

**chō
chă**

foodstore

MENU # 20

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.

tempura kadok mackerel paste tuhau gel	22
duck papas cherry valley duck leg confit + gulai	32
“ otak-otak ” oyster mushroom + pucuk manis pickled bamboo shoots	1pc 18
dried squid ulam kasam kangkung dried shrimp dressing + kepayas	32
slow-cooked eggplant sambal belado crispy roasted lentils	28
grilled beans winged beans + okra + petai + asparagus pickled kale stems pucuk manis hummus kulim oil	28
umai citrus cured red snapper laksa sarawak paste herbs	38
<i>** contains nuts</i>	
baked fish in banana leaves wild caught flower grouper (±500g) kerabu ginger flower bosou	92
<i>** we will get the best ingredients available. please refer to us for weight, additional RM16 /100g.</i>	
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	138
salted sinsilog noodle cut noodle borneo salted fish crackers	42
nasi ulam udang salai beras etem pickled tuhau + budu banana blossom smoked prawns mixed herbs	42
cempiang doughnut with spice roasted sweetcorn ice cream	28