

chō
chă

foodstore



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

We try our damdest 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 Chă
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.



feed me menu

If you don't like to make decisions, we will be more than happy to curate the dishes for you that best to represent Chocha Foodstore.
Menu items may contain or come into contact with wheat, eggs, nuts and milk.
Please speak to your server regarding any allegy concerns.

min. 2 people to share; a group of 6 and above please refer to our chef menu.

to start

tempura kadok	mackerel paste tuhau gel	22
duck papas	cherry valley duck leg confit + gulai	32
“ otak-otak ”	oyster mushroom + pucuk manis pickled roots	18 / 1pc
beef tongue toast	smoked beef tongue sambal hitam fermented jicama	24 / 1pc

veg / non-veg

dried squid ulam	kasam kangkung dried shrimp dressing + kepayas	32
slow-cooked eggplant	sambal belado crispy roasted lentils	30
grilled beans	winged beans + okra + petai + asparagus pickled kale stems pucuk manis hummus kulim oil	28

staple

salted sinsilog noodle	thick cut noodle borneo salted fish crackers + local herbs	42
nasi ulam udang salai	beras wangi pickled tuhau + budu banana blossom smoked prawns mixed herbs + greens	42
nasi gulai kerutuk duck	gulai kerutuk duck leg ulam-ulaman duck fat rice sambal tuhau duck bone soup	48

seafood

umai	citrus cured red snapper laksa sarawak paste herbs	38
** contains nuts		
smoked golden pomfret	ikan salai arugula mixed greens fried potato sambal hitam	30
pan fried ambuyat	sinsilog sambal mustard greens + bambangan relish	28
grilled baby octopus	curry paste pajeri nanas	38
baked fish in banana leaves	wild caught flower grouper (±500g) kerabu ginger flower bosou	92
** we will get the best ingredients available. please refer to us for weight, additional RM16 /100g.		

poultry / meat

cfc 3.0	lemongrass brined chicken sambal tuhau pickled papaya	3pcs 36 / 5pcs 45
smoked salted chicken	1/2 free range chicken smoked in lemongrass leaves bone jus kaffir lime oil + kembayau	98
stewed lamb shoulder	gulai lemak pumpkin herbs coconut bread	88
slow braised short ribs	masak gulai bamboo shoots keladi telur (baby yam)	138
flank steak	fingerroot + tumeric butter belimbing buluh relish	128

sweets

cempiang	doughnut with spice roasted sweetcorn ice cream	28
soursop	lime marmalade coconut granita	32

