

## WELCOME TO YOUR GASTRONOMIC JOURNEY

The 10-course Degustation Dinner by Chef Chai represents a gastronomic journey, traversing his inspirations and influences from near and far. Chef Chai's culinary style can be described as a combination of contemporary European haute cuisine with cross-cultural techniques and the sensibilities of the Asian palate. This menu embodies a further evolution of his cuisine, effectively creating a unique signature style with verve.

The Degustation menu is expertly paired with a selection of fine wines and champagne, handpicked from the resort's own wine cellar by our Resident Sommeliers.

**“ At The Dining Room, the cuisine is inspired by the locavore movement. Where possible, we use the bountiful produce grown locally and responsibly.**

The wine cellar holds one of the most extensive collections of old and new world wines in the region. Recognized every year with the prestigious Wine Spectator award, the cellar showcases more than 450 labels of the most discerning vintages, directly imported exclusively for The Datai Langkawi.

The inspiration behind the menu is Langkawi island, as Chef Chai states: *“At The Dining Room, the cuisine is inspired by the locavore movement. Where possible, we use the bountiful produce grown locally and responsibly, nurtured by the terroir of the lands surrounding the Andaman Sea and their rich history of culinary traditions, peoples and cultures.”*

Chef Chai brings with him an impressive range of experience working at critically acclaimed restaurants around the globe, including the 2 Michelin-starred restaurant ABaC in Barcelona and the 3 Michelin-starred Oud Sluis in The Netherlands.

He also honed his craft at Santi in Singapore, the first restaurant outpost in Asia of late 3 Michelin star Chef Santi Santamaria. Most recently, he was the Founder and Head Chef of Copper restaurant in Kuala Lumpur. Chef Chai has a unique ability to infuse experimentation with expertise and ingenuity with craft.

## DEGUSTATION MENU

Kaluga Amur Caviar, Sakura Ebi, Seaweed Glaze, Rice Wrap  
Sarawak Black Pepper Beignet, Shaved Candlenut, Bonito Salt  
Beetroot Marshmallow, Shiso, Raspberry, Horseradish  
[Billecart-Salmon, Brut Réserve, France](#)  
Le Petit Béret, Blanc de Blancs, France

Seasonal Crudo, Seaweed Ulam, Spicy Allium Perilla Dressing  
[Château Saint-Robert Blanc, Graves, France 2016](#)  
Le Petit Béret, Virgin Chardonnay, France - zero alcohol

Parkerhouse Roll, Honey Lemongrass Burnt Butter

Rice Veil, Crispy Chicken Farce, Highland Greens, Sichuan Sauce  
[Wittmann, Westhofener, Trocken, Riesling, Germany 2018](#)  
Le Petit Béret, Sauvignon, France - - zero alcohol

Atlantic Lobster, Flavours of Andaman, Floral Meadow  
[Chablis, Chartron et Trébuchet, France 2023](#)  
Le Petit Béret, Virgin Pinot Noir, France - zero alcohol

Warm Chicken Broth, Goji, Sweet Apricot Seeds, Chrysanthemum Garland, Chamomile

Pickled Rose Apple, Maple, Fennel Pollen

A5 Wagyu, Sweet Onion, Red Beet Ash, Sauce Épicée Exotique  
[Le Petit Haut Lafitte, Pessac-Léognan, Bordeaux, France 2020](#)  
Le Petit Béret, Virgin Syrah, France - zero alcohol

Parmesan Marshmallow, Matcha Sesame Sable Breton, Yuzu Curd  
[Simkó Pince, Tokaji, Aszú 4 Puttonyos, Hungary 2017](#)  
Le Petit Beret Lemon Yellow, Chrysanthemum tea, Longan and Goji Berry

Seasonal Fruit Dessert Creation

Tea and Coffee  
Mignardise

MYR 750 per person (*food only*)

MYR 950 per person (*inclusive of non-alcoholic beverages*)

MYR 1,250 per person (*inclusive of wines*)

*\*\* Surcharge may apply*

Please inform us if you have any specific dietary requirement or 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 are subject to 10% service charge.