

SANTAI

POOL BAR AND LOUNGE

SPECIAL OFFERS

SANTAI Sundowners

Friday and Saturday, 17:30 - 20:00

Unlimited Pours at MYR200+ per person

MENU

SPARKLING WINE

NV Bisol Bel Star Prosecco D.O.C

Glera, Veneto, Italy

BEER

Carlsberg

Denmark

WINE

Red wine

Australia, Tyrrell's old winery, Shiraz, 2020

White wine

Australia, Tyrrell's old winery, Semillon sauvignon blanc, 2024

FRESHLY SQUEEZED JUICE

Orange

Green Apple

Watermelon

Carrot

Pineapple

SOFT DRINKS

Coke

Coke Zero

Sprite

Schweppes Ginger Ale

Schweppes Lemon Lime

ALL DAY LONG SANTAI HOURS

	Glass	3 Glasses	5 Glasses
Carlsberg	30	70	95
<i>Denmark</i>			
Sapporo	37	80	118
<i>Japan</i>			
Connor's	37	80	118
<i>Malaysia</i>			
Connor's Pint	70		
<i>Malaysia</i>			

BEER BY BOTTLE

Carlsberg <i>Denmark</i>	37
Guinness Stout <i>Ireland</i>	37
Somersby Apple Cider <i>Denmark</i>	37
1664 Blanc <i>France</i>	42
1664 Brut <i>France</i>	42

WINE BY BOTTLE

WHITE	
2023 Wolf Blass <i>Bilyara Chardonnay</i> <i>South Australia, Australia</i>	138 per bottle

RED	
2016 Wolf Blass <i>'Blass' Shiraz</i> <i>South Australia, Australia</i>	170 per bottle

COCKTAIL

Kir <i>RuMa selection of white wine, crème de cassis</i>	32 <i>per glass</i>
RuMa Sangria <i>RuMa selection of red wine, cointreau, orange juice</i>	32 <i>per glass</i>
Midori Pineapple <i>Midori (a Japanese melon-flavoured liqueur) blended with tropical fresh pineapple juice</i>	32 <i>per glass</i>
Caipirinha (Kai- Pur-reen- Yah) <i>Cachaça 51, lime, brown sugar</i>	32 <i>per glass</i>
Camaro <i>Punt e mes, raspberry, espresso, orange juice Black pepper, and light smokiness.</i>	32 <i>per glass</i>

COCKTAILSPIRATION

*Where creativity meets the glass.
Enjoy a collection of handcrafted cocktails inspired
by art, flavour, and imagination.*

SANTAL CRAFT

Ginist <i>Dry gin, campari, lemon, lime</i>	50
The Sailor <i>Dark rum, strawberry, maraschino liqueur, ginger ale</i>	50
Bluegin <i>Dry gin, dry vermouth, blue curacao, lemon</i>	50
Pink Soul <i>Vodka, cointreau, orange, guava, lemon, egg white</i>	50
Perfect Peach <i>Tequila, cointreau, peach, lime juice</i>	50

CLASSIC

Frozen Margarita <i>Tequila, cointreau, lemon</i>	55
Aviation <i>Dry gin, maraschino liqueur, violette liqueur, lemon</i>	55
Old Fashioned <i>Jim beam, angostura bitters, brown sugar</i>	55
Dirty Martini <i>Vodka, martini bianco, olive</i>	60
Long Island Ice Tea <i>Rum, gin, vodka, tequila, cointreau, coke</i>	60
Mimosa <i>Prosecco, orange juice</i>	60
Aperol Spritz <i>Aperol, prosecco, soda water</i>	65

SPARKLING & CHAMPAGNE	Glass	Bottle
NV Bisol Bel Star Prosecco D.O.C <i>Glera</i> <i>Veneto, Italy</i>	70	350
Pol Roger Brut Réserve <i>Pinot Noir, Pinot Meunier, Chardonnay</i> <i>Epemay, Champagne, France</i>	145	680
NV Moët & Chandon, Brut Imperial <i>Pinot Noir, Pinot Meunier, Chardonnay</i> <i>Épernay, Champagne, France</i>		680
NV Bollinger Special <i>Aÿ, Champagne, France</i>		850

