

SANTAI

POOL BAR AND LOUNGE

**ENJOY SPECIAL DISCOUNTS
ALL DAY LONG PROMOTION**

SETS OF 5 GLASSES

Carlsberg Draught <i>Denmark</i>	95
Sapporo Draught <i>Japan</i>	118
Connor's Stout Porter Draught <i>Malaysia</i>	118

WINE BY BOTTLE

WHITE WINE

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

2022 Tyrell's Old Winery <i>Cabernet Sauvignon</i> <i>New South Wales, Australia</i>	162 per bottle
2016 Wolf Blass <i>'Blass' Shiraz</i> <i>South Australia, Australia</i>	185 per bottle

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COCKTAILS

Kir <i>RuMa Selection of white wine, crème de cassis</i>	28 per glass
RuMa Sangria <i>RuMa selection of red wine, cointreau, orange</i>	28 per glass
Midori Pineapple <i>Midori, a Japanese melon flavoured liqueur blended with tropical fresh pineapple juice, results in instant smiles!</i>	25 per glass
Caipirinha @ Kai-Pur-reen-Yah <i>Cachaca 51, lime, brown sugar</i> <i>The national cocktail of Brazil, an instant thirst quencher</i>	25 per glass
Camaro <i>Punt e Mes, raspberry, espresso</i> <i>A bittersweet symphony of rich velvety and vibrant flavours</i>	35 per glass

WHISKY

Jura 12y <i>Islands Single Malt, Scotland</i> <i>Bourbon cask maturation and an aged oloroso sherry finish produce a honeyed sweetness that offer notes of warm spice, banana, soft citrus and a finish of freshly ground coffee and dark chocolate</i>	28 per glass
Jack Daniels Tennessee Apple <i>USA</i> <i>A flavoured whiskey with a smooth and crisp apple taste</i>	31 per glass

APERITIF	Glass
Sweet Vermouth	30
Dry Vermouth	30
Punt e Mes	30
Campari	30

CLASSIC COCKTAIL

Tom Collins <i>Beefeater London Dry Gin, lemon, soda water</i>	57
Aviation <i>Beefeater London Dry Gin, maraschino liqueur, violette liqueur, lemon</i>	67
Mimosa <i>Cava, orange juice</i>	75
Old Fashioned <i>Maker's Mark Bourbon, angostura bitters, brown sugar</i>	72

CRAFT COCKTAIL

Ginist <i>Dry Gin, campari, lemon, lime</i>	47
The Sailor <i>Dark Rum, strawberry, maraschino liqueur, ginger ale</i>	47
Bluegin <i>Dry Gin, dry vermouth, blue curacao, lemon</i>	47
Pink Soul <i>Vodka, cointreau, orange, guava, lemon, egg white</i>	47
Perfect Peach <i>Tequila, cointreau, peach, lime juice</i>	47

SPARKLING & CHAMPAGNE	Glass	Bottle
NV Franck Massard, Mas Sardana, Cava <i>Xarel-lo, Macabeo, Parrellada</i> <i>Catalunya, Spain</i>	75	350
NV Pol Roger Brut Réserve <i>Pinot Noir, Pinot Meunier, Chardonnay</i> <i>Epernay, Champagne, France</i>	145	680
NV Bollinger Special Cuvée <i>Pinot Noir, Chardonnay, Pinot Meunier</i> <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 BY.OTT <i>Grenache, Cinsault, Syrah, Mourvèdre</i> <i>Côtes De Provence, France</i>		450
RED WINE		
2020 Mazzei Zisola Sicilia Noto Rosso <i>Nero d'Avola</i> <i>Sicily, Italy</i>	55	260
2021 Trimbach, Reserve <i>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*

BOTTLED BEER & CIDER

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

DRAUGHT BEER

Carlsberg <i>Denmark</i>	30
Sapporo <i>Japan</i>	37
Connor's Stout Porter <i>Malaysia</i>	37
Connor's Stout 1 Pint <i>Malaysia</i>	70

VODKA	Glass	Bottle
Snow Leopard	45	650
Belvedere	50	850
Jean Marc XO	55	950

TEQUILA	Glass	Bottle
Jose Cuervo Reposado Gold	42	600
Herradura Reposado	47	660
Patron Anejo	55	950

RUM	Glass	Bottle
Sailor Jerry Spiced Rum	40	
Ron Matusalem Platino	45	
Brugal 1888 Dark	60	1000
Diplomatico Mantuano	55	
Diplomatico Single Vintage 2002	80	
Ron Zacapa XO	85	

GIN	Glass
Sui	40
Broom	46
Beefeater	46
Bombay Sapphire	46

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

SINGLE MALT HIGHLAND

Arran <i>10 Years</i>	55	950
Tomatin <i>12 Years</i>	52	
Deanston <i>12 Years</i>	57	
Oban <i>14 Years</i>	60	1000
Tomatin <i>18 Years</i>	92	

SINGLE MALT LOWLANDS

Auchentoshan 3 Wood	57	
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SINGLE MALT SPEYSIDE

Benriach The Twelve <i>12 Years</i>	55	950
Benromach Peat Smoke	60	
Macallan Double Cask <i>12 Years</i>	65	1250
Glenfiddich <i>12 Years</i>	55	
Glenfiddich <i>15 Years</i>	65	

SINGLE MALT ISLAY

Talisker <i>10 Years</i>	50	850
Caol Ila <i>12 Years</i>	57	
Bruichladdich Islay Barley	55	950
Lagavulin 16	65	1250

