

SANTAI

POOL BAR AND LOUNGE

SANTAI BBQ Nights
exclusively every
Thursday, Friday and Saturday
18:00 to 22:00

The BBQ experience, where sizzling flavours,
smoky aromas, and good vibes come together at
SANTAI Pool Bar

Enjoy a delightful range of free-flow salad while you wait
for your main course

Rainbow Coleslaw | German Potato Salad | Pasta Salad

The BBQ Selection

Organic Chicken – Half 500gm	78
Artisan Cumberland Sausage Chicken – 300gm	78
Tiger Prawn - 350gm	88
Norwegian Salmon – 160gm	98
Australian Lamb Shank - 500gm	98
Angus Short Rib - 850gm	148
Angus Sirloin Beef – 250gm	188

Served with – Corn on Cob & Potato of the Day

Sauces

Chimichurri - fresh, tangy, herbaceous

Sarawak Pepper Corn – beef jus, Sarawak peppercorn

Homemade BBQ - smoky, with a balance of sweetness and spice

Mustard

BBQ SPECIAL SETS OF 3 GLASSES

Carlsberg Draught <i>Denmark</i>	60
Sapporo Draught <i>Japan</i>	68
Connor's Stout Porter Draught <i>Malaysia</i>	68

**BBQ special sets of 3 glasses in only applicable
along with purchase of BBQ dishes**

**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

2016 Wolf Blass <i>'Blass' Shiraz</i> <i>South Australia, Australia</i>	185 per bottle
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ENJOY SPECIAL DISCOUNTS ALL DAY LONG PROMOTION

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 juice</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

SPIRIT BY GLASSES

WHISKY

Jura 12y <i>Islands Single Malt, Scotland Bourbon cask</i> <i>Maturation and an aged oloroso sherry finish produce a</i> <i>Honeyed sweetness that offers notes of warm spice, banana,</i> <i>Soft citrus and a finish of freshly ground coffee and</i> <i>Dark chocolate</i>	32 per glass
Glenfarclas Heritage <i>Rich aromas of dark fruits, orange peel, and walnuts.</i> <i>The palate offers sherry, toffee apple, light smoke, and malt.</i> <i>A long, spicy finish with allspice, cinnamon, cloves, and</i> <i>Orange zest, evoking the warmth of Christmas cake.</i>	32 per glass
Jack Daniels Tennessee Apple <i>USA flavoured whiskey with a smooth and crisp apple taste.</i>	28 per glass

VODKA

Absolut Blue <i>Clean, complex nose with subtle cereal notes.</i> <i>Its smooth, mellow taste features a peppery grain character,</i> <i>Hints of dried fruit, and sourdough bread.</i> <i>Made from winter wheat, it undergoes high-quality distillation</i> <i>For purity and balance.</i>	28 per glass
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RUM

Sailor Jerry <i>Warm aroma of vanilla, cinnamon, nutmeg, and clove.</i> <i>Its rich, smooth taste highlights vanilla and cinnamon,</i> <i>Complemented by almond and cassia.</i>	30 per glass
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TEQUILA

Olmecca Reposado <i>Fruity, sweet, and citrusy aroma with subtle smoky and</i> <i>Woody notes. Its smooth taste features honey,</i> <i>Black pepper, and light smokiness.</i>	23 per glass
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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 Catalunya, Spain</i>	75	350
NV Pol Roger Brut Réserve <i>Pinot Noir, Pinot Meunier, Chardonnay Épernay, Champagne, France</i>	145	680
NV Moët & Chandon, Brut Imperial <i>Pinot Noir, Pinot Meunier, Chardonnay Épernay, Champagne, France</i>		680
NV Bollinger Special Cuvée <i>Pinot Noir, Chardonnay, Pinot Meunier Aÿ, Champagne, France</i>		850

WHITE WINE

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

ROSÉ

2023 BY.OTT <i>Grenache, Cinsault, Syrah, Mourvèdre Côtes De Provence, France</i>		450
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RED WINE

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

All prices are in Malaysian Ringgit and inclusive of SST.

