MENU # 15



foodstore

# 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.



# seafood

#### umai

citrus cured red snapper | laksa sarawak | herbs \*\* contains nuts

#### ambuvat

sago palm dumpling | tahai broth | smoked prawn powder | fermented chilies | deep fried pucuk manis

### prawn noodle

roasted head bisque sauce + xo

# grilled golden pomfret

spice - crusted | harissa + stewed pearl beans

# poultry / meat

## cfc 3.0

brined 1/4 free range chicken | sambal tuhau | pickled papaya

## aged duck breast

roasted bone jus infused with Chivas Regal 18 | braised leeks + onions

#### free range chicken

1/2 bird smoked in lemongrass leaves | braised mustard greens

### oxtail "risotto"

heirloom rice | oxtail stew + daikon | tempovak

\*\* vegan option is available upon request

# goat rack

charcoal grilled | peanut shrimp glazed | confit onions

### argentinian angus flank

cold smoked flank | turmeric - anchovies sauce + tahi minyak

#### sweets

#### chocolate

frozen mousse | cocoa nib meringue | coconut "ricotta" | coconut whey caramel

#### popcorn

roasted sweet corn ice cream | thyme oil + corn husks





### to start

coconut bread | cold pressed coconut oil

smoked mackerel pâté | eggplant chips

cured sardine | sambal toast

banana blossom | pickled - tempura

duck papas | duck confit + gulai

tongue sarnie | smoked beef tongue | whole grain mustard | sauerkraut

# veg / non-veg

# grilled zucchini

pucuk paku | pickled chayote | ginger flower dressing

## ulam greens

kale + asparagus | kale chips | curry raita

### smoked eggplant

jackfruit seed hummus | cultured chilli sauce

#### roasted pumpkin

salted duck yolk | pumpkin shoots | mustard seed vinaigrette

#### sautéed mushroom

yam purée ∣ sweet potatoes crumble + engkabang butter