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

Guava, konbu vinegar, lemongrass & chillies

Starfruit & young papaya, konbu vinegar & mint leaves

Spicy pickled pumpkin & chestnut

Wintermelon & jalapeno

Salads & Raw Things

(all to share)	RM
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
Tawai salad with shredded apple & pear, sprouts, palm heart and fragrant coconut fish sauce (new)	30

SMall Plates	RM
Glutinous crisp & sticky rice cakes, sweet & spicy glaze	17
Nori taco with sushi rice, salmon belly & salmon roe, tobikko mayo (1 portion)	28
Century egg somen with tofu, salmon roe & spicy Szechuan sauce (1 portion)	18
48-hour rice wine marinated drunken chicken with rice wine jelly (5 pcs)	38
Grilled Japanese pumpkin with yuzu pickled vegetables, watercress & coriander	29
ROLLS, BUNS &	
DUMPLINGS	
Gochujang chicken stuffed steamed bun with pumpkin & chestnut pickle (1 bun) (new)	20
Catfish char siew & som tam stuffed deep fried buns (1 bun)	20
Sautéed tiger prawn stuffed steamed buns with salted egg white cream cheese & ulam herbs (1 bun)	22
Soft shell crab pancake roll with avocado, nori & light wasabi mayo	38
Tiger prawn dumplings with water chestnuts, curry vinaigrette & Vietnamese mint	32
Crisp fried barramundi & Thai basil filled noodle rolls with chilli lime fish sauce dip (3 pcs)	26
Grilled betel leaves with five spice duck, foie gras, toasted hazelnuts & shao xing stewed cherry sauce (3 pcs)	75
Braised wagyu beef cheek rolls with pickled vegetable julienne, century eggs & Szechuan sauce	48

FRIED	
STUFF	RN
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 (actually, not famous yet) (6 pcs)	28
BIGGER	
THINGS	
Stewed lamb ribs with shiitake pickles, edamame beans, arborio rice & master stock	110
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 (1kg)	250
Salt & pepper fried whole golden snapper with dill & leek (boneless) (new)	98
Sizzling wagyu striploin with sweet Palermo pepper, cashew nuts, dragon leaf & coriander salad (per 250g) (new)	110
Grilled chicken with pickled onion, ginger, Thai basil ulam & Mr Chew's secret sauce (new)	
Half chicken	60
Whole chicken	95



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SIDES	
	RM
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
Jasmine rice with turmeric shallot oil steamed in lotus leaf (new)	20

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
Coconut & Mango Ice Kacang (new) Coconut ice kacang with mango ice cream, fresh mango, young coconut flesh and almond nibs	35
Sesame Chocolate Noodles (new) Chocolate noodles, sesame ice cream, crystallized pine nut, orange candy and milk syrup	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)