WHISKEY & WHISKY	Glass	Bottle
<u>SINGLE MALT HIGHLAND</u>		
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	
<u>SINGLE MALT LOWLANDS</u>		
Auchentoshan 3 Wood	57	
<u>SINGLE MALT SPEYSIDE</u>		
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	
<u>SINGLE MALT ISLAY</u>		
Talisker <i>10 Years</i>	50	850
Caol Ila <i>12 Years</i>	57	
Bruichladdich Islay Barley	55	950
Lagavulin 16	65	1250

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

BLENDED SCOTCH

Monkey Shoulder **50** **850**

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

IRISH

Bushmills Original **45**

BOURBON & RYE

Jim Beam White **45** **600**

Woodford Reserve **52**

Maker's Mark **57** **990**

Michter's **120**
10 Years

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

Red Quinoa Tabbouleh Salad   **48**
Tomatoes, cucumber, parsley, lemon, olive oil

Baby Gem Caesar Salad  **55**
Boiled eggs, crispy turkey, parmesan, croutons


Buratta Salad  **58**
Heirloom tomatoes, basil, shallot, pesto

Pomelo & Pomegranate Salad **48**
Fennel, baby spinach, kyuri, house dressing

Add On Protein

Grilled Chicken – 80 grams **15**

Smoked Salmon – 80 grams **20**


Cobb Salad  **58**
Grilled chicken, avocado, lettuce, tomato, egg, blue cheese


Asian Grilled Beef Salad  **65**
Tomatoes, chili, red onions, coriander, toasted rice, lime

Smoked Salmon Salad **65**
Organic leaves, free range egg, cherry tomatoes, avocado

SOUP


Chicken & Prawn Dumpling Soup  **35**
House-made dumpling, supreme chicken broth

Spiced Lamb Shank  **58**
Aromatic red broth, spring onions, fried shallots

 *Chef's signature*

 *ESG*

 *Vegetarian*


 *Vegan*

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If you have any allergies, please inform your server so we can take extra care.*

FOOD

SNACKS

Popiah Basah  	30
<i>Malaysian spring roll with tofu, carrot, sweet turnip, chili, tamarind, sesame, peanut.</i>	
Crispy Wanton	40
<i>Chicken, shrimp, sweet chili sauce</i>	
Crispy Calamari	40
<i>Lemon, ranch dip</i>	
Chicken Tacos 	45
<i>Lettuce, pickles, cheese sauce</i>	
Chicken Wings	
BBQ  	45
Honey marinated	45
Garlic basil	45
Hot chilli pepper	45
Ocean Trout Tartare 	50
<i>Rice puff, anchovy aioli, avocado, ocean trout roe</i>	
Prawn Spring Rolls	50
<i>Poached prawns, cucumber, carrot, sweet turnip, chili dip sauce, sesame, peanuts</i>	
Beef Kebab	55
<i>Spiced ground meat, flatbread, onion tomato salad, garlic tahini sauce</i>	
Beef Kofta Skewer	55
<i>Dehydrated yogurt, acar, dukkah spice</i>	
Smoked Duck Breast Tartlet	55
<i>Chili smoked duck, long beans, cilantro, lime</i>	
Chicken Chimichanga 	55
<i>Bell peppers, mozzarella, guacamole, tomato salsa</i>	
Sliders	
Beef patty, lettuce, pickles, cheddar	55
Crispy chicken, lettuce, tomatoes, cheese sauce	50
Plant based patty, avocado, lettuce, tomatoes, whipped tofu 	45
Garlic Shrimp 	60
<i>Balsamic cream, baguette</i>	
The RuMa Hotel Satay  	65
<i>Signature chicken and beef skewers, peanut sauce, condiments</i>	
Bao Bun - Wagyu Beef Rendang 	75
<i>Lettuce, pickles, cheese sauce</i>	

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FOOD


MAIN COURSE

Vegan Rice Poke 	55
<i>Chickpea ragout, quinoa, green beans, beancurd, melon acar</i>	
Meatless Drumstick 	55
<i>Mushrooms, potatoes, pumpkin, whipped tahini, melon acar, pomegranate</i>	
Kampung Fried Rice	68
<i>Anchovies, spicy egg belado, prawns, crackers</i>	
Karaage Chicken & Kantan Fried Rice  	68
<i>Japanese style crispy fried chicken, edamame, ginger torch, onsen egg, baby French beans</i>	
Crab Meat Fried Rice 	105
<i>Tobiko, omelette, ginger</i>	
Traditional Smoked Beef with Coconut Turmeric Gravy 	88
<i>Fragrant jasmine rice, fresh jungle herbs, sambal belacan</i>	
Nasi Lemak Wagyu Rendang 	88
<i>Wagyu beef cheek braised with aromatic spices, kaffir lime</i>	
Fish & Chips 	70
<i>Tartar sauce, peas, lemon</i>	
Chicken Piccata	78
<i>Parmesan, capers, mashed potatoes, charred lemon, tangy lemon sauce</i>	
Chicken Cordon Bleu	88
<i>Mozzarella cheese, turkey ham, hand cut fries, house pickles</i>	
Shepherd's Pie	98
<i>Lamb, mirepoix, pommes puree, peas</i>	
Grilled Salmon	120
<i>Charred asparagus, charred lemon, beurre blanc roe sauce</i>	
Angus Beef Striploin – 300 grams 	218
<i>Asparagus, pomme puree, mustard, tarragon sauce</i>	

