



to start

coconut bread	fermented coconut oil	14
mackerel pate	smoked tenggiri eggplant chips	22
yam	mille feuille	18
banana blossom	tempura sambal cream	20
chicken feet	soy caramel + sesame seed	18

raw | cured | ferment

bitter gourd	cucumber pomelo black bean	26
local vegetable	flowers + leaves jackfruit seed cream cincalok dressing	32
siput tarik	sea snails starfruit juice kaffir lime watercress	38
cured long grunt	kedondong + jalapeno vinaigrette	32
mushroom	salted duck yolk curry leaf + mustard seed vinaigrette	26
baby octopus	laksa leaf fermented chili soup	38
ikan kembong	deep fried budu mayo	28
job's tears	pumpkin porridge spiced tempoyak crispy leaves	30

plates

wild patin buah	mango sambal kadok + rosselle leaves	80
goat	shoulder char siu spring onion + ginger relish	85
beef tongue	slow-cooked and grilled edamame	48
heirloom red rice	with chicken wing + skin sweetcorn	56
marinated duck	tamarind glazed pickled mustard leaf	68
winter melon	cooked in dried shitake broth chinese celery	46

sweets

chocolate	from pahang figs fig leaf ice cream	32
rice custard	jackfruit coconut	28

