



feed me menu x 8th anniversary

If you don't like to make decisions, we will be more than happy to curate the dishes for you that best to represent Chocha Foodstore.

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Please speak to your server regarding any allergy concerns.

min. 2 people to share. a group of 6 and above please refer to our chef menu.

138 p.p

to start

apam balik | pekasam prawn | pajeri nenas | ulam 20

stingray on toast | serunding | sautéed onion 18 / pcs

lamb temosa | braised young jackfruit | lamb broth + curry oil 22

tempura kadok | mackerel paste | tuhau gel 20

duck papas | cherry valley duck leg confit + gulai 32

tongue sarnie 32

smoked beef tongue | fermented jicama | sambal belimbing buluh

veg / non-veg

dried squid ulam 32

kasam kangkung | dried shrimp dressing | kepayas

braised-grilled banana blossom 30

gulai tempoyak sauce | crispy blossom | kesum

“ lodeh ” 26

mixed greens | marinated quail eggs | tahi minyak

“ otak-otak ” 28

oyster mushroom + pucuk manis | pickled bamboo shoots

slow-cooked eggplant 28

sambal belado | crispy roasted lentils

grilled beans 28

winged beans + okra + petai + asparagus

pickled kale stems | pucuk manis hummus | kulim oil

staple

ulam lemak | daun ubi keledak | ulam | cencalok + bambanga 24

pan-seared ambuyat | bambangan relish | sinsilog sambal 28

salted sinsilog noodle 42

thick cut noodle | borneo salted fish crackers + local herbs

nasi ulam udang salai 40

beras salleh | pickled tuhau + budu | grilled confit blossom |

dried smoked prawns | mixed herbs + greens

seafood

umai 38

citrus cured red snapper | laksa sarawak paste | herbs

** contains nuts

kepah 38

steamed clams | fermented chili | herbs

big fin squid with tapioca 38

fermented tapioca | stir fried squid ink + latok

baked fish in banana leaves 92

wild caught flower grouper (± 500g) | kerabu ginger flower | bosou

** we will get the best ingredients available.

please refer to us for weight, additional RM16 /100g.

poultry / meat

cfc 3.0 42

brined free range chicken | sambal tuhau | pickled papaya

smoked salted chicken 88

1/2 free range chicken smoked in lemongrass leaves |

bone jus | kaffir lime oil + kembayau

poached duck 78

offal sauce | keluak | preserved vegetables

burnt coconut tendon 42

braised beef neck and tendon | water gourd

braised - charred lamb collar 132

young jackfruit puree + kemangi chimichuri | braised chayote

slow braised short ribs 108

masak gulai | bamboo shoots | keladi telur (baby yam)

sweets

tapai 30

ice cream | cream cheese | coconut “ricotta” + lime

jackfruit 28

black pulut custard | puffed rice | pandan

bahulu 28

gula apong | coffee foam | burnt sabayon

