



MENU # 16
CHEF MENU | RM188+ p.p

amuse bouche

stingray on toast | serunding | sautéed onion

duck papas | duck confit + gulai

smoked eggplant

jackfruit seed hummus | cultured chilli sauce

umai

citrus cured red snapper | laksa sarawak | herbs

ambuyat

sago palm dumpling | tahai broth | smoked prawn powder |
fermented chilies | deep fried pucuk manis

grilled zucchini

pucuk paku | pickled chayote | ginger flower dressing

kale + asparagus

mixed ulam | kale chips | curry raita

salted sinsilog noodle

thick cut noodle | borneo salted fish crackers + local herbs

or

nasi ulam udang salai

beras salleh | pickled tuhau + budu | grilled confit blossom |
smoked prawn | mixed herbs + green

aged duck breast

braised fennel + onions

| roasted bone jus infused with **chivas regal 18**

steak - oyster blade

grassfed gourbon valley | anchovies butter | ulam chimichurri

tapai

ice cream | cream cheese | coconut "ricotta" + lime