

SANTAI

POOL BAR AND LOUNGE

SPECIAL OFFERS

SANTAI SUNDOWNERS

Daily, 17:30 - 20:00

Unlimited Pours at MYR200 per person

SPARKLING WINE

NV Bisol Bel Star Prosecco D.O.C

Glera, Veneto, Italy

BEER

Carlsberg

Denmark

WINE

Red Wine

Tyrrell's Old Winery, Shiraz 2020 – Hunter Valley, Australia

White Wine

Tyrrell's Old Winery, Semillon Sauvignon Blanc 2024 – Hunter Valley, Australia

FRESHLY SQUEEZED JUICES

Orange

Green Apple

Watermelon

Carrot

Pineapple

SOFT DRINKS

Coke

Coke Zero

Sprite

Schweppes Ginger Ale

Schweppes Lemon Lime

BUBBLES AND BITES

Daily, 15:00 - 00:00

CHAMPAGNE & CHARCUTERIE BOARD

Billecart-Salmon Brut Réserve (375ml)

350

with Charcuterie Board*

per set

*Bresaola Beef, Turkey Ham, Cheeses, Fig Marmalade,
Berries, Crackers and Crostini*

Billecart-Salmon Brut Rosé (375ml)

400

with Charcuterie Board*

per set

*Bresaola Beef, Turkey Ham, Cheeses, Fig Marmalade,
Berries, Crackers and Crostini*

*Note: *Charcuterie board items may vary according to seasonal availability.*

ALL DAY LONG SANTAI HOURS

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

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
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RED

2016 Wolf Blass <i>'Blass' Shiraz</i> <i>South Australia, Australia</i>	170
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COCKTAIL

Kir	32
<i>RuMa selection of white wine, crème de cassis</i>	
RuMa Sangria	32
<i>RuMa selection of red wine, Cointreau, orange juice</i>	
Midori Pineapple	32
<i>Midori (a Japanese melon-flavoured liqueur) blended with tropical fresh pineapple juice</i>	
Caipirinha (Kai- Pur-reen-Yah)	32
<i>Cachaça 51, Lime, Brown Sugar</i>	
Camaro	32
<i>Punt E Mes, Raspberry, Espresso, Orange Juice Black Pepper, and Light Smokiness.</i>	

COCKTAILSPIRATION

Where creativity meets the glass.

Enjoy a collection of handcrafted cocktails inspired
by art, flavour, and imagination.

SANTAI CRAFT

Ginist	50
<i>Dry Gin, Campari, Lemon, Lime</i>	
The Sailor	50
<i>Dark Rum, Strawberry, Maraschino Liqueur, Ginger Ale</i>	
Bluegin	50
<i>Dry Gin, Dry Vermouth, Blue Curacao, Lemon</i>	
Pink Soul	50
<i>Vodka, Cointreau, Orange, Guava, Lemon, Egg White</i>	
Perfect Peach	50
<i>Tequila, Cointreau, Peach, Lime Juice</i>	

CLASSIC

Frozen Margarita	55
<i>Tequila, Cointreau, Lemon</i>	
Aviation	55
<i>Dry Gin, Maraschino Liqueur, Violette Liqueur, Lemon</i>	
Old Fashioned	55
<i>Jim Beam, Angostura Bitters, Brown Sugar</i>	
Dirty Martini	60
<i>Vodka, Martini Bianco, Olive</i>	
Long Island Iced Tea	60
<i>Rum, Gin, Vodka, Tequila, Cointreau, Coke</i>	
Mimosa	60
<i>Prosecco, Orange Juice</i>	
Aperol Spritz	65
<i>Aperol, Prosecco, Soda Water</i>	

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

WHITE WINE

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

2023 Château Miraval Rosé <i>Grenache, Cinsault, Syrah, Mourvèdre</i> <i>Côtes de Provence, France</i>		330
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RED WINE

2020 Mazzei Zisola Sicilia Noto Rosso <i>Nero d'Avola</i> <i>Sicily, Italy</i>	55	260
2021 Trimbach <i>Réserve 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 Fazio <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 Three 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
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DIGESTIF

