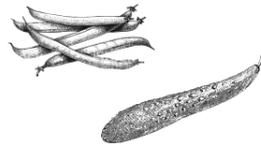


| FOOD

Our ancestors were on to something – sharing food brought people and families together. But simple, delicious food brings us even closer.

The more you share,
the more flavours you can enjoy.

| VEGE / NOT VEGE



Zucchini & Kyuri

semi-dried tomato, toasted walnut and cumin vinaigrette

RM20

Curryflower

crumbed cauliflower, salted egg, shallot and curry leaves

RM20

Eggplant Belado

spicy sambal belado, crispy tempeh, thai basil

RM20

Jackfruit Ulam Salad

banana blossom, coriander, sawtooth coriander, jackfruit, ulamraja, pegaga and kerisik kelapa

RM20

Grilled Beans

sweetpea, green bean, winged bean, petai, moringa leaf and prawn oil pesto lentil

RM22

Kerabu Rojak

young mango, pineapple, guava, long bean, peanut, fish sauce, black vinegar reduction and sambal kicap

RM24

Mushroom Frittata

shiitake & oyster mushroom, potatoes and leek

RM22

Banana Blossom

duck fat confit banana heart, sambal cream and herbed breadcrumbs

RM24

Vege Bhaji

pumpkin, white radish, mulberry leaf, scallion and tumeric cream

RM24



| POULTRY

Duck “Rendang” Hummus

chickpea eggplant mousse, tumeric leaf

RM32

CFC

cincalok marinated chicken, housemade tomato chutney,

RM26

“Bubur” Lambuk

chicken broth, barley, radish, young coconut, sawtooth coriander, toasted coconut flakes

RM26

Sticky Bebek Goreng

slow cook - deep fried half duck, ginger soy glazed and green sambal

RM66



Oriental Spiced

KAMPUNG Chicken

half roasted kampung chicken, charred orange and mixed spice, ulam salad

RM56

Please allow for 25-30 mins



| SEAFOOD

Crispy Chili Squid

fresh squid, grilled lemon, nuom cham dressing

RM28

Shao Xing Mixed Clams

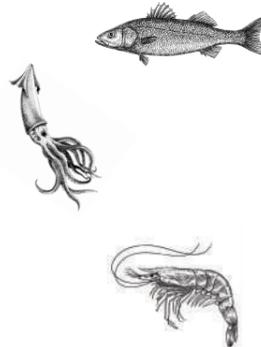
shao xing wine, cream and chinese seaweed

RM42

Pan-Seared Barramundi

ginger chutney, cauliflower cous cous

RM42



| THE SWEET STUFF

Ulam raja creme brulee

dehydrated ulam raja, thai basil, honey comb

RM20

Chocolate Mousse

Pahang dark chocolate 72%, sea salt flakes, fermented soy bean, banana compote and cocoa husk cookies

RM24

Pumpkin Slice

spiced pumpkin, sesame sunflower almond candy, ginger nut crust

RM22

Coco Cotta

fresh coconut milk, gula melaka

RM20

| PLATES & BOWLS

Biang Biang Inspired Noodle

housemade fat noodle, szechuan chili oil, toasted peanut sesame

RM 20

Aglio Olio Duck

housemade thin noodle, duck confit, garlic confit, thai basil, lemongrass

RM26

Cured Fish Rice

light pan-seared cured mackerel, ajitama egg, scallion ginger sauce, herb butter

RM32

Duck Confit Rice

pan-seared duck confit, duck fat barley rice, ajitama egg, house pickled, local salad

RM28

Chinese Pesto Flat Noodle

housemade fat noodle, ulam pesto, charred capsicum, semi-dried tomato, peanut, sesame seed

RM24

| ADD ON

Tomato chutney	3
Sambal belado	3
Duck fat rice	6
Bario rice	5

| DRINKS

Take a respite from the crazy city and restore your senses (or sanity) in a cosy, leafy space with a cold-brew or steaming pot of specialty tea.

Otherwise, our fine selection of wines and homemade sodas will hit the spot.

| TEA

Our selected tea comes in a pot for one or two
(Tea serves from 1100 - 1800)

BLACK WHITE GREEN DARK OOLONG

Yunan Black Tea 古树红茶	20
Bai Mu Dan White Tea 白牡丹	22
Shizuoka Sencha 静岗煎茶	20
Buckwheat Tea 荞麦茶	18
Aged Liu Bao Tea 六堡茶	18
Dong Ding Jin Xuan 冻顶金萱	22
Fujian Shui Hsien 福建水仙	22
Hei Guan Yin 黑观音	20

| COLD BREW TEA

Dong Ding Oolong 冻顶乌龙	20
Zhu Ye Qing 竹叶青	20
Darjeeling First Flush 大吉岭春芽	20

| ARAK x TONIC by BOTAK

Botak G & T gin, ginger lily, starfruit , tonic	34
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Jasmine x Tarragon gin, suze, homeade jasmine cordial, tarragon, lemon bitters, fizz	40
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Nangka x Grapefruit tequila blanco, grapefruit soda, homemade, jackfruit liqueur, charcoal salt	38
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| HOMEMADE SODA by BOTAK

Ginger Lily	18
Jasmine	18
Papaya x Chili	18

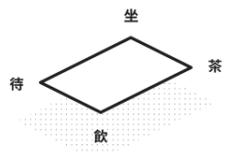
| CRAFTED JUICE | FERMENTED SODA

Sour Plum	18
Pineapple / Banana / Bentong Ginger	18

We introduce new flavours routinely, please ask for flavour options and availability

| CRAFT BEER per bottle

We introduce different brand routinely, please ask for the options and availability 32



chō
chǎ

foodstore



Bringing people together through the simple act of sitting and sharing a drink or two (or three).

We try our darndest to reflect simplicity in what we offer. From our specialty teas, delicious beverages to our small plates of locally-sourced food. And it all comes together in this cosy, casual nook in the heart of this crazy city.

Local seasonal ingredients are the freshest.

That's why our ingredients are sourced from local seasonal produce and hand-picked herbs from our humble garden.

And did we mention, our food is best shared? So grab a seat, and join us for 'Yum Cha'.

We stay grounded in our approach

**Welcome to Chō Chǎ
Where good things come together**

Sit or stand, it is all about the food here. And we keep it down to earth. Chow down on local favourites made from fresh, home-grown produce.

Best shared. Because sharing is inspiring.

**LUNCH MENU
VOL.09**