

# THE PICKLE BOARD

*(3 for RM5)*

Baby erringi mushrooms, black vinegar, ginger & sesame oil

Black wood ear fungus, shao xing wine, star anise, cinnamon & brown sugar

Snow fungus, konbu vinegar, yuzu, passionfruit & chillies

Starfruit & young papaya, konbu vinegar & mint leaves

Spicy pickled pumpkin & chestnut

Young papaya & ginger flower, white balsamic, agave nectar & kaffir lime leaf

## SALADS & RAW THINGS

RM

*(all to share)*

Torched Wagyu beef with soy dressing & sweet burdock 75

Salmon ceviche with ginger garlic infused soy dressing & yuzu pearls 48

Everyday Yee Sang with seaweed, orange plum sauce & half seared mackerel 32

Coconut milk poached chicken salad with Chinese cabbage, pickled cucumber, roast peanuts, Vietnamese mint & chilli 35

Mr. Chew's spicy savoury Thai fruit & vegetable salad *(it's spicy!)* 28

*Prices in RM and subject to 10% Service Charge and 6% GST*

## SMALL PLATES

	RM
Glutinous crisp & sticky rice cakes, sweet & spicy glaze	17
Nori taco with sushi rice, salmon belly & salmon roe, tobikko mayo <i>(1 portion)</i>	28
Century egg somen with tofu, salmon roe & spicy Szechuan sauce <i>(1 portion)</i>	18
48-hour rice wine marinated drunken chicken with rice wine jelly <i>(5 pcs)</i>	38
Grilled whole aubergine with fermented beans, black sesame sauce & homemade furikake <i>(to share)</i>	28
Grilled Japanese pumpkin with yuzu pickled vegetables, watercress & coriander	29

## ROLLS, BUNS & DUMPLINGS

Soft shell crab pancake roll with avocado, nori & light wasabi mayo	38
Tiger prawn dumplings with water chestnuts, curry vinaigrette & Vietnamese mint	32
Catfish char siew & som tam stuffed deep fried buns <i>(1 bun)</i>	20
Sautéed tiger prawn stuffed steamed buns with salted egg white cream cheese & ulam herbs <i>(1 bun)</i>	22
Crisp fried barramundi & Thai basil filled noodle rolls with chilli lime fish sauce dip <i>(3 pcs)</i>	26
Grilled betel leaves with five spice duck, foie gras, toasted hazelnuts & shao xing stewed cherry sauce <i>(3 pcs)</i>	75
Braised wagyu beef cheek rolls with pickled vegetable julienne, century eggs & Szechuan sauce	48

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## FRIED STUFF

	RM
Spicy prawn, coconut cream & kaffir lime leaf fritters	55
Home-made salt & pepper prawn tofu with papaya salsa	36
Mr. Chew's Famous Fried Chicken Ribs ( <i>actually, not famous yet...</i> ) (6 pcs)	28

## BIGGER THINGS

Stewed lamb shoulder with shiitake pickles, edamame beans, arborio rice & master stock	110
Mr Chew's whole sesame roast chicken ( <i>serves 4</i> )	85
Pan seared barramundi with spicy tamarind chilli sauce, coconut cream & pineapple, avocado ginger flower salsa	75
Home blended soy sauce marinated grilled grain fed Prime rib steak with chive flowers & garlic chive butter ( <i>1kg</i> )	250
Steamed Golden Snapper with garage soy sauce, crisp dace & black beans	120

## SIDES

Mr. Chew's Special Fried Rice	25
Organic sweetcorn kernels, butter & shallots	25
Freshly stewed mushrooms, roast garlic & salted shiitake in their own juice	25

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## DESSERTS

RM

### Banana Burrito

*Tonka bean ice cream, deep fried banana, shaved gula Melaka, coconut*

35

### Dessert Tacos

*Mango pomelo, strawberry, hazelnut chocolate*

35

### Peanut Butter Parfait

*Dehydrated Sponge coated with dark chocolate, dulce de leche, peanut butter, roasted peanuts, feuilletine disc, salted caramel rocks/stones*

35

### Lychee Ice Kacang

*Lychee bavarois, creme brûlée, shaved ice of lemon, earl grey & ginger mint, raspberry marshmallow*

35

### Mint Ice Kacang

*Shaved mint ice, mascarpone cream, burnt butter financier, almond strips, blueberries*

35

### Mr Chew's Favourites

*(he doesn't eat dessert, except these)*

*A sweet selection of our signature desserts (sharing for 2)*

50

## DESSERT DEGUSTATION

Enjoy 6 courses at our Dessert Bar

*RM60++ per person  
(includes tea pairing)*

*RM95++ per person  
(includes alcohol pairing)*

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