

NO PORK NO LARD



KANTIN
AT JEWEL CHANGI



BORNEO

The Amazon of Asia



**ASIA'S
BEST NEW
RESTAURANT**

NOMINATION BY
WORLD CULINARY
AWARDS 2025

**BEST
CULINARY
EXPERIENCE**

ASEAN FOOD & TRAVEL
AWARDS 2022

**MALAYSIA
BEST FOOD
AWARD**

MALAYSIA CULINARY
MASTERS ASSOCIATION

BORNEO

THE THIRD LARGEST ISLAND
IN THE WORLD

*Land of The
Headhunters*

BORNEO

Sabah

BRUNEI

MALAYSIA
Sarawak

INDONESIA
Kalimantan

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

BORNEO
SOUR EGGPLANT

WILD FERN

TAPIOCA LEAF
NOT MARIJUANA OK

TORCH GINGER
FLOWER

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.

*Over 300 ethnic groups
on Borneo Island*

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

Umai Jellyfish

Jellyfish dressed in
traditional Melanau
sauce

Paku

Jungle wild fern

Purple Rice

Fragrant and
nutritious

Prices shown are exclusive of GST & service charge

LONGHOUSE STARTERS

COLD DISH



UMAI JELLYFISH

12

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

Allergens: Seafood, Allium, Chilli



PUSU BAWANG

12

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

Allergens: Fish, Allium

WOK FRY



BELACAN BAMBOO SHOOT

12

Tender bamboo shoots stir-fried with
aromatic spices and traditional belacan
(fermented shrimp paste).

Allergens: Shellfish, Chilli, Allium



BELACAN KANGKUNG

12

Wok-tossed water spinach with aromatic
belacan, a Southeast Asian classic.

Allergens: Shellfish, Chilli, Allium



GARLIC OKRA

12

Fresh okra stir-fried with
aromatic garlic.

Allergen: Allium



SUPERDRY LAKSA 20

WOK HEI + LAKSA SPICES

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

Lactose-free

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

NANASI 20

THE FAMOUS SARAWAK PINEAPPLE

Aromatic pineapple fried rice paired with chargrilled gula apong chicken satay, chicken floss, and manicaï.

Lactose-free

Allergens: Egg, Allium, Soy

Homemade Satay Sauce
(contains peanuts)



KANTIN SIGNATURES

RAINFOREST FRIED RICE 20

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



RANKED BY TASTEATLAS

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, Chilli

BREAKFAST OF THE GODS

Heavenly
Laksa broth
with over 30
kinds of spices

Rice
vermicelli

Egg
strips

Poached
chicken

Bouncy
shrimps

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 mash potato.

Gluten-free

Allergens: Dairy, Fish, Allium



WILD CHICKEN CHOP 26

NOT YOUR AVERAGE CHICKEN

Grilled lemongrass chicken chop served atop a bed of mash potato, complemented with pineapple relish and tangy tomato sambal.

Gluten-free

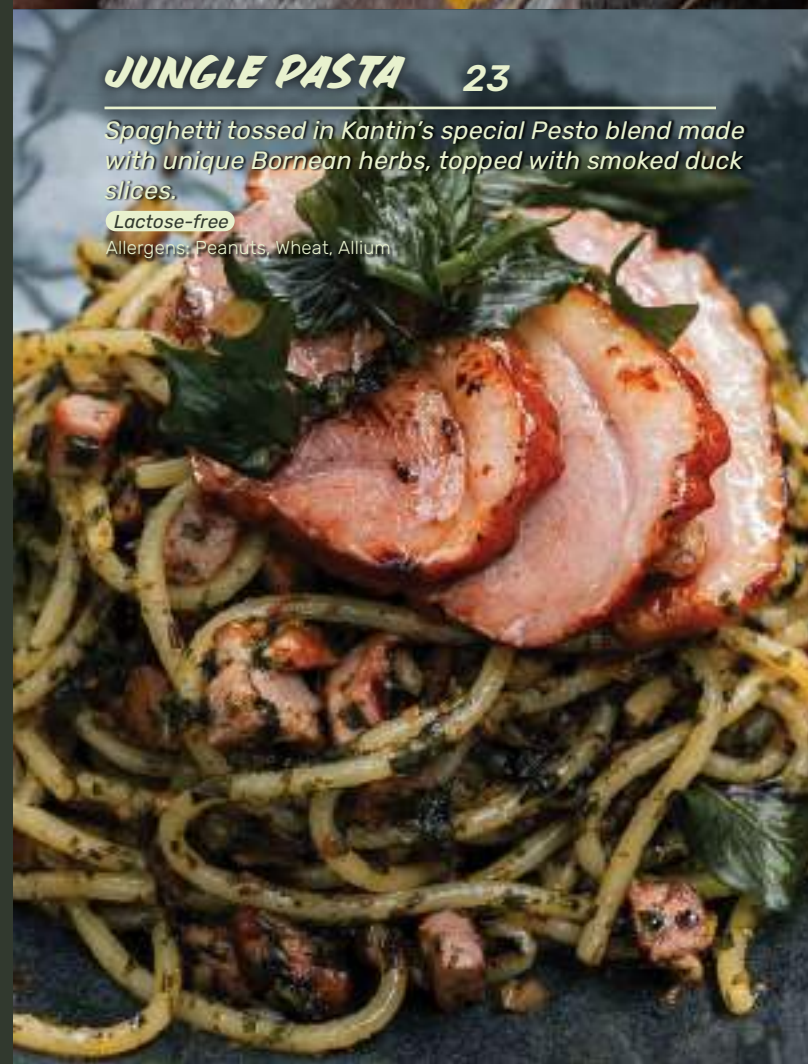
Allergens: Dairy, Allium, Fish (Tomato Sambal)

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

