

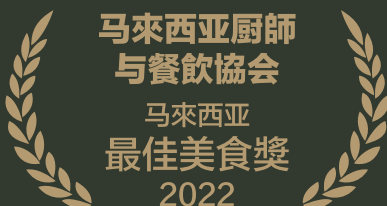
NO PORK NO LARD



KANTIN
AT JEWEL CHANGI

BORNEO

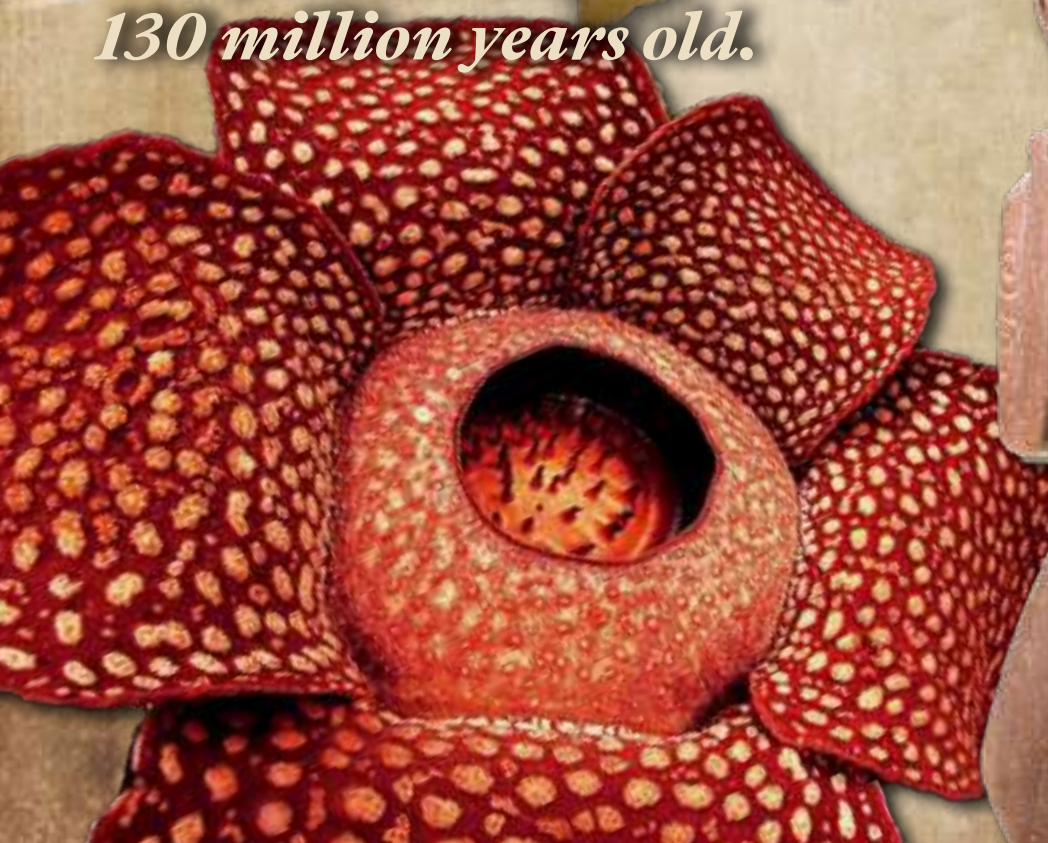
The Amazon of Asia



THE THIRD LARGEST ISLAND IN THE WORLD



*One of the oldest
rainforests in the world,
130 million years old.*



*Over 300 ethnic groups
on Borneo Island*



JUNGLE FOOD

Borneo's jungle is a pantry of diverse ingredients, from wild herbs to rare fruits, shaping the region's unique culinary heritage. Foraged by indigenous communities, these treasures lend exotic flavors and textures to traditional dishes, offering a tantalising taste of the lush landscapes they originate from.

Land of The Headhunters



AUTHENTIC BORNEO TRIBAL DISH

HEADHUNTER PANSUH SET

\$32

Dine like the headhunters! Traditionally cooked in bamboo over a fire, this centuries-old classic combines tender chicken and wild vegetables from the forests. Today, we've remastered the recipe while retaining the irresistible aroma and rich, mouthwatering experience.

