



RIJSTTAFEL

Pronounced "rye-stah-fel"

Born from a colonial past where the Dutch assembled grand "rice tables" to display the spice-rich abundance of the region, we have reclaimed the concept to celebrate the true soul of modern Malaysia.

\$32

TUMERIC RICE

CHICKEN SATAY, PEANUT SAUCE

WAGYU RENDANG

RED CURRY FISH (I)

GREEN BEANS, COCONUT SAMBAL

SAYUR KUNING

½ SALTED DUCK EGG

ACHAR PICKLED VEGETABLES

"A true & redefined Malaysian cuisine is defined by harmony. It is a vibrant culinary landscape shaped by the intersection of Malay, Chinese, and Indian cultures. And this Rijsttafel is that story served on a single table, where each element on the plate represents a pillar of our identity."

— Junda Khoo, Executive Chef & Co-Founder

