



## SMALL PLATES & SHARING

### FISH CRACKERS

Sarawak Acar

### TEMPURA JUNGLE FERNS & GREENS (v)

Teriyaki, roasted garlic, sesame

### DUCK (n)

Breast, confit leg, peanut, pickled cucumber

### SALMON CEVICHE

Orange, soy, ginger, coriander, chilli, crispy fish skin

### PRESSED HAM TERRINE (p)

Cauliflower piccalilli, apple, pea shoots, quails egg

### WASABI PRAWNS

Sweet mango relish, spring onion

## SALADS & BREADS

### SALMON SALAD

Organic quinoa, greens, pomelo, orange, saw tooth coriander

### DUCK SALAD (n)

Shredded vegetables, bean sprouts, peanuts, Kechala flower, Thai dressing

### BÁNH MÌ BAGUETTE (p) (n)

Roasted pork, pickled carrot & daikon, peanut, cucumber, chilli

### FRIED CHICKEN ON BRIOCHE

Pineapple, lettuce, sambal aioli, sweet potato fries

### STEAK SANDWICH

Caramelised onions, brioche bun, triple cooked chips



## LARGE PLATES & BOWLS

### NASI GORENG (n)

Chicken satay, prawns, egg, cucumber, pickled chilli, spring onion, crackers

### BEEF SHORTRIB RAVIOLO

Freshly made pasta, charred eggplant,  
Tomato & lemon grass sauce, coriander pesto

### 24 HOUR PORK BELLY (p)

Jungle ferns, pumpkin, bok choy, edamame, pickled carrots, puffed crackling

### BATTERED RED SNAPPER

Triple cooked chips, edamame, cornichon tartare, sea salt

### BRAISED SHANK OF LAMB (a)

Carrot, baby kailan, roasted onion, garden thyme, red wine sauce

### BASIL RISOTTO & PROSCIUTTO HAM (p)

Basil pesto, parmesan, walnuts

### 21 DAY AGED SIRLOIN OF BEEF

Triple cooked chips, air dried tomatoes, béarnaise sauce

## DESSERTS

### LEMON TART

Meringue, raspberry, mint

### WARM CHOCOLATE & HAZELNUT BROWNIE (n)

Borneo vanilla bean ice cream, honeycomb

### PANDAN CRÈME BRÛLE (a)

Ginger bread, pineapple, coconut & Malibu sorbet

### AFFOGATO (a)

Borneo vanilla bean ice cream, Frangelico liqueur and Espresso

### HOMEMADE FRESHLY CHURNED ICE CREAMS & SORBETS

Borneo vanilla bean, whisky & raisin (a), matcha green tea, double chocolate,  
espresso coffee, coconut & Malibu sorbet (a)

All ingredients are locally sourced and organic where possible

(a) Alcohol (n) Nuts (p) Pork (v) Vegetarian

\*All prices are subject to 10% service charge

The above menu is a sample only, the Kechala menu is changed regularly  
to ensure use of the freshest seasonal produce.

If you would like the current menu please email [contact@cove55.com](mailto:contact@cove55.com)