

Makan - Makan

From the Farmland

Kerabu “Pa’uh Ebpa” - Fern Salad

Fern tips foraged from the farm-land in a lime and homemade virgin coconut oil dressing and topped with fried ikan pusu and crispy bacon bits

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“Udung Ubih” – Tapioca Shoots

Tender leaves of Tapioca crushed in Highland Bario Salt and fried in homemade virgin coconut oil with Bunga Kantan and Heart of Wild Ginger topped with Crispy Tapioca & Cracklings

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“Sambal Puluh” – Bamboo Shoot Sambal

Wild Bamboo Shoots-julienne - foraged from the farm-land fried in Sambal Udang Kering

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“Ubud Butan” – Coconut Shoots

Steamed heart of coconut palm

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“Nuba Kulat” – Wild Mushroom Rice

Bario rice fried with foraged Wild Mushrooms

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From the Lands & Waters of the Hinterland

“Kari Labo” – Pork Curry

Dry pork curry with an assortment of seasonal legumes and root vegetables

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“Labo Sinutuk” – Pulled Smoked Wild Boar air flown from Bario

Smoked Wild Boar braised in ginger, pulled and served with bunga kantan and wild Mexican coriander

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“Luang Sinunuh” – Grilled Batang Ai Fish

Fish from Batang Ai marinated in sambal & local herbs, wrapped in banana leaves, and grilled over charcoal fire

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Buttered Prawns

Prawns cooked in a light butter sauce and topped with fried curry leaves

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“Ayam Pansuh” – Bamboo Chicken

Chicken slow cooked in bamboo over an open fire

Cuci - Mulut

“Urum Ubih”- Tapioca Pancakes

Grated young Tapioca root pancakes served with golden bananas & raisins braised in tuak

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“Sorbet Buah Sum” – Wild Mango Sorbet

Wild Mango Sorbet served with vanilla ice cream

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