WHITE	Glass	Bottle
2020 Oremus, Mandolas <i>Furmint</i> <i>Tokaj, Hungary</i>	75	360
2023 Dog Point Vineyard <i>Sauvignon Blanc</i> <i>Marlborough, New Zealand</i>	63	300
2023 Kumeu River, Village <i>Chardonnay</i> <i>Auckland, New Zealand</i>	69	330

ROSÉ	Bottle
2023 Chateau Miraval Rosé <i>Grenache, Cinsault, Syrah, Mourvèdre</i> <i>Côtes de Provence, France</i>	330

RED	Glass	Bottle
2020 Mazzei Zisola Sicilia Noto Rosso <i>Nero d'Avola</i> <i>Sicily, Italy</i>	55	260
2021 Trimbach <i>Reserve Pinot Noir</i> <i>Alsace, France</i>	60	290
2019 Château La Couronne <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Saint-Émilion, Bordeaux, France</i>	75	360
2020 La Posta Fazzio <i>Malbec</i> <i>Mendoza, Argentina</i>		300

**Guests who wish to explore a broader range of wine selection
are invited to request the ATAS wine list from your server**

VODKA	Glass	Bottle
Absolut Bleu	40	580
Stolichnaya	42	620
Snow Leopard	45	650
Belvedere	50	850
Jean-Marc XO	55	950
GIN		
Sui	40	600
Broom	46	650
Beefeater	46	850
Bombay Sapphire	46	850
TEQUILA		
Olmecca	40	580
Jose Cuervo Reposado Gold	42	600
Herradura Reposado	47	660
Patron Anejo	55	950
RUM		
Sailor Jerry Spiced Rum	40	600
Ron Matusalem Platino	45	620
Brugal 1888 Dark	60	900
Diplomático Mantuano	55	700
Diplomático Single Vintage 2005	80	1750
Ron Zacapa XO	85	1850

WHISKEY & WHISKY	Glass	Bottle
<u>SINGLE MALT HIGHLAND</u>		
Arran <i>10 Years</i>	55	900
Tomatin <i>12 Years</i>	55	1100
Deanston <i>12 Years</i>	60	1100
Oban <i>14 Years</i>	60	1100
Tomatin <i>18 Years</i>	92	1950
<u>SINGLE MALT LOWLANDS</u>		
Auchentoshan 3 Wood	57	950
<u>SINGLE MALT SPEYSIDE</u>		
Benriach The Twelve <i>12 Years</i>	55	950
Macallan Double Cask <i>12 Years</i>	65	1250
Glenfiddich <i>12 Years</i>	55	950
Glenfiddich <i>15 Years</i>	65	1300
<u>SINGLE MALT ISLAY</u>		
Talisker <i>10 Years</i>	50	900
Caol Ila <i>12 Years</i>	57	950
Bruichladdich Islay Barley	55	1300
Lagavulin <i>16 Years</i>	65	1250
<u>BLENDED SCOTCH</u>		
Monkey Shoulder	50	900
Chivas Regal Mizunara	70	1350
<u>IRISH</u>		
Bushmills Original	45	800
<u>BOURBON & RYE</u>		
Jim Beam White	45	700
Woodford Reserve	52	950
Maker's Mark	57	950

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes

BRANDY & COGNAC	Glass	Bottle
Pisco El Gobernador	40	600
Boulard Grand Solage Calvados	46	700
Martell VSOP	60	950
Martell Cordon Bleu	105	2000
Remy Martin XO	125	2500

EAU DE VIE

Grappa di Amarone	50
--------------------------	-----------

DIGESTIF

Luxardo Limoncello	32
Frangelico	32
Baileys Irish Cream	32
Molinari Sambuca	32
Fernet Branca	32
Averna Amaro Siciliano	32
Absinthe Grand Absente	32

MINERAL WATER

Acqua Panna Still	35
<i>750ml</i>	
S. Pellegrino Sparkling	35
<i>750ml</i>	

MOCKTAIL

Ipanema	35
<i>Orange juice, lime, mint leaves, ginger ale</i>	
Sour Plum Spritzer	35
<i>Asam boi, calamansi, gula melaka, soda water</i>	
Lychee Soda	35
<i>Lychee, mint leaves, asam boi, soda water</i>	
Peach Ice Lemon Tea	30
<i>Peach, lemon, black tea</i>	
Lemonade	30
<i>Fresh lemon juice, sprite</i>	

FRESHLY SQUEEZED JUICE

Orange	25
Green Apple	25
Watermelon	25
Carrot	25
Pineapple	25

SOFT DRINKS

Coke	20
Coke Zero	20
Sprite	20
Schweppes Ginger Ale	20
Schweppes Lemon Lime	20

HOT BEVERAGE

illy Coffee

illy's distinctive blend of fine Arabica coffees with a smooth, rich and full-bodied taste, created from the skilful blending of 100% sustainably-grown Arabica beans.

