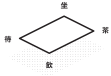
**to start**

<b>coconut bread</b>   cold pressed coconut oil	14
<b>stingray on toast</b>   serunding   sautéed onion	18 / pcs
<b>banana blossom</b>   pickled - tempura	20
<b>duck papas</b>   duck confit + gulai	26
<b>tongue sarnie</b>   smoked beef tongue   whole grain mustard   sauerkraut	32
<b>cfc 3.0</b>   brined 1/4 free range chicken   sambal tuhau   pickled papaya	38
<b>fish loaf</b>   cuttlefish   kepayas   ginger flower + herbs	26

**veg / non-veg**

<b>grilled zucchini</b> pucuk paku   pickled chayote   ginger flower dressing	26
<b>kale + asparagus</b> mixed ulam   kale chips   curry raita	32
<b>smoked eggplant</b> hummus   cultured chilli sauce	26
<b>roasted pumpkin</b> salted duck yolk   pumpkin shoots   mustard seed vinaigrette	28
<b>sautéed mushroom</b> yam purée   sweet potatoes crumble + engkabang butter	32



## seafood

<b>umai</b>	38
citrus cured red snapper   laksa sarawak   herbs	
** contains nuts	
<b>ambuyat</b>	24
sago palm dumpling   smoked prawn powder   tahai broth   fermented chillies   deep fried pucuk manis	
<b>salted sinsilog noodle</b>	42
thick cut noodle   borneo salted fish crackers + local herbs	
<b>nasi ulam udang salai</b>	40
beras salleh   pickled tuhau + budu   grilled confit blossom   smoked prawn   mixed herbs + green	
<b>grilled fish</b>	82
ikan senangin   petai miso   compressed cabbage	

## poultry / meat

<b>free range chicken</b>	78
1/2 bird smoked in lemongrass leaves   braised mustard greens	
<b>aged duck breast</b>	108
braised leeks + onions   roasted bone jus infused with whisky	
<b>burnt coconut tendon</b>	42
braised beef neck and tendon   water gourd	
<b>steak - oyster blade</b>	138
grassfed gourbon valley   anchovies butter   ulam chimichurri	

## sweets

<b>tapai</b>	30
ice cream   cream cheese   coconut "ricotta" + lime	
<b>jackfruit</b>	28
black pulut custard   puffed rice   pandan	

