

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

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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

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

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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