

SANTAI

POOL BAR AND LOUNGE

ENJOY SPECIAL DISCOUNTS ALL DAY LONG PROMOTION

*Explore a refreshing trio of flavours
with our **Mix & Match** beer draught offer,
featuring
Carlsberg, Sapporo, and Connor's.*

*Choose **any 3 glasses** and craft your perfect
combo of **smooth, crisp, and bold** brews.*

*Whether you're lounging poolside in the
sunshine
or soaking in the glittering
Kuala Lumpur skyline at night,*

*it's the ultimate way to chill with friends and
sip your favourites in style.*

70

3 Glasses Per Set

WINE BY BOTTLE

WHITE WINE

2023 Wolf Blass

*Bilyara Chardonnay
South Australia, Australia*

138
per bottle

RED WINE

2016 Wolf Blass

*'Blass' Shiraz
South Australia, Australia*

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 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 The national cocktail of Brazil, an instant thirst quencher</i>	25 per glass
Camaro <i>Punt e Mes, raspberry, espresso 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 Maturation and an aged oloroso sherry finish produce a Honeyed sweetness that offers notes of warm spice, banana, Soft citrus and a finish of freshly ground coffee and Dark chocolate</i>	32 per glass
Glenfarclas Heritage <i>Rich aromas of dark fruits, orange peel, and walnuts. The palate offers sherry, toffee apple, light smoke, and malt. A long, spicy finish with allspice, cinnamon, cloves, and 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. Its smooth, mellow taste features a peppery grain character, Hints of dried fruit, and sourdough bread. Made from winter wheat, it undergoes high-quality Distillation for purity and balance.</i>	28 per glass
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RUM

Sailor Jerry <i>Warm aroma of vanilla, cinnamon, nutmeg, and clove. Its rich, smooth taste highlights vanilla and cinnamon, 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 Woody notes. Its smooth taste features honey, 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 <i>Mas Sardana, Cava, Catalunya, Spain</i>	75	350
Pol Roger Brut Réserve <i>Pinot Noir, Pinot Meunier, Chardonnay</i> <i>Epernay, Champagne, France</i>	145	680
NV Moët & Chandon, Brut Imperial <i>Pinot Noir, Pinot Meunier, Chardonnay</i> <i>Épernay, Champagne, France</i>		680
NV Bollinger Special Cuvée <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
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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, 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 Fazzio <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	

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
<u>BLENDED SCOTCH</u>		
Monkey Shoulder	50	850
Chivas Regal Mizunara <i>Scotch aged in Japanese oak cask</i>	70	
<u>IRISH</u>		
Bushmills Original	45	
<u>BOURBON & RYE</u>		
Jim Beam White	45	600
Woodford Reserve	52	
Maker's Mark	57	990
Michter's <i>10 Years</i>	120	

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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
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

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MOCKTAIL

Ipanema <i>Orange juice, lime, mint leaves, ginger ale</i>	35
Sour Plum Spritzer <i>Asam boi, calamansi, gula melaka, soda water</i>	35
Lychee Soda <i>Lychee, mint leaves, asam boi, soda water</i>	35

MINERAL WATER

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

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
<i>Tomatoes, cucumber, parsley, lemon, olive oil</i>	
Baby Gem Caesar Salad 	55
<i>Boiled eggs, crispy turkey, parmesan, croutons</i>	
Buratta Salad 	58
<i>Heirloom tomatoes, basil, shallot, pesto</i>	
Pomelo & Pomegranate Salad	48
<i>Fennel, baby spinach, kyuri, house dressing</i>	
Add On Protein	
Grilled Chicken – 80 grams	15
Smoked Salmon – 80 grams	20
Cobb Salad 	58
<i>Grilled chicken, avocado, lettuce, tomato, egg, blue cheese</i>	
Asian Grilled Beef Salad 	65
<i>Tomatoes, chili, red onions, coriander, toasted rice, lime</i>	
Smoked Salmon Salad	65
<i>Organic leaves, free range egg, cherry tomatoes, avocado</i>	

SOUP

Chicken & Prawn Dumpling Soup 	35
<i>House-made dumpling, supreme chicken broth</i>	
Spiced Lamb Shank 	58
<i>Aromatic red broth, spring onions, fried shallots</i>	

 *Chef's signature*

 *Vegetarian*

 *ESG*


 *Vegan*

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FOOD

SNACKS

Popiah Basah  30
Malaysian spring roll with tofu, carrot, sweet turnip, chili, tamarind, sesame, peanut.

Crispy Wanton 40
Chicken, shrimp, sweet chili sauce

Crispy Calamari 40
Lemon, ranch dip

Chicken Tacos  45
Lettuce, pickles, cheese sauce


Chicken Wings

BBQ  45

Honey marinated 45

Garlic basil 45

Hot chilli pepper 45


Ocean Trout Tartare  50
Rice puff, anchovy aioli, avocado, ocean trout roe

Prawn Spring Rolls 50
Poached prawns, cucumber, carrot, sweet turnip, chili dip sauce, sesame,peanus

Beef Kebab 55
Spiced ground meat, flatbread, onion tomato salad, garlic tahini sauce

Beef Kofta Skewer 55
Dehydrated yogurt, acar, dukkah spice


Smoked Duck Breast Tartlet 55
Chili smoked duck, long beans, cilantro, lime

Chicken Chimichanga  55
Bell peppers, mozzarella, guacamole, tomato salsa

Sliders

Beef patty, lettuce, pickles, cheddar 55


Crispy chicken, lettuce, tomatoes, cheese sauces 50

Plant based patty, avocado, lettuce, tomatoes,  45
whipped tofu

Garlic Shrimp  60
Balsamic cream, baguette

The RuMa Hotel Satay   65
Signature chicken and beef skewers, peanut sauce, condiments

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

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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	
<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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PASTA

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

NOODLES

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



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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
Ice Cream Cup – 100 grams		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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