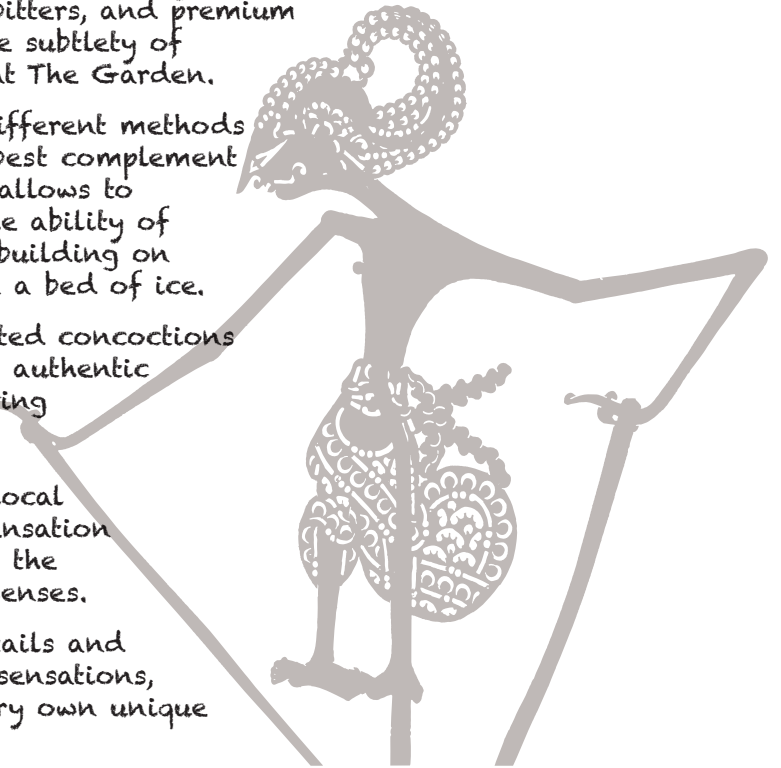
Experience our selection of handcrafted signature cocktails inspired by the bounty of nature around us and evoking hints of nostalgia with subtle flavours reminding us of childhood memories.

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.



The Gulai House Collection

75

Ambarella Fizz

Tanqueray 10, Kedondong, Citrus, Soda

Profile: On Ice, Fruity, Soft, Fizzy, Sweet & Sour, Refreshing

LangKooler

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

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

Halia

Crafted Rempah Rum, Ginger, Citrus, Soda

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

When In The Datai

Grey Goose, Citrus, Honey, Red Chilli, Grenadine

Profile: Crushed, Sweet & Spicy, Rich

Kesom Boi

Crafted Kesum Gin, Asamboi, Lime

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

Jambu Ayaq

Crafted Water Rose Apple Gin, Elderflower, Cider, Asamboi

Profile: Martini, Fruity, Soft, Sweet & Sour, Elegant

Sengkuang Calit

The Datai Gin, Frangelico, Lychee, Sweet Turnip & Citrus

Profile: Martini, Fruity, Soft, Semi-Dry, Elegant



Champagne Cocktails 98

Bellini

Peach Schnapps & Peach Purée

French 75

Gin & Citrus

Kir Royale

Dijon Crème de Cassis

Mimosa

Grand Marnier & Orange

Martinis 60

Cosmopolitan

Vodka, Cointreau, Cranberry & Citrus

Dry Martini

Gin & Dry Vermouth

Espresso Martini

Vodka, Kahlúa & Espresso

Peach Martini

Vodka, Peach Schnapps, Peach Purée Citrus

Classic Cocktails 55

Aperol Spritz

Prosecco, Aperol & Soda

Caipirinha

Cachaça, Sugar & Citrus

Jungle Bird

Rum, Campari, Pineapple & Citrus

La Paloma

Tequila, Citrus, Grapefruit & Soda

Mai Tai

Rum, Cointreau Blood Orange, Orgeat, Citrus

Piña Colada

Rum, Malibu, Pineapple & Coconut

Singapore Sling

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



Sake Collection

Nanbu Bijin, Tokubetsu Junmai, Iwate

Rich, but refreshing, medium intensity of aromas. Quality rice notes with some floral characters and marshmallow. Velvety texture, subtle. Savoury umami on the mid palate. Dry, medium+ weight, lasting long.

