



Carlingford oyster, fermented durian (tempoyak)	4.55 / each
cucur jagung <i>corn fritters, mango chilli (ve)</i>	8.75
kupang toast <i>mussels, anchovy butter, sourdough</i>	12.45
duda burger <i>beef, sarawak peppercorn chilli sauce, egg</i>	14.55
<i>vegetarian benjo with egg patty (v)</i>	10.75
kuey teow <i>rice noodles, cockles, duck egg, chinese chives</i>	16/12.5 (v)
kerang <i>(vegetarian/vegan options available)</i>	
kerabu salad <i>bitter leaves, gingerlime dressing, candied nuts (ve)</i>	9.55
sayur paprik <i>stir fry greens, sugar snap peas, asparagus (ve)</i>	9.55
ayam kelantan <i>½ chicken, coconut sweetcorn, sambal berlado</i>	22.25
ikan asam pedas <i>seabream, belachan beurre blanc, xo chilli</i>	24.75
udang kam heong <i>prawn, kam heong sauce, wild garlic butter</i>	20.25
blue butterfly-pea rice (ve)	3.75
zaiton cake <i>evo-cake, chantilly, strawberry-elderflower syrup</i>	8.85
hot drinks	
teh tarik <i>malaysian pulled-milk tea (v)</i>	5.5

Please ask our team member for detailed allergen information, gluten and dairy-free options.
Service charge is not included.
Any tips you kindly leave will be shared fairly among the whole team, both front and back of house.
Thank you :)

COCKTAILS

tom boi 11

old tom gin, coconut water, sugar cane syrup, asam boi

duda express 10

dark rum, pineapple juice, lime juice, sugar cane syrup

snake eyes 11

tequila, coconut water, lime, sugar cane syrup, passion fruit liqueur

WINE Glass 125ml/Bottle 75cl

WHITE

Azimut Blanc,

Xarel·lo, Macabeu, Garnatxa Blanca & Moscatel 2025, Catalunya 11% - ES 7 / 35

RED

Ancestrel x Lu'ay Sami "Fall",

Carignan, Syrah, Cinsault & Grenache 2019, Corbières 13.5% - FR 7 / 35

BEER

Asahi Super Dry 5.0% 330ml 4.5

ZERO-ALCOHOL

virgin tom boi 9

asam boi, coconut water, sugar cane syrup

ribena laici 6.5

ribena blackcurrent, lychee syrup

rose bandung 6.5

rose syrup, eva milk, chia seeds

rose lemonade 6.5

rose syrup, lemon, chia seeds

BELU Sparkling Water

330ml 3.5