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

BLENDED SCOTCH

Monkey Shoulder 50 850

Chivas Regal Mizunara
Scotch aged in Japanese oak cask 70**IRISH**

Bushmills Original 45

BOURBON & RYE

Jim Beam White 45 600

Woodford Reserve 52

Maker's Mark 57 990

Michter's
10 Years 120

BRANDY & COGNAC**Glass**

Pisco El Gobernador	40
Boulard Grand Solage Calvados	46
Martell VSOP	60
Martell Cordon Bleu	105
Remy Martin XO	125

EAU DE VIE**Glass**

Grappa di Amarone	50
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DIGESTIF & LIQUEUR**Glass**

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
<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
Schweppes Ginger Ale	20
Schweppes Lemon Lime	20

FRESHLY SQUEEZED JUICE

Orange	25
Green Apple	25
Watermelon	25
Carrot	25
Pineapple	25

HOT BEVERAGE

illy Coffee

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

Espresso **20**

Double Espresso **25**

Americano

Cappuccino

Café Latte

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


SALADS

Baby Gem Caesar Salad  **55**
Grilled chicken, boiled eggs, crispy turkey, parmesan, croutons

Kerabu Mangga Muda   **50**
Green mango with soft shell crab, shallots, cashew nuts, lime

SNACKS

House-made Satay   **58**
Signature chicken and beef skewers, peanut sauce, condiments



Prawn Spring Rolls  **48**
Poached prawns, cucumber, carrot, sweet turnip, chili dip sauce, sesame, peanuts



Garlic Shrimp  **60**
Balsamic cream, baguette



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

Crispy Wanton **40**
Chicken, shrimp, sweet chili sauce

Bao Bun - Wagyu Beef Rendang  **75**
Lettuce, pickles, cheese sauce

Santai Sliders  **55**
Beef patties, lettuce, pickles, cheddar
Crispy chicken, lettuce, tomato, cheese sauce **50**
Plant based patties, avocado, lettuce, tomatoes, whipped tofu  **45**

Chicken Wings   **45**
Garlic Basil – Drumettes & Wingettes **45**
Gula Melaka Char BBQ – Wingettes & Tips **45**
Hot Chilli Pepper – Chicken Wing **45**

Fritto Misto   **98**
Battered prawn, calamari, soft shell crab, fish, tamarind chili dipping, chili dipping sauce

 Chef's signature


 Vegetarian

 ESG



 Vegan

*Our food may include or come into contact with common allergens.
If you have any allergies, please inform your server so we can take extra care*

MAINS

Angus Beef Striploin – 300gm	218
<i>Asparagus, pomme puree, mustard, tarragon sauce</i>	
Fish & Chips 	65
<i>Tartar sauce, peas, lemon</i>	
Spaghetti Seafood Aglio e Olio 	75
<i>Crab meat, prawns, squids, fish, chili, garlic, olive oil</i>	
Crab Meat Fried Rice 	105
<i>Tobiko, omelette, ginger</i>	
Kampung Fried Rice	65
<i>Anchovies, spicy egg belado, prawns, crackers</i>	
Wok Fried Wagyu Beef Hor Fun Noodles	110
<i>Dried scallops, bean sprouts, scallion, chili oil</i>	
Fried Vermicelli Noodles 	65
<i>Prawns, chicken, tofu, bean sprouts, sambal</i>	
Cauliflower Steak 	55
<i>Pomegranate, french beans, charred tomato sauce</i>	

PIZZA

di Mare	60
<i>Smoked salmon, prawn, squid, freshly made tomato sauce</i>	
Salami	60
<i>Italian beef salami, olives, arugula, chili, freshly made tomato sauce</i>	
BBQ Chicken	55
<i>Barbeque chicken, red onion, spinach, pineapple, freshly made tomato sauce</i>	
ai Funghi 	55
<i>Forest mushrooms, gorgonzola, arugula, truffle oil, mozzarella</i>	
Margherita 	50
<i>Roma tomatoes, mozzarella, sweet basil, freshly made tomato sauce</i>	

ADD ON TOPPINGS

Mozzarella	12
Gorgonzola	12
Seafood	15
<i>Smoked salmon, squid, shrimps</i>	
BBQ Chicken	10
Mushroom Ragout	10



Chef's signature



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SIDES

Hand-Cut Fries		20
Mac & Cheese		20
Mashed Potatoes		12
Roasted Mushrooms		12
French Beans		12
Steamed Rice		12

DESSERT

Indulgence Batik Cake		30
<i>Teh tarik, white chocolate, cheese</i>		
Kuih Bakar Cheese Cake		30
<i>Pandan, sesame, coconut chantilly</i>		
Seasonal Local Fruits		30

ICE CREAMS


Vanilla Bean		22
Highland Strawberry		22
Choconut		22
Buah Melaka		22
<i>Pandan coconut ice cream, gula melaka gel, roasted coconut flakes</i>		

CHILDREN'S MENU

Fish Finger's 
Fries, House-made tartar sauce, lemon

Mac & Cheese
Mozzarella, turkey ham


Meatball Pasta – Macaroni or Spaghetti
House-made beef meat balls, tomato sauce, parmesan

Rice Congee – Chicken or Plain 
Pickles, scallions, sesame oil

Mini Beef Burger
Lettuce, cheddar, hand-cut chips

Chicken POP Corn
Sweet corn, hand-cut chips

Cheesy Nugget 
Soy plant-based nuggets, edamame

Chocolate Brownies 
Marshmallow, caramel sauce



Chef's signature



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