

chō
chă

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'.

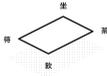
We stay grounded in our approach

**Welcome to Chō 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 allergy 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
aged beef toast coconut bread bosou smoked pumpkin	22 / 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 <i>** contains nuts</i>	38
smoked golden pomfret ikan salai arugula mixed greens fried potato sambal hitam	30
pan fried ambuyat sinsilog sambal mustard greens + bambangan relish	32
baked fish in banana leaves wild caught flower grouper (±500g) kerabu ginger flower bosou <i>** we will get the best ingredients available. please refer to us for weight, additional RM16 /100g.</i>	92

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

sweets

cempiang doughnut with spice roasted sweetcorn ice cream	28
jackfruit black pulut custard puffed rice pandan	28
soursop lime marmalade coconut granita	32

