

# Kechala

## SMALL PLATES

### FISH CRACKERS

Sarawak Acar

### FRESHLY BAKED BREAD

Whipped chicken skin butter, sea salt

### WASABI PRAWNS

Sweet mango relish, spring onion

### TEMPURA RED CHILLI PEPPERS (v) (n)

Stuffed with cream cheese, Romanesco sauce

### CHICKEN SATAY (n)

Roasted peanut sauce, cucumber, Calamansi lime

## FLATBREADS

### BBQ BEEF

Capsicum, pineapple, tomato, mozzarella

### MUSHROOM FLATBREAD (v)

Truffle oil, mozzarella, spring onion

### SEAFOOD

Prawn, calamari, spinach, tomato, chilli

### 3 CHEESE FLATBREAD (v)

Onion chutney

## SALADS & SANDWICHES

### JOSPER CHICKEN CAESAR SALAD

Beef bacon, poached egg, anchovies, parmesan, crostini's

### ROASTED PUMPKIN SALAD (n) (v)

Pumpkin, red onion, quinoa, pistachio, cream cheese, orange, mint

### SUPER FOOD SALAD (n) (v)

Organic quinoa, broccoli, Chinese kale, spinach, pomelo, orange, Goji berries, almonds

### CHARCOAL GRILLED CHICKEN SANDWICH

Beef bacon, egg, lettuce, tomato, mayonnaise, fries

### COVE 55 STEAK SANDWICH

Caramelised onions, brioche bun, sweet potato fries

All ingredients are locally sourced and organic where possible. (n) Nuts (v) Vegetarian

\*All prices are subject to 5% service charge & 6% SST

# Kechala

## LOCAL FAOURITES

### BEEF CHEEK RENDANG

Coconut milk, red chilli, coriander, steamed rice

### AYAM PANSOH

Chicken thigh cooked in bamboo, tapioca leaves, lemon grass, wild ginger, steamed rice

### NASI GORENG (n)

Chicken satay, prawns, egg, cucumber, pickled garden chillies, crackers

## LARGER PLATES AND BOWLS

### TIGER PRAWN LINGUINI

Coconut, lemongrass, lime leaf, chilli, coriander

### BBQ BRASIED SHORT RIB

Pickled carrot, potato, ginger flower, edamame

### POACHED SEAFOOD TOM YUM

Red snapper, calamari, prawns, cherry tomatoes, spinach, holy basil

### BORNEO HIGHLANDS BARIO RICE RISOTTO (v) (n)

Pumpkin, parmesan, garden pesto, walnuts, air dried tomatoes

### 21 DAY AGED SIRLOIN OF AUSTRALIAN BEEF

Spinach, potato puree, Sarawak black peppercorn sauce

## DESSERTS

### CUSTARD TART

Blue berry sorbet, banana, caramel

### CHOCOLATE NEMESIS

Honeycomb, vanilla Ice cream

### COOKIES & MILK (n)

Freshly baked chocolate chip cookies, milk ice cream

### TROPICAL FRUIT PAVALOVA

Meringue, fruits, pastry cream, chantilly, raspberry

### HOMEMADE FRESHLY CHURNED ICE CREAMS & SORBETS

Borneo vanilla bean, double chocolate, peanut butter, coconut cream, blueberry sorbet, expresso coffee

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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)