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

MOCKTAIL

Ipanema	35
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Orange Juice, Lime, Mint Leaves, Ginger Ale

Sour Plum Spritzer	35
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Asam Boi, Calamansi, Gula Melaka, Soda Water

Lychee Soda	35
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Lychee, Mint Leaves, Asam Boi, Soda

Peach Ice Lemon Tea	30
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Peach, Lemon, Black Tea

Lemonade	30
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Fresh Lemon Juice, Sprite

MINERAL WATER

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

FRESH JUICES

Fresh Young Coconut	20
Orange	25
Green Apple	25
Watermelon	25
Carrot	25
Pineapple	25

SOFT DRINKS

Coke	20
Coke Zero	20
Sprite	20
Schwepes Ginger Ale	20
Schwepes 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
Mocha	25
Hot Chocolate	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.

English Breakfast	25
Earl Grey	25
Sencha	25
Chamomile	25
Peppermint	25

FOOD

STARTERS

- Smoked Salmon Salad** 65
Organic Leaf, Free Range Egg, Cherry Tomato, Avocado
- Grilled Chicken Pomelo & Pomegranate Salad** 60
Fennel, Baby Spinach, Kyuri, House Dressing
- 35Days Grow – Organic Leaf's**  50
Red Quinoa, Heirloom Tomato, Avocado, Pomegranate, Cucumber, Olive

LIGHT BITES

- Homemade Satay**   65
Signature Chicken & Beef Skewers, Peanut Sauce, Condiments
- Prawn Spring Rolls** 50
Poached Prawn, Cucumber, Carrot, Sweet Turnip, Chilli Dip, Sesame, Peanut
- Beef Kofta Skewer** 55
Dry Yogurt, Greenbite Acar, Dukkha Spice
- Crispy Wantan** 40
Chicken, Shrimp, Sweet Chilli
- Truffle Fries**  30
Truffle Jam, Pecorino

SANTAI Slider

- Beef Patty, Lettuce, Pickle, Cheddar Slice** 55
- Crispy Chicken, Lettuce, Tomato, Cheese Sauce** 50

Chicken Wings

- 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.**

FOOD

MAINS

Angus Beef Striploin – 300gm  **218**
Asparagus, Pomme Purée, Mustard, And Tarragon Sauce

Fish & Chips  **70**
Tartar Sauce, Peas, Lemon

Spaghetti Seafood Aglio e Olio  **85**
Prawn, Squid, Fish, Scallop, Chilli, Garlic, Olive Oil

Crab Meat Fried Rice  **105**
Tobiko, Omelette, Ginger


Fried Vermicelli Noodles  **68**
Prawn, Chicken, Tofu, Bean Sprout, Sambal

Meatless Drumstick **55**
*Mushroom, Potato, Pumpkin, Tahini Whip,
Greenbite Acar, Pomegranate*


PIZZA

Di Mare **60**
*Freshly Made Tomato Sauce, Smoked Salmon, Prawn,
Squid, Arugula*

Salami **60**
*Freshly Made Tomato Sauce, Italian Beef Salami, Olive,
Arugula, Chilli*

BBQ Chicken  **55**
*Freshly Made Tomato Sauce, Barbecue Chicken, Red Onion,
Spinach, Pineapple*

Ai Funghi  **55**
Mozzarella, Gorgonzola, Forest Mushrooms, Arugula, Truffle Oil

Margherita  **50**
*Freshly Made Tomato Sauce, Mozzarella, Roma Tomatoes,
Sweet Basil*

SWEET TREAT

Single Origin Chocolate   **38**
Chantilly, Strawberry, Cocoa Nib Tuile

Tiramisu  **38**
Coffee, Finger Genoise Biscuit, Mascarpone

Chia Seed Sera Durra   **38**
Passion Fruit, Mango Compote, Roasted Cashew Nut

Seasonal Tropical Fruits   **38**



Chef's Signature



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