Gluten-free **Lactose-free**

Allergens: Fish, Shellfish, Chilli, Allium

Borneo Bamboo Chicken

Savory chicken stew,
slow-cooked with a
vibrant mix of wild
Borneo vegetables

Keropok Lekor

Fish crackers

Three side dishes of the day

*may vary due to
availability

Pusu Bawang

Deep fried anchovies
with pickled onion

Purple Rice

Fragrant and
nutritious

Umai Jellyfish

Jellyfish dressed in
traditional Melanau
sauce

Paku

Jungle wild fern

Prices shown are exclusive of GST & service charge

LONGHOUSE STARTERS

COLD DISH



PICKLED WILD FERN

\$12

Wild fern (Paku / Midin) harvested
from the jungle, pickled in vinegar



UMAI JELLYFISH

\$12

Jellyfish dressed in traditional Melanau
sauce consisting of calamansi juice, ginger,
vinegar, shallots and chilli

Allergens: Fish, Chilli, Allium



PUSU BAWANG

\$12

Deep fried anchovies tossed with
pickled onions, chilli, and torch
ginger flower

Allergens: Fish, Allium

WOK FRY



BELACAN BAMBOO SHOOT

\$12

Allergens: Shellfish, Chilli, Allium



BELACAN KANGKUNG

\$12

Allergens: Shellfish, Chilli, Allium



GARLIC OKRA

\$12

Allergens: Allium



SUPERDRY LAKSA \$19

WOK HEI + LAKSA SPICES

Dry version of Sarawak Laksa, where you can savor the burst of spices and the unbeatable 'wok hey' flavor.

Lactose free 🍴

Allergens: Egg, Nuts, Shellfish, Chili, Allium, Soy

NANASI \$20

THE FAMOUS SARAWAK PINEAPPLE

Aromatic pineapple fried rice paired with chargrilled gula along chicken satay, chicken floss, and tomato sambal

Lactose free Gluten-free

Allergens: Egg, Allium, Soy

KIDS' FAVOURITE



KANTIN SIGNATURES

RAINFOREST FRIED RICE \$18

A PEEK INTO THE TASTE OF BORNEO

Indulge in a flavor explosion featuring Bornean wild herbs such as tapioca leaves and torch ginger flowers. One bite of this fried rice, and you'll find yourself transported to the heart of the rainforest!

Meatless Lactose free

Allergens: Egg, Allium, Soy



SARAWAK LAKSA \$24

Renowned celebrity chef Anthony Bourdain dubbed this iconic dish the "Breakfast of the Gods." Known for its rich and aromatic broth crafted from over 30 kinds of spices and coconut milk, this dish comes with a warning: it's highly addictive!

Gluten-free Lactose free

Allergens: Egg, Nuts, Shellfish, Chili

Heavenly
Laksa broth
with over 30
kinds of spices

BREAKFAST OF THE GODS

Bee
Hoon

Poached
Chicken

Bouncy
Shrimps

Egg
Strips

Prices shown are exclusive of GST & service charge

ANTHONY BOURDAIN'S
FAVOURITE BREAKFAST

WORLD-RENOWNED
FOOD CONNOISSEUR



WESTERN BUT BORNEAN

Prices shown are exclusive of GST & service charge

SALMON ISLAND \$28

A ROMANTIC, I MEAN TASTY, GETAWAY

Pan seared salmon resting atop flavourful exotic vegetables and wild roots mash

Gluten-free

Allergens: Dairy, Fish, Allium



WILD CHICKEN CHOP \$26

NOT YOUR AVERAGE CHICKEN

Grilled lemongrass chicken chop served atop a bed of wild roots mash, complemented with terung asam relish and tangy tomato sambal.

Gluten-free

Allergens: Dairy, Allium

JUNGLE PASTA \$23

Spaghetti tossed in Kantin's special Pesto blend made with unique Bornean herbs, topped with smoked duck slices

Lactose-free

Allergens: Peanuts, Wheat, Allium



HERBIVORE PASTA \$23

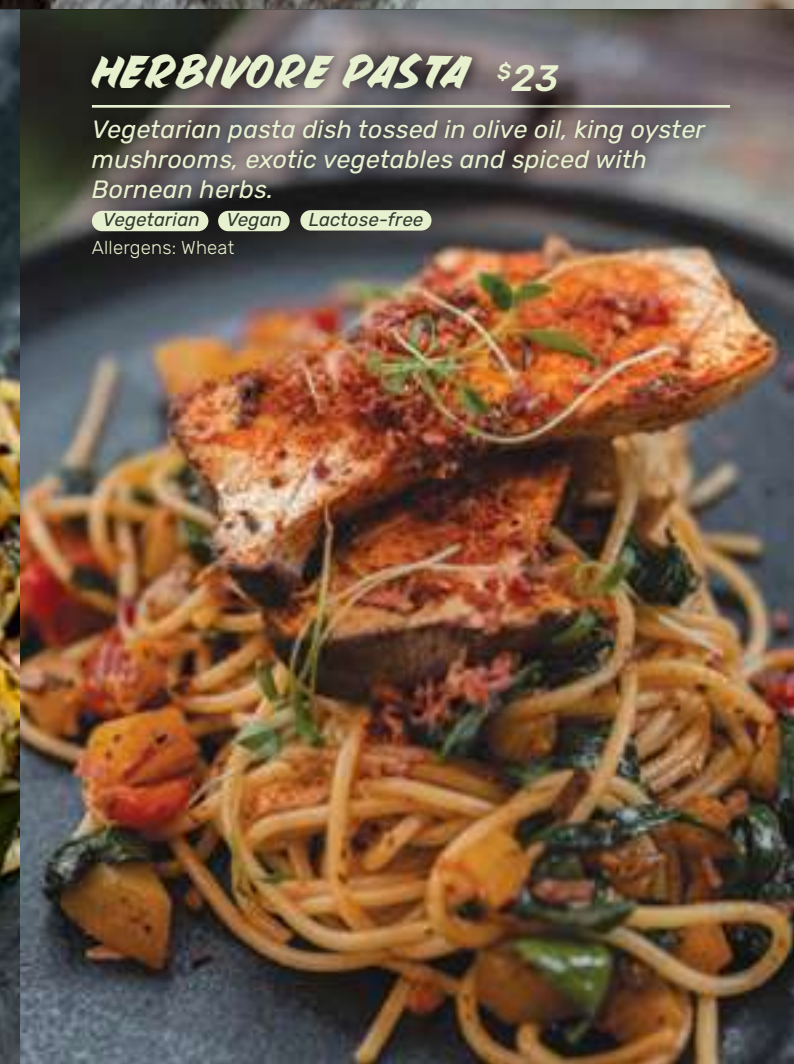
Vegetarian pasta dish tossed in olive oil, king oyster mushrooms, exotic vegetables and spiced with Bornean herbs.