ALCOHOL:	15%	POLISHING:	55%
SMV:	+4	ACIDITY:	1.5

Bottle (720 ml) 350

Tokkuri (200 ml) 98

Heiwa 'KID' Junmai Daiginjo, Wakayama

The nose on this special brew is a lively collection of cherries, pear, mango, and white flower blossoms. Fruity and silky, this semi-chewy brew drinks plump but very clean and smooth. And therein is the "art" of this sake that has a fruit basket full of flavours that are upfront and welcoming and then disappear in a clean and balanced finish.

ALCOHOL:	15%	POLISHING:	50%
SMV:	+2	ACIDITY:	1.3

Bottle (1500 ml) 480

Tokkuri (200 ml) 69

Born Ginsen Tokubetsu Junmai Daiginjo, Fukui

The taste is clean with a subtle nose. Well balanced taste and fragrance that comes with a hint of grapefruit at the finish. Bright citrusy, grapefruits note, fragrant style, great fragrance with delicate fruity sweetness, long elegant balanced pungent.

ALCOHOL:	15%	POLISHING:	50%
SMV:	+1	ACIDITY:	1.5

Bottle (720 ml) 400

Tokkuri (200 ml) 112

Toko, Dewasansan, Junmai Ginjo, Yamagata

An elegant sake made from Dewasansan rice with melon, cotton candy, hints of orange rind, blossom and lemongrass. Soft and delicate. Beautiful feminine sake

ALCOHOL:	15%	POLISHING:	55%
SMV:	+1	ACIDITY:	1.5

Bottle (720 ml) 380

Tokkuri (200 ml) 105



Katsuyama, Sensho Masamune, Junmai Daiginjo, Miyagi

With a hint of cedar wood, cotton candy, watermelon, plum and grape on the nose, and apple, pineapple, cardamom and kampot pepper on the palate, this sake displays good layers of umami and a velvety raisin texture.

ALCOHOL:	16%	POLISHING:	50%
SMV:		ACIDITY:	1.4
Bottle (720 ml)			540
Tokkuri (200 ml)			150

Heiwa Shuzo Tsuru-Ume Yuzushu, Wakayama

Made with 50% of pure and sour yuzu juice, this yuzu-sake is very refreshing and whilst it has a little sweetness in the finish, it is very well balanced and not overpowering. It's fruity and refreshing with punchy citrus fruits leading the way yuzu, lime, mandarin, lemon and notes of grated ginger are all present. This Sake is really fresh & vibrant. Alcohol is 7.5%.

Bottle (720 ml)	210
Glass (75 ml)	26

Hoshiya Mutenka Joto Umeshu, Kagoshima

Using top quality japanese plum and shochu, the plum is aged in shochu for at least 1 year of more without any artificial plum flavours, colourants or acidulants, resulting in a plum wine with a refreshing acidity. Raw honey and brandy are added to give layers to the wine, with a definite sweetness to the palate. Alcohol is 14%.

Glass (75 ml)	22
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Aperitif 30ml

Campari, Pimm's

35

Vodka 30ml

The Datai Vodka

35

Grey Goose

France

41

Rum 30ml

Diplomatico Reserve Exclusive

Venezuela

44

The Datai Golden Rum 10 Year

Venezuela

72

Plantation

Venezuela

37

Mount Gay

Venezuela

33

Tequila 30ml

Casamigos Joven

75

Illegal, Reposado

80

Jose Cuervo Reserva, Extra Añejo

79

Rooster Rojo Reposado

61

Whisky 30ml

Amrut Fusion

India

35

Amrut Intermediate Sherry

India

37

Kavalan Concertmaster

Taiwan

65

Lagavulin 10 years

Scotch

73

Lagavulin 16 years

Scotch

79

The Datai, BenRiach

Scotch

140



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



THE MIXERS BY FENTIMANS

All Gins come with selection of natural botanically brewed mixer by Fentimans.