Espresso	20
Double Espresso	25
Americano	25
Cappuccino	25
Café Latte	25
Hot Chocolate	25
Mocha	25

ROLEAF Teas

Roleaf is a lifestyle brand which is inspired by the words Regal, Open and Leaf. It speaks of the wonderful release of nature's gift befitting royalty. Our purpose is to provide wellness and we want you to enjoy all the health benefits that high quality teas can offer.

Everyday English Breakfast	25
Elegant Earl Grey	25
Soothing Sencha	25
Calming Chamomile	25
Peppermint	25

FOOD

STARTERS

Smoked Salmon Salad	65
<i>Organic leaf, free range egg, cherry tomato, avocado</i>	
Grilled Chicken Pomelo & Pomegranate Salad	60
<i>Fennel, baby spinach, kyuri, house dressing</i>	
35Days Grow – Organic Leaf's 	50
<i>Red quinoa, heirloom tomato, avocado, pomegranate, cucumber, olive</i>	

LIGHT BITES

Homemade Satay  	65
<i>Signature chicken & beef skewers, peanut sauce, condiments</i>	
Prawn Spring Rolls	50
<i>Poach prawn, cucumber, carrot, sweet turnip, chilli dip, sesame, peanut</i>	
Beef Kofta Skewer	55
<i>Dry yogurt, greenbite acar, dukkha spice</i>	
Crispy Wantan	40
<i>Chicken, shrimp, sweet chilli</i>	
Truffle Fries 	30
<i>Truffle jam, pecorino</i>	

SANTAI Slider

Beef patty, lettuce, pickle, cheddar slice	55
Crispy chicken, lettuce, tomato, cheese sauce	50
<u>Chicken Wings</u> 	
Garlic basil	45
Hot chilli pepper	45



Chef's signature



ESG



Vegetarian



Vegan

***The food may contain or come into contact with common allergens.
Please inform your host of any dietary requirements.***

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes

FOOD

MAINS

Angus Beef Striploin – 300gm 	218
<i>Asparagus, pomme purée, mustard, and tarragon sauce</i>	
Fish & Chips 	70
<i>Tartar sauce, peas, lemon</i>	
Spaghetti Seafood Aglio e Olio 	85
<i>Prawn, squid, fish, scallop, chilli, garlic, olive oil</i>	
Crab Meat Fried Rice 	105
<i>Tobiko, omelette, ginger</i>	
Fried Vermicelli Noodles 	68
<i>Prawn, chicken, tofu, bean sprout, sambal</i>	
Meatless Drumstick 	55
<i>Mushroom, potato, pumpkin, tahini whip, greenbite acar, Pomegranate</i>	

PIZZA

Di Mare	60
<i>Freshly made tomato sauce, smoked salmon, prawn, squid, arugula</i>	
Salami	60
<i>Freshly made tomato sauce, Italian beef salami, olive, arugula, chilli</i>	
BBQ Chicken 	55
<i>Freshly made tomato sauce, barbeque chicken, red onion, spinach, pineapple</i>	
Ai Funghi 	55
<i>Mozzarella, gorgonzola, forest mushrooms, arugula, truffle oil</i>	
Margherita 	50
<i>Freshly made tomato sauce, mozzarella, roma tomatoes, sweet basil</i>	

SWEET TREAT

Single Origin Chocolate  	38
<i>Chantilly, strawberry, cocoa nib tuile</i>	
Tiramisu 	38
<i>Coffee, finger genoise biscuit, mascarpone</i>	
Chia Seed Sera Durra  	38
<i>Passion fruit, mango compote, roasted cashew nut</i>	
Seasonal Tropical Fruits  	38



Chef's signature



ESG



Vegetarian



Vegan

**The food may contain or come into contact with common allergens.
Please inform your host of any dietary requirements.**