

WORLD FOOD — BORNEO FLAVOURS

Small Plates

Rum Oyster Shot - with bacardi rum, calamansi sorbet & a hint of bario salt

Escargot with Bone Marrow Butter - with a touch of serunding tuhau

Red Snapper Ceviche - with fruit & fennel salad & pickled tuhau

Smoked Duck and Mushroom Salad - with cracked mountain black pepper

Goose & Pork liver Pate Brioche - with moscato jelly

Steamed *if it's from the sea*

Red Snapper (150g)

Spanish Octopus

Squid, Scallops, Clams

All seafood served with bario barley risotto, Sabah lobster - capsicum cream & ulam béchamel

Grilled *if it's from the land*

Iberico Abanico Pork (160g)

Angus Tenderloin Tip (150g)

Smoked Duck Breast

Spring Chicken

All meats served with bario rice & mani chai pancake, white pepper - smoked garlic veloute & black pepper burnt onion sauce

A Special Treat

Iberico farmer sausage with panfried gooseliver, truffled mash & onion gravy

To End the Meal

Banoffee pie infused with spiced rum

Tuhau known as wild ginger is found in the interim parts of Sabah & is a delicacy of the Kadazandusun people.
Bario Rice, Barley and Salt from the Bario village in the Kelabit highlands of Sarawak is highly priced for their premium quality & distinguished taste.

Sarawak Mountain White Pepper are hand harvested & cleaned using clear running mountain spring water. Distinctly creamy with a mellow & mildly piquant flavor.

Sarawak Mountain Black Pepper are dried under the tropical sun allowing its aromas to fully develop. Carrying a bold flavour with hints of mingling fruit, cocoa & woody spices ending with a beautifully aromatic heat.