

SANTAI

POOL BAR AND LOUNGE

ALL DAY LONG SANTAI HOURS

	Glass	3 Glasses	5 Glasses
Carlsberg <i>Denmark</i>	30	70	95
Sapporo <i>Japan</i>	37	80	118
Connor's <i>Malaysia</i>	37	80	118
Connor's Pint <i>Malaysia</i>	70		

BEER BY BOTTLE

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

WINE BY BOTTLE

WHITE 2023 Wolf Blass <i>Bilyara Chardonnay</i> <i>South Australia, Australia</i>	138 per bottle
RED 2016 Wolf Blass <i>'Blass' Shiraz</i> <i>South Australia, Australia</i>	170 per bottle

COCKTAIL

Kir <i>RuMa selection of white wine, crème de cassis</i>	32 per glass
RuMa Sangria <i>RuMa selection of red wine, cointreau, orange juice</i>	32 per glass
Midori Pineapple <i>Midori (a Japanese melon-flavoured liqueur) blended with tropical fresh pineapple juice</i>	32 per glass
Caipirinha (Kai-Pur-reen-Yah) <i>Cachaça 51, lime, brown sugar</i>	32 per glass
Camaro <i>Punt e mes, raspberry, espresso, orange juice</i>	32 per glass

*Feel free to share your cocktail preferences with your server
we're happy to craft something just for you!*

COCKTAILSPIRATION

Where creativity meets the glass.

*Enjoy a collection of handcrafted cocktails inspired
by art, flavour, and imagination.*

SANTAI CRAFT

Ginist 50

Dry gin, campari, lemon, lime

The Sailor 50

Dark rum, strawberry, maraschino liqueur, ginger ale

Bluegin 50

Dry gin, dry vermouth, blue curacao, lemon

Pink Soul 50

Vodka, cointreau, orange, guava, lemon, egg white

Perfect Peach 50

Tequila, cointreau, peach, lime juice

CLASSIC

Frozen Margarita 45

Tequila, cointreau, lemon

Old Fashioned 50

Jim beam, angostura bitters, brown sugar

Aperol Spritz 50

Aperol, prosecco, soda water

Long Island Ice Tea 50

Rum, gin, vodka, tequila, cointreau, coke

Dirty Martini 55

Vodka, martini bianco, olive

Aviation 55

*Dry gin, maraschino liqueur,
violette liqueur, lemon*

Mimosa 60

Prosecco, orange juice

SPARKLING & CHAMPAGNE	Glass	Bottle
NV Bisol Bel Star Prosecco D.O.C <i>Glera</i> <i>Veneto, Italy</i>	70	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	Glass	Bottle
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		Bottle
2023 Chateau Miraval Rosé <i>Grenache, Cinsault, Syrah, Mourvèdre</i> <i>Côtes de Provence, France</i>		330
RED	Glass	Bottle
2020 Mazzei Zisola Sicilia Noto Rosso <i>Nero d'Avola</i> <i>Sicily, Italy</i>	55	260
2021 Trimbach <i>Reserve Pinot Noir</i> <i>Alsace, France</i>	60	290
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*

VODKA	Glass	Bottle
Absolut Bleu	40	580
Stolichnaya	42	620
Snow Leopard	45	650
Belvedere	50	850
Jean-Marc XO	55	950
GIN		
Sui	40	600
Broom	46	650
Beefeater	46	850
Bombay Sapphire	46	850
TEQUILA		
Olmecca	40	580
Jose Cuervo Reposado Gold	42	600
Herradura Reposado	47	660
Patron Anejo	55	950
RUM		
Sailor Jerry Spiced Rum	40	600
Ron Matusalem Platino	45	620
Brugal 1888 Dark	60	900
Diplomático Mantuano	55	700
Diplomático Single Vintage 2005	80	1750
Ron Zacapa XO	85	1850

BRANDY & COGNAC	Glass	Bottle
Pisco El Gobernador	40	600
Boulard Grand Solage Calvados	46	700
Martell VSOP	60	950
Martell Cordon Bleu	105	2000
Remy Martin XO	125	2500
EAU DE VIE		
Grappa di Amarone	50	
DIGESTIF		
Luxardo Limoncello	32	
Frangelico	32	
Baileys Irish Cream	32	
Molinari Sambuca	32	
Fernet Branca	32	
Averna Amaro Siciliano	32	
Absinthe Grand Absente	32	