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FOOD





PIZZA


Margherita 	50
<i>Roma tomatoes, mozzarella, sweet basil, 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>	
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>	

ADD ON TOPPINGS

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

SANDWICHES

Meatless Chicken Tortilla Wrap	55
<i>Plant based nugget, tahini mayo, tomatoes, lettuce, avocado, tomato salsa, hand-cut chips</i>	
Chicken Quesadilla	55
<i>Spinach, corn, jalapenos, mozzarella, guacamole, coriander sauce</i>	
The Club Sandwich 	68
<i>7-grain ciabatta, streaky beef, grilled chicken, free range egg, guacamole, cheddar</i>	
RuMa Crispy Chicken Burger  	70
<i>Lettuce, tomatoes, cheese sauce</i>	
Croque Monsieur 	70
<i>Smoked turkey, cheddar cheese, chips</i>	
Asian Smoked Beef Toastie	75
<i>Brioche, grilled onions, aged cheddar cheese, hand cut chips</i>	
Angus Beef Burger	88
<i>Lettuce, tomatoes, cheddar cheese, onion rings, pickles</i>	

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FOOD

PASTA

Penne al Pesto	75
<i>Basil, pine nuts, pecorino cheese</i>	
Penne Mushroom Alfredo 	75
<i>Mushrooms, white sauce, parmesan, truffle oil</i>	
Lasagna 	70
<i>Beef ragout, béchamel, mozzarella, arugula</i>	
Spaghetti Seafood Aglio e Olio 	75
<i>Crab meat, prawns, squid, fish, chili, garlic, olive oil</i>	
Spaghetti Frutti di Mare	85
<i>Provençal seafood, tomatoes, basil</i>	
Spaghetti Beef Bolognaise	88
<i>Angus beef ragout, tomatoes, parmesan</i>	


NOODLES

Char Kway Teow	65
<i>Wok fried flat rice noodle, duck egg, king prawns, chives, bean sprouts, pickles chili</i>	
Mee Mamak	65
<i>Malaysian stir-fried yellow noodles, chicken, prawn, bean curd, bean sprouts</i>	
Fried Vermicelli Noodles 	68
<i>Prawns, chicken, tofu, bean sprouts, sambal</i>	
Prawn & Lobster Curry Noodles  	98
<i>Yellow noodles and curry gravy, egg, tafu puff, crispy bean curd, bean sprouts</i>	
Wagyu Beef Noodles Soup 	98
<i>Rice noodles, basil, coriander, onions, bean sprouts, chili flakes</i>	
Wok Fried Wagyu Beef Hor Fun Noodles	110
<i>Dried scallops, bean sprouts, scallion, chili oil</i>	

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






















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FOOD

SIDES

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


DESSERT

Single Origin Chocolate	  	38
<i>Chantilly, strawberry, cocoa nib tuile</i>		
Vanilla Pumpkin Tart	  	38
<i>Clotted cream, pistachio brittle, salted caramel sauce</i>		
Tiramisu	 	38
<i>Coffee, finger genoise biscuit, mascarpone</i>		
Pengat Pisang Parfait	  	38
<i>Banana compote, pearl sago, coconut cream</i>		
Cinnamon Beetroot Cake		38
<i>Salted caramel, cheese frosting, hazelnut brittle</i>		
Seasonal Local Fruits	 	38
<u>Ice Cream Cup – 100 grams</u>		22
Vanilla Bean	 	
Highland Strawberry	 	
Choco-nut	  	
Buah Melaka	   	

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Fish Finger's 

Fries, house-made tartar sauce, lemon

Mac & Cheese

Mozzarella, turkey ham

Spaghetti & Meatball

Beef meatballs, tomato sauce, parmesan

Rice Congee – Chicken or Plain 

Pickles, scallions, sesame oil

Mini Beef Burger


Lettuce, cheddar, hand-cut chips

Popcorn Chicken

Sweet corn, hand-cut chips

Cheesy Nugget 

Soy plant-based nuggets, edamame

Chocolate Brownies 

Marshmallow, caramel sauce



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