

ALCOHOLIC

CLASSIC COCKTAIL

Negroni Four Pillars Spice Negroni Gin Sweet Vermouth Campari Bitter	55
Gimlet Sipsmith London Dry Gin Lime Juice Sugar Syrup	55
Singapore Sling Broker's London Dry Gin Cherry Brandy Fernet Branca Cointreau Pineapple Juice Grenadine Syrup Lime Juice Angostura Bitter	65
Martini Hendrick's Gin Dry Vermouth	70

CRAFT COCKTAIL

Blow Me a Kiss Caorunn Gin Mango Juice Grapefruit Juice Lychee Juice Lemon Juice Sprite	55
1437 Gin Mare Orange Juice Lemon Juice Passionfruit Syrup Egg White	65

SPARKLING & CHAMPAGNE			Glass	Bottle
NV	Franck Massard Cava Mas Sardana, Spain	Macabeo Xarel-lo Parellada	65	300
NV	Pol Roger Brut Réserve Épernay, Champagne, France	Chardonnay Pinot Noir Pinot Meunier	125	580
NV	Bollinger Special Cuvée Ay, Champagne, France	Pinot Noir Chardonnay Pinot Meunier		750

WINE

WHITE

2020	Mazzei Belguardo Tuscany, Italy	Vermentino	40	210
2020	Hunter's Marlborough, New Zealand	Sauvignon Blanc	45	240
2019	Capel Vale Margaret River, Australia	Chardonnay	42	220

ROSÉ

2020	Chateau Miraval Rosé Cotes de Provence, France	Cinsault Grenache Rolle Syrah		280
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RED

2018	Mazzei Zisola, Noto Rosso Sicilia Sicily, Italy	Nero d'Avola	42	220
2018	Clos Henri Petit Clos Marlborough, New Zealand	Pinot Noir	45	240
2019	Yalumba "Y" Series South Australia, Australia	Merlot	40	210

BOTTLED BEER

Carlsberg Denmark	35
Guinness Stout Ireland	35
Somersby Apple Cider Denmark	35
Kronenbourg Blanc France	40
Kronenbourg Rosé France	40

NON-ALCOHOLIC

MOCKTAIL

Ipanema Orange Juice Mint Leaves Ginger Ale	35
Sour Plum Spritzer Asam Boi Calamansi Juice Gula Melaka Soda Water	35
Lychee Soda Lychee Lychee Syrup Mint Leaves Asam Boi Soda Water	35

PREMIUM TONIC

Fever Tree Refreshingly Light Tonic Elderflower Tonic Indian Tonic Mediterranean Tonic	30
East Imperial Royal Botanic Tonic Burma Tonic Grapefruit Tonic	30

MINERAL WATER

Acqua Panna Still 750ml	35
S.Pellegrino Sparkling 750ml	35

SOFT DRINKS

Coke Coke Zero Sprite Ginger Ale Soda Water	20
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FRESHLY SQUEEZED JUICE

Orange Green Apple Watermelon Carrot	25
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HOT BEVERAGE

DEGAYO Coffee

Highland Artesian Sumatra Coffee

Originating from the Gayo Highlands in Indonesia, DEGAYO COFFEE has a family history of Coffee cultivation dating back to the 1920s

Americano Cappuccino Café Latte Double Espresso	25
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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 Elegant Earl Grey Soothing Sencha Calming Chamomile Peppermint	25
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Hot Chocolate	25
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Seven Signature Dish

Nyonya Curry Laksa

Our Nyonya curry laksa has a Lobster and Prawn based broth this gives the soup a slightly creamy, sweet flavour but with spices include turmeric, coriander, candlenut, lemongrass, garlic, shallot and pepper cooked in coconut milk.