WHISKEY & WHISKY

Glass

Bottle

SINGLE MALT HIGHLAND

Arran
10 Years

55

900

Tomatin
12 Years

55

1100

Deanston
12 Years

60

1100

Oban
14 Years

60

1100

Tomatin
18 Years

92

1950

SINGLE MALT LOWLANDS

Auchentoshan 3 Wood

57

950

SINGLE MALT SPEYSIDE

Benriach The Twelve
12 Years

55

950

Macallan Double Cask
12 Years

65

1250

Glenfiddich
12 Years

55

950

Glenfiddich
15 Years

65

1300

WHISKEY & WHISKY	Glass	Bottle
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SINGLE MALT ISLAY

Talisker <i>10 Years</i>	50	900
Caol Ila <i>12 Years</i>	57	950
Bruichladdich Islay Barley	55	1300
Lagavulin <i>16 Years</i>	65	1250

BLENDED SCOTCH

Monkey Shoulder	50	900
Chivas Regal Mizunara	70	1350

IRISH

Bushmills Original	45	800
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BOURBON & RYE

Jim Beam White	45	700
Woodford Reserve	52	950
Maker's Mark	57	950

MINERAL WATER

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

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>	
Peach Ice Lemon Tea	30
<i>Peach, lemon, black tea</i>	
Lemonade	30
<i>Fresh lemon juice, sprite</i>	

FRESHLY SQUEEZED JUICE

Orange	25
Green Apple	25
Watermelon	25
Carrot	25
Pineapple	25

SOFT DRINKS

Coke	20
Coke Zero	20
Sprite	20
Schweppes Ginger Ale	20
Schweppes Lemon Lime	20

HOT BEVERAGE

illy Coffee

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

Espresso	20
Double Espresso	25
Americano	25
Cappuccino	25
Café Latte	25
Hot Chocolate	25
Mocha	25

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	25
Elegant Earl Grey	25
Soothing Sencha	25
Calming Chamomile	25
Peppermint	25

FOOD

STARTERS

Smoked Salmon Salad <i>Organic leaf, free range egg, cherry tomato, avocado</i>	65
Grilled Chicken Pomelo & Pomegranate Salad <i>Fennel, baby spinach, kyuri, house dressing</i>	60
35Days Grow – Organic Leaf’s  <i>Red quinoa, heirloom tomato, avocado, pomegranate, cucumber, olive</i>	50

LIGHT BITES

Homemade Satay   <i>Signature chicken & beef skewers, peanut sauce, condiments</i>	65
Prawn Spring Rolls <i>Poach prawn, cucumber, carrot, sweet turnip, chilli dip, sesame, peanut</i>	50
Beef Kofta Skewer <i>Dry yogurt, greenbite acar, dukkha spice</i>	55
Crispy Wantan <i>Chicken, shrimp, sweet chilli</i>	40
Truffle Fries  <i>Truffle jam, pecorino</i>	30

SANTAI Slider

Beef patty, lettuce, pickle, cheddar slice	55
Crispy chicken, lettuce, tomato, cheese sauce	50
Chicken Wings 	
Garlic basil	45
Hot chilli pepper	45

 Chef's signature

 ESG

 Vegetarian

 Vegan

The food may contain or come into contact with common allergens.
Please inform your host of any dietary requirements.

FOOD

MAINS

Angus Beef Striploin – 300gm 	218
<i>Asparagus, pomme purée, mustard, and tarragon sauce</i>	
Fish & Chips 	70
<i>Tartar sauce, peas, lemon</i>	
Spaghetti Seafood Aglio e Olio 	85
<i>Prawn, squid, fish, scallop, chilli, garlic, olive oil</i>	
Crab Meat Fried Rice 	105
<i>Tobiko, omelette, ginger</i>	
Fried Vermicelli Noodles 	68
<i>Prawn, chicken, tofu, bean sprout, sambal</i>	
Meatless Drumstick 	55
<i>Mushroom, potato, pumpkin, tahini whip, greenbite acar, Pomegranate</i>	

PIZZA

Di Mare	60
<i>Freshly made tomato sauce, smoked salmon, prawn, squid, arugula</i>	
Salami	60
<i>Freshly made tomato sauce, Italian beef salami, olive, arugula, chilli</i>	
BBQ Chicken 	55
<i>Freshly made tomato sauce, barbeque chicken, red onion, spinach, pineapple</i>	
Ai Funghi 	55
<i>Mozzarella, gorgonzola, forest mushrooms, arugula, truffle oil</i>	
Margherita 	50
<i>Freshly made tomato sauce, mozzarella, roma tomatoes, sweet basil</i>	

SWEET TREAT

Single Origin Chocolate  	38
<i>Chantilly, strawberry, cocoa nib tuile</i>	
Tiramisu 	38
<i>Coffee, finger genoise biscuit, mascarpone</i>	
Chia Seed Sera Durra  	38
<i>Passion fruit, mango compote, roasted cashew nut</i>	
Seasonal Tropical Fruits  	38



Chef's signature



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