

SANTAI

POOL BAR AND LOUNGE

The RuMa

x

Swissline

1 November, 2023 – 31 November, 2023

Guilt-free Bites to Keep the Doctor at Bay

No one said a detox couldn't be delicious. In conjunction with The RuMa Hotel and Residences' 5th Anniversary collaboration with Swissline, SANTAI is offering a special menu in keeping with the theme of wellness and wellbeing.

Enjoy a guilt-free selection of nibbles and sips that are not only delicious, but good for you as well.

Beetroot Hummus

Sunflower seeds, crackers, grapefruit

35

Quinoa Salad

Melon, mint, grapefruit, cucumber

35

Vegetable Tart

Tomatoes, carrots, asparagus, dill

25

Sugar Free Avocado Sorbet

Kacinkoa 85% dark chocolate, lime rind, coconut jelly

15

COCKTAIL

Rejuvenative

A medium dry vermouth concoction of white wine, herbs, honey, enhanced with basil

45

MOCKTAIL

Tranquility

A relaxing and calming concoction of fresh green apple, honey, ginger and sparkling soda water

25

ALL DAY LONG PROMOTION

SETS OF 5 GLASSES

Carlsberg Draught

Denmark

80

Asahi Draught

Japan

95

Kronenbourg 1664 Blanc Draught

France

105

BEER & BURGER

*One glass of Carlsberg Draught served with classic cheese burger
cheddar cheese, onion cream, french fries*

99

BEER UPGRADE RM5 EACH

Kronenbourg Blanc 1664 Draught

Asahi Draught

FESTIVE 2023

15 November, 2023 – 31 December, 2023

COCKTAIL

Holly Jolly

Get your spirits high with Holly Jolly,
SANTAI's festive cocktail of
rum, amaro, lime and gula melaka

45

Jingle Belle

Jingle all the way to 2024 with a combination of
bourbon, amaro, passion fruit, lemon and egg whites
for a touch of viscosity

45

ENJOY SPECIAL DISCOUNTS ALL DAY LONG PROMOTION

COCKTAILS

Kir <i>RuMa Selection of white wine crème de cassis</i>	26.50
RuMa Sangria <i>RuMa selection of red wine cointreau, orange juice</i>	26.50
Jack Daniel's Apple <i>Jack Daniel's Tennessee Apple, soda, lemon</i>	30

WINE BY BOTTLE

WHITE WINE

2020 Grant Burge <i>Benchmark Chardonnay South Australia, Australia</i>	150
2019 Tyrell's Old Winery <i>Semillion – Sauvignon New South Wales, Australia</i>	159

RED WINE

2022 Tyrell's Old Winery <i>Cabernet Sauvignon New South Wales, Australia</i>	159
2022 St Hallett, Gamekeeper <i>Shiraz Barossa Valley, Australia</i>	160

All prices are in Malaysian Ringgit and inclusive of SST

CLASSIC COCKTAIL

Tom Collins	55
<i>Broker's London Dry Gin, lemon, soda water</i>	
Aviation	65
<i>The Botanist Islay Dry Gin, luxardo maraschino, violette liqueur, lemon</i>	
Mimosa	65
<i>Franck Massard Mas Sardana Cava, orange juice</i>	
Old Fashioned	70
<i>Maker's Mark Bourbon, angostura bitters, brown sugar</i>	

CRAFT COCKTAIL

Ginist	45
<i>Broker's London Dry Gin, campari, lemon, lime</i>	
The Sailor	45
<i>Mount Gay Eclipse Rum, strawberry, maraschino liquor, ginger ale</i>	
Bluegin	45
<i>Broker's London Dry Gin, dry vermouth, blue curacao, lemon</i>	
Pink Soul	45
<i>Stolichnaya Vodka, cointreau, orange, guava, lemon, egg white</i>	
Perfect Peach	45
<i>Jose Cuervo Tequila, cointreau, peach, lime juice</i>	

SPARKLING & CHAMPAGNE	Glass	Bottle
Franck Massard Mas Sardana, Cava Catalunya, Spain	65	300
NV Drappier Brut Nature, Zero Dosage Urville, Côte des Bar, Champagne	125	580
NV Bollinger Special Cuvée Aÿ, Champagne, France		750
WHITE WINE		
2021 Pazo Senorans Albarino Rias Baixas, Spain	53	250
2022 Craggy Range Sauvignon Blanc, Marlborough, New Zealand	62	300
2020 Oremus, Mandolas Furmint Tokaj, Hungary	75	360
RED WINE		
2020 Mazzei Zisola Sicilia Noto Rosso Nero d'Avola Sicily, Italy	55	260
2020 Trimbach Reserve Pinot Noir Alsace, France	60	290
2018 La Petite Lune By Domaine de Chevalier Merlot, Cabernet Franc, Cabernet Sauvignon Bordeaux, France	65	320
2021 La Posta Fazio Malbec Mendoza, Argentina		280
ROSÉ		
2022 Chateau Miraval Rosé Cinsault, Grenach, Rolle, Syrah Cotes de Provence, France		280

BOTTLED BEER

Carlsberg <i>Denmark</i>	35
Guinness Stout <i>Ireland</i>	35
Kronenbourg 1664 Rosé <i>France</i>	40

DRAUGHT BEER

Carlsberg <i>Denmark</i>	28
Asahi <i>Japan</i>	30
Kronenbourg 1664 Blanc <i>France</i>	35