Vegetarian

Vegan

Lactose-free

Allergens: Wheat



Prices shown are exclusive of GST & service charge

BORNEO SMOKEHOUSE

KAMBING ASAP

Grilled lamb cubes
\$18

LONGHOUSE BBQ CHICKEN WINGS

\$16
4 wings

SOTONG BAKAR

Grilled Squid
\$18

GULA APONG CHICKEN SATAY

\$16
4 sticks

Here, we celebrate the exotic flavours of the world's oldest rainforest and the fascinating culture of headhunter tribes. Each bite embodies the harmony of wild harvested bounties and centuries-old cooking techniques. Our chefs dedicate their craft to showcasing Borneo's legendary culinary heritage.

FINGER FOOD

Keropok Lekor	\$9
French Fries	\$8
Sweet Potato Fries	\$10
Super Fried Chicken	\$15
Chicken Tempura Nuggets	\$12



DESSERTS

COCONUT DREAM \$10

TROPICAL VACATION IN A CUP!

Coconut ice-cream, calamansi jelly, crushed sago, and grated lime



CEMPEDAK ICE-CREAM \$10

A FUNKY FLAVOR BETWEEN DURIAN AND MANGO

Vanilla ice-cream, cempedak sauce, and savory crumbles



TOP 5 BEVERAGES



LEMONGRASS PANDAN

\$10

A refreshing blend of citrus and sweet aromas.



THREE SOUR CRUSH

\$12

An ice-blended 3 sour with tangy flavors for a zesty taste explosion.



SARAWAK TEH C SPECIAL

\$10

Sarawak's pride, the famous three-layer tea, combines gula apong syrup, milk, and tea, treasured locally.



KANTIN KAFFEINE

\$10

Kantin's must-try creation, absolute satisfaction from the first sip!



MILO TRUCK MILKSHAKE

\$12

Sarawakians remember lining up for this legendary drink—now available as a milkshake!

NORMAL BUT NICE

Classic Coffee (Hot/Ice)

\$7

Honey Lemon (Hot/Ice)

\$7

Classic Teh (Hot/Ice)

\$7

Coke

\$4

Lemon Tea (Hot/Ice)

\$7

Sprite

\$4

WHAT IS GULA APONG?

Gula Apong is the cousin of Gula Melaka (coconut sugar), a natural sweet substance harvested from Nipah Palm trees that grow abundantly in the mangrove swamps throughout Borneo.



Nipah Palm forest in Sarawak



The fruits of Nipah Palm

CRAFT BEER

**AWARD WINNING CRAFT BREWERY.
YOUR EVERYDAY BEER FOR ANY OCCASION.**

Galactic Tropical Stout \$16

Brewed in the tropics, dark caramel coupled with a hint of fruit, sweet notes of chocolate and coffee fragrance.

Sunset Groove Lager \$16

Moderate malty with a rounded and balanced hop character. A touch of biscuit and really soft doughy notes. clean finish.



Authentic Sarawak Acar
A dish close to heart
Now you can have it any time
Only at Kantin

**KANTIN ACAR
WITH KEROPOK**
\$15 per set



**亞
ACAR
渣**
配
蝦
餅



KANTIN

AT JEWEL CHANGI

KANTIN at Jewel Changi is an enchanting oasis, blending tantalizing flavors with a touch of Borneo's vibrant spirit. Nestled in its decor and menu are echoes of the region's rich culture, creating a dining experience that's both exotic and inviting.

Bookings for events are gladly accepted!

Interested in booking our venue for your upcoming event?

Event enquiry
Emily Yii +060109696389

KANTIN BRANCHES

KANTIN AT THE GRANARY
Sarawak

KANTIN AT REXKL
Kuala Lumpur

KANTIN AT JEWEL CHANGI
Singapore