

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 0% 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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