VODKA	Glass	Bottle
Snow Leopard	45	650
Belvedere	45	800
Jean Marc XO	53	800
TEQUILA	Glass	Bottle
Jose Cuervo Reposado Gold	40	600
Herradura Reposado	45	640
RUM	Glass	Bottle
Sailor Jerry Spiced Rum	40	650
Ron Matusalem Platino	50	700
Brugal 1888 Dark	55	900
Diplomatico Mantuano	55	800
Pyrat XO	55	900
Diplomatico Single Vintage 2002	80	
Ron Zacapa XO	80	
GIN	Glass	
Roku	55	
Hendrick's	55	
The Botanist Islay Dry	60	
Monkey 47 Schwarzwald 500ml	65	

WHISKEY & WHISKY	Glass	Bottle
<u>SINGLE MALT HIGHLAND</u>		
Tomatin <i>12 Years</i>	55	750
Deanston <i>12 Years</i>	55	905
Old Pulteney <i>17 Years</i>	70	1040
Speyburn <i>18 Years</i>	85	1445
Glengoyne <i>21 Years</i>	150	
<u>SINGLE MALT LOWLANDS</u>		
Auchentoshan 3 Wood	55	850
<u>SINGLE MALT ISLAND</u>		
Tobermory <i>15 Years</i>	90	1500
<u>SINGLE MALT SPEYSIDE</u>		
Benromach Peat Smoke	60	910
Macallan Double Cask <i>12 Years</i>	65	1200
Mortlach <i>12 Years</i>	55	
Mortlach <i>16 Years</i>	80	
Mortlach <i>20 Years</i>	150	
<u>SINGLE MALT ISLAY</u>		
Caol Ila <i>12 Years</i>	50	910
Bruichladdich Islay Barley	65	1050

WHISKEY & WHISKY**Glass****Bottle**

BLENDED SCOTCHJohnny Walker Black Label
*Sherry Cask***55****800**

Monkey Shoulder

55**800****IRISH**

Bushmills Original

50**700****BOURBON & RYE**

Jim Beam White

45**600**

Maker's Mark

55**800**

Evan Williams Single Barrel

60**850**

Redemption High Rye

60

Michter's Small Batch

70Michter's
*10 Years***95**

BRANDY & COGNAC**Glass**

Pisco El Gobernador

45

Boulard Grand Solage Calvados

45

Pierre Ferrand Cognac

50

Hennessy XO

90

Martell Cordon Bleu

100**EAU DE VIE****Glass**

Grappa di Amarone

50

DIGESTIF & LIQUEUR**Glass**

Luxardo Limoncello

30

Frangelico

30

Baileys Irish Cream

30

Molinari Sambuca

30

Fernet Branca

30

Averna Amaro Siciliano

30

Absinthe Grand Absente

40**APERITIF****Glass**

Sweet Vermouth

30

Dry Vermouth

30

Punt e Mes

30

Campari

30

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>	

MINERAL WATER

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

SOFT DRINKS

Coke	20
Coke Zero	20
Sprite	20

FRESHLY SQUEEZED JUICE

Orange	25
Green Apple	25
Watermelon	25
Carrot	25
Pineapple	25

MILKSHAKE

Chocolate	35
Vanilla	35

HOT BEVERAGE

DEGAYO Coffee

25

*Highland Artesian Sumatra Coffee
originating from the Gayo Highland in Indonesia,
DEGAYO COFFEE has a family history of Coffee
cultivation dating back to the 1920s*

Americano
Cappuccino
Café Latte
Double Espresso

ROLEAF Teas

25

*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

Hot Chocolate

25

FOOD

SALAD

Highland Tomatoes   **35**
Pistachio nuts, melon, mint

Smoked Duck Caesar Salad  **55**
Halloumi herb croquette, duck bacon, parmesan cheese

SNACK

A5 Omi Steak **120**
Pickles, mustard, truffle salt

Truffle & Trout Roe **80**
Chips, crème fraîche, dill oil

Garlic Shrimp  **60**
Balsamic cream, baguette

Albondigas **55**
Beef meatballs, aged cheese, smoked tomato sauce




Balinese Chicken Satay  **45**
Lemongrass, peanut sauce, lime

Santai Black Slate Platter **40**
Chicken thigh, chicken breast, chicken mentaiko momo, Shiitake mushroom, eringi mushroom

Tofu Fritters   **30**
Truffle sesame soy, garlic crumble, crispy shallot

BREAD

Classic Cheese Burger
Cheddar cheese, onion cream, fries
Choice of protein:
Angus beef  **85**
Chicken **65**

Bombay Masala Toastie    **35**
Mumbai street style grilled sandwich, hydroponic greens



Chef's signature



Vegetarian



ESG Compliance



Vegan

MAINS

XO Fried Rice		85
<i>Prawn, asparagus, sakura ebi</i>		
Fish & Chips		65
<i>Tartar sauce, peas, lemon</i>		
Noodles		60
<i>Crispy chicken, wonton, tofu skin, black fungus</i>		
Vegan Aglio e Olio	 	55
<i>Pappardelle, mushrooms, highland tomato, zucchini</i>		
Cauliflower Steak		55
<i>Peach shallot salsa, chickpeas, truffle almond gremolata</i>		
Chicken Chorizo Bangers		40
<i>Spicy chicken sausage, petit pois, pomme purée, caramelized onion jus</i>		

SIDES

Mashed potatoes	12
Roasted mushrooms	12
Sautéed chinese broccoli, oyster sauce	12
Steamed rice	12
Fried egg	12
French fries	12
Truffle fries	30

DESSERT

SWEET

Mango Sticky Rice	 	30
<i>Butterfly pea</i>		
Burnt Cheese Cake		30
<i>Crème chantilly</i>		
Blueberry and Pear Pie		30
<i>Vanilla ice cream</i>		

ICE CREAM

1 Scoop	12
2 Scoops	20
3 Scoops	28

Choice of:

Vanilla bean *Triple chocolate*

Strawberry & cream *Hokey pokey*

Sugar free avocado *Sugar free espresso*



Chef's signature



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