

SANTAI

POOL BAR AND LOUNGE

**ENJOY SPECIAL DISCOUNTS  
ALL DAY LONG PROMOTION**

**SETS OF 5 GLASSES**

<b>Carlsberg Draught</b> <i>Denmark</i>	<b>88</b>
<b>Sapporo Draught</b> <i>Japan</i>	<b>115</b>
<b>Connor's Stout Porter Draught</b> <i>Malaysia</i>	<b>115</b>

**WINE BY BOTTLE**

**WHITE WINE**

<b>2023 Wolf Blass</b> <i>Bilyara Chardonnay</i> <i>South Australia, Australia</i>	<b>138</b> per bottle
<b>2022 Tyrell's Old Winery</b> <i>Sauvignon Blanc</i> <i>New South Wales, Australia</i>	<b>162</b> per bottle

**RED WINE**

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

## ENJOY SPECIAL DISCOUNTS ALL DAY LONG PROMOTION

### COCKTAILS

**Kir** **28**  
*RuMa Selection of white wine, crème de cassis* *per glass*

**RuMa Sangria** **28**  
*RuMa selection of red wine, cointreau, orange* *per glass*

**Midori Pineapple** **25**  
*Midori, a Japanese melon flavoured liqueur blended with tropical fresh pineapple juice, results in instant smiles!* *per glass*

**Caipirinha @ Kai-Pur-reen-Yah** **25**  
*Cachaca 51, lime, brown sugar* *per glass*  
*The national cocktail of Brazil, an instant thirst quencher*

**Camaro** **35**  
*Punt e Mes, raspberry, espresso* *per glass*  
*A bittersweet symphony of rich velvety and vibrant flavours*

### WHISKY

**Jura 12y** **28**  
*Islands Single Malt, Scotland* *per glass*  
*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*

**Jack Daniels Tennessee Apple** **31**  
*USA* *per glass*  
*A flavoured whiskey with a smooth and crisp apple taste*

<b>APERITIF</b>	<b>Glass</b>
Sweet Vermouth	30
Dry Vermouth	30
Punt e Mes	30
Campari	30
Aperol	35

## **CLASSIC COCKTAIL**

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

## **CRAFT COCKTAIL**

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

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<b>SPARKLING &amp; CHAMPAGNE</b>	<b>Glass</b>	<b>Bottle</b>
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<b>Franck Massard</b> <i>Mas Sardana, Brut Nature, Cava</i> <i>Catalunya, Spain</i>	<b>75</b>	<b>350</b>
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<b>NV Drappier</b> <i>Brut Nature, Zero Dosage</i> <i>Urville, Côte des Bar, Champagne</i>	<b>130</b>	<b>595</b>
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<b>NV Bollinger Special Cuvée</b> <i>Aÿ, Champagne, France</i>		<b>850</b>
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## WHITE WINE

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

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<b>2022 AIX Rosé</b> <i>Grenache, Syrah, Cinsault</i> <i>Aix-en-Provence, Provence, France</i>		<b>380</b>
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## RED WINE

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<b>2020 Mazzei Zisola Sicilia Noto Rosso</b> <b>Nero d'Avola</b> <i>Sicily, Italy</i>	<b>55</b>	<b>260</b>
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<b>2021 Trimbach</b> <i>Reserve Pinot Noir</i> <i>Alsace, France</i>	<b>60</b>	<b>290</b>
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<b>2019 Château La Couronne</b> <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Saint-Émilion, Bordeaux, France</i>	<b>75</b>	<b>360</b>
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<b>2020 La Posta Fazio</b> <b>Malbec</b> <i>Mendoza, Argentina</i>		<b>300</b>
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## BOTTLED BEER

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

## DRAUGHT BEER

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

<b>VODKA</b>	<b>Glass</b>	<b>Bottle</b>
Snow Leopard	45	650
Belvedere	50	750
Jean Marc XO	55	800

<b>TEQUILA</b>	<b>Glass</b>	<b>Bottle</b>
Jose Cuervo Reposado Gold	42	600
Herradura Reposado	47	660
Patron Anejo	50	930

<b>RUM</b>	<b>Glass</b>	<b>Bottle</b>
Sailor Jerry Spiced Rum	40	
Ron Matusalem Platino	45	
Brugal 1888 Dark	57	950
Diplomatico Mantuano	55	
Diplomatico Single Vintage 2002	80	
Ron Zacapa XO	85	

<b>GIN</b>	<b>Glass</b>
Sui	40
Broom	46
Beefeater	46
Bombay Sapphire	46

<b>WHISKEY &amp; WHISKY</b>	<b>Glass</b>	<b>Bottle</b>
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**SINGLE MALT HIGHLAND**

Arran <i>10 Years</i>	<b>50</b>	<b>980</b>
Tomatin <i>12 Years</i>	<b>52</b>	
Deanston <i>12 Years</i>	<b>57</b>	
Oban <i>14 Years</i>	<b>57</b>	<b>980</b>
Tomatin <i>18 Years</i>	<b>92</b>	

**SINGLE MALT LOWLANDS**

Auchentoshan 3 Wood	<b>57</b>	
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**SINGLE MALT SPEYSIDE**

Benromach Peat Smoke	<b>60</b>	
Benriach The Twelve <i>12 Years</i>	<b>60</b>	<b>1180</b>
Macallan Double Cask <i>12 Years</i>	<b>65</b>	<b>1300</b>

**SINGLE MALT ISLAY**

Talisker <i>10 Years</i>	<b>47</b>	<b>900</b>
Caol Ila <i>12 Years</i>	<b>57</b>	
Bruichladdich Islay Barley	<b>57</b>	<b>1200</b>
Lagavulin 16	<b>60</b>	



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

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**BLENDED SCOTCH**

Monkey Shoulder	<b>52</b>	<b>750</b>
Chivas <i>18 Years</i>	<b>90</b>	

**IRISH**

Bushmills Original	<b>45</b>	
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**BOURBON & RYE**

Jim Beam White	<b>45</b>	<b>600</b>
Woodford Reserve	<b>52</b>	
Maker's Mark	<b>55</b>	<b>800</b>
Michter's <i>10 Years</i>	<b>120</b>	

**BRANDY & COGNAC****Glass**

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

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

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

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Luxardo Limoncello	32
Frangelico	32
Baileys Irish Cream	32
Molinari Sambuca	32
Fernet Branca	32
Averna Amaro Siciliano	32
Absinthe Grand Absente	32

## MOCKTAIL

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**Ipanema** 35  
*Orange juice, lime, mint leaves, ginger ale*

**Sour Plum Spritzer** 35  
*Asam boi, calamansi, gula melaka, soda water*

**Lychee Soda** 35  
*Lychee, mint leaves, asam boi, soda water*

## MINERAL WATER

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**Acqua Panna Still** 35  
*750ml*

**S. Pellegrino Sparkling** 35  
*750ml*

## SOFT DRINKS

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Coke 20

Coke Zero 20

Sprite 20

Schweppes Ginger Ale 20

Schweppes Lemon Lime 20

## FRESHLY SQUEEZED JUICE

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Orange 25

Green Apple 25

Watermelon 25

Carrot 25

Pineapple 25

## HOT BEVERAGE

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### 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



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### 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


## MAINS

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

## PIZZA

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

## ADD ON TOPPINGS

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



Chef's signature



Vegetarian



ESG



Vegan

## SIDES

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

## DESSERT

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

## ICE CREAMS

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



Chef's signature



Vegetarian



ESG



Vegan