



to start

coconut bread | cold pressed coconut oil

smoked mackerel pâté | eggplant chips

chicken feet | soy caramel + sesame seed

sardine | sambal toast

banana blossom | pickled - tempura

veg / non-veg

grilled zucchini

pucuk paku | pickled chayote | ginger flower dressing

heirloom tomatoes

semi-dried | watermelon | starfruit + cumin vinaigrette

stracciatella

burnt ciku | pickled beets

smoked eggplant

jackfruit seed hummus | cultured chilli sauce

roasted pumpkin

salted duck yolk | curry leaf + mustard seed vinaigrette

seafood

cured long grunt

kedondong + jalapeno vinaigrette

prawn noodle

roasted head sauce + xo

big-fin squid

steamed | smoked bone broth | laksa leaf

wild patin buah

mango sambal | kadok + rosselle leaves

poultry / meat

goat hock

deep-fried | bentong ginger emulsion | ginseng shoots

heirloom red rice

with chicken wing + skin | pickled-sweetcorn

goat rack

charcoal grilled | peanut shrimp glazed | confit onions

beef tongue

slow-cooked and grilled | edamame

marinated duck

tamarind glazed | pickled mustard leaf

please allow 45 minutes

steak - cut of the week

anchovies butter | ulam chimichurri

rib eye | striploin | flank | tenderloin

*breed from australia, locally raised, grass fed.
we only serve best fresh cut from butcher.*

sweets

semai chocolate

figs + fig leaf ice cream

rice custard

black pulut | jackfruit | coconut flakes + puffed rice

sweetcorn

roasted corn ice cream | thyme oil + corn husks