Fentimans Connoisseurs Tonic Water
Fentimans Premium Indian Tonic Water
Fentimans Pink Grapefruit Tonic Water
Fentimans Naturally Light Tonic Water

Gin 30ml

Ableforth's Bath tub, Old Tom	<i>England</i>	60
Beefeater 24, London Dry	<i>England</i>	42
Dodd's	<i>England</i>	42
Drumshanbo Gunpowder	<i>Ireland</i>	60
Forest Spring	<i>Belgium</i>	59
Gin'ca Peruvian Dry	<i>Peru</i>	68
Giniversity Botanical	<i>Australia</i>	48
Gunroom, London Dry	<i>England</i>	56
Kavalan	<i>Taiwan</i>	58
Mombasa Club, London Dry	<i>England</i>	55
Monkey 47	<i>German</i>	61
Suntory Roku	<i>Japan</i>	73
Tanqueray Malacca	<i>England</i>	56
The West Winds, The Broadside, Navy Strength	<i>Australia</i>	42
The West Winds, The Cutlas	<i>Australia</i>	57
Williams Elegant	<i>England</i>	48



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Cognac 30ml

Remy Martin Louis XIII	788
Hennessy XO	97

Armagnac 30ml

Prince D'arignac XO	32
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Liqueurs 30ml

Amaretto, Bailey's Irish Cream, Kahlúa,	33
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After Dinner 30ml

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

Eaux De Vie & Grappa 30ml

Alexander	Grappa	36
G.E Massenez Poire Williams	Eaux De Vie	36
G.E. Massenez Framboise	Eaux De Vie	36
G.E. Massenez Mirabelle	Eaux De Vie	36
Pilzer Moscatto Giallo	Grappa	36
Pilzer Pinot Nero	Grappa	36

Beer

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

White Beer

Asahi Dry Zero	38
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Crafted Fizz 32

The Datai Ginger Ale

Mocktails 38

Datai Cooler

Lemongrass, Ginger, Orgeat, Pineapple, Lemonade

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

Tualang Boi

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

Profile: Shaken, Sweet & Sour, Lightly Fizzy
Refreshing

Teh Ais Pulau Panjang

Cardamom Jasmine Tea, Yuzu, Lychee Syrup, Ginger

Profile: Shaken, Aromatic, Oriental Sweet
Thirst Quenchers

Wira Cinnamon

Guava, Mango, Peach, Strawberry, Mint

Profile: Ice Blended, Fruity, Bold, Aromatic
Refreshing



Still Water

Evian	0.330L	20
Evian	0.750L	40

Sparkling Water

San Pellegrino	0.250L	16
San Pellegrino	0.750L	38
Perrier	0.750L	40

Fresh & Chilled Juices

Coconut, Honeydew, Apple, Orange	38
Pineapple, Watermelon, Carrot, Grapefruit	
Apple, Cranberry, Guava, Tomato, Mango	27

Soft Drinks

Coca-Cola, Coca-Cola Zero, Sprite	24
100 Plus	

Tonic By Fentimans

Connoisseurs, Premium Indian	29
Pink Grapefruit, Naturally Light	



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Coffee

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

Tea

27

Darjeeling Summer Gold	<i>Black Tea</i>
Earl Grey	<i>Flavoured Black Tea</i>
Fancy Sencha	<i>Green Tea</i>
Jasmine Gold	<i>Flavoured Green Tea</i>
Peppermint	<i>Herbal Infusion</i>
Pure Chamomile	<i>Herbal Infusion</i>

Fresh Herbal Infusion

27

Fresh Mint, Lemongrass, Ginger, Lime

Hot Brew

Hot Chocolate	27
Teh Tarik	21

Cold Brew

27

Iced Lemon Tea, Iced Tea, Iced Coffee, Iced Latte



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