Served with our homemade sambal









88

 Signature Dish  Gluten Free  Vegetarian  Dairy  Chili  Peanut  Shellfish






All prices in Malaysian Ringgit and inclusive of SST
Please inform your server of any dietary requirements






FOOD

SNACKS

Mixed olives 	22
<i>Thyme, lemon, olive oil</i>	
Cameron Highlands vegetable crudités 	25
<i>Seasonal raw vegetables, lemon, olive oil, whipped tahini</i>	
Chicken satay 	46
<i>Peanut sauce, achar</i>	
Beef satay 	52
<i>Peanut sauce, achar</i>	
Hand cut beef tartare	68
<i>Cornichons, capers, black pepper, potato chips</i>	
Popcorn chicken 	42
<i>Pineapple relish</i>	
French fries	30
<i>Sea salt</i>	
Add on Truffle 	5
Fried Calamari	42
<i>Chipotle remoulade, Sichuan pepper, lemon</i>	
Mix charcuterie and cheese platter 	118
Smoked Salmon 	66
<i>Crème fraiche, brown country side toast bread</i>	

SALAD

Green garden salad 	28
<i>Cucumber, tomato, garden herbs</i>	
Tomato salad 	52
<i>Basil, Stracciatella, aged balsamic, olive oil</i>	
Baby gem lettuce 	45
<i>Pecorino cheese, sourdough crouton, anchovy dressing</i>	
Add on grilled chicken breast	10
Add on grilled prawn	15
Quinoa Salad   	55
<i>Quinoa, avocado, heirloom tomato, edamame, honey</i>	
Hand dive scallop salad 	65
<i>Sour mango, young papaya, wild celery, hot and sour dressing</i>	

 Signature Dish  Gluten Free  Vegetarian  Dairy  Chili  Peanut  Shellfish

FOOD


SOUP

Mushroom soup   48
Mushroom dumpling, king oyster mushroom, hazelnut

BREAD

Served with mixed green salad or French fries

RuMa Black Angus burger  85
House pickle, tomato relish, secret sauce, aged cheddar

Club sandwich  75
Shaved turkey, smoked pastrami, tomato, lettuce, free range egg, avocado

Fish tacos  65
Chipotle dressing, avocado, roasted tomato salsa

MAINS

SANTAI signature dish seafood mixed grill   288
Lobster, tiger prawn, squid, scallop, seabass, served with truffle cheese fries and mix salad accompanied, Garlic aioli and Sichuan pepper sauce

Chicken rendang   60
Coconut, coriander, crispy anchovy, jasmine rice

Slow cooked chicken breast  95
Whipped chickpea, young asparagus, natural jus


Tasmanian salmon  115
Baby potato, caviar sauce, soft herbs

Crispy phyllo pie  62
Spinach, ricotta, yoghurt, fine herb salad

Black Angus tenderloin  170
Pomme purée, roasted carrot, natural jus


SIDES 26

Mashed potatoes 
Roasted mushrooms
Sautéed chinese broccoli, oyster sauce 
Steamed greens, olive oil, lemon
Steamed rice 16

 Signature Dish  Gluten Free  Vegetarian  Dairy  Chili  Peanut  Shellfish

FOOD


PASTA

Rigatoni alla bolognese  68
Braised beef ragout, black pepper, Pecorino cheese

NOODLES & RICE

Nasi goreng    50
Fried chicken, sambal, chicken satay, salted egg

Char Kuey Teow   42
Flat rice noodles, chicken, prawn, spring onion, dark soy

Chicken and prawn wan tan mee  45
Prawn dumpling, chicken char siu Chinese broccoli

VEGAN

Vegetarian fried rice  40
Vegetable, spring onion, dark soy

Char Kuey Teow  37
Flat rice noodle, spring onion, dark soy

Spaghetti Napoli  50
Tomato sauce, basil, olive oil

Gluten Free Pasta   55
Tomato or cream base sauce, highland vegetable



SWEET

Vanilla crème caramel   45

Strawberry clafoutis   45

70% Dark chocolate brownie   45

Coconut ice cream sundae   45
Coconut ice cream, coconut jelly, coconut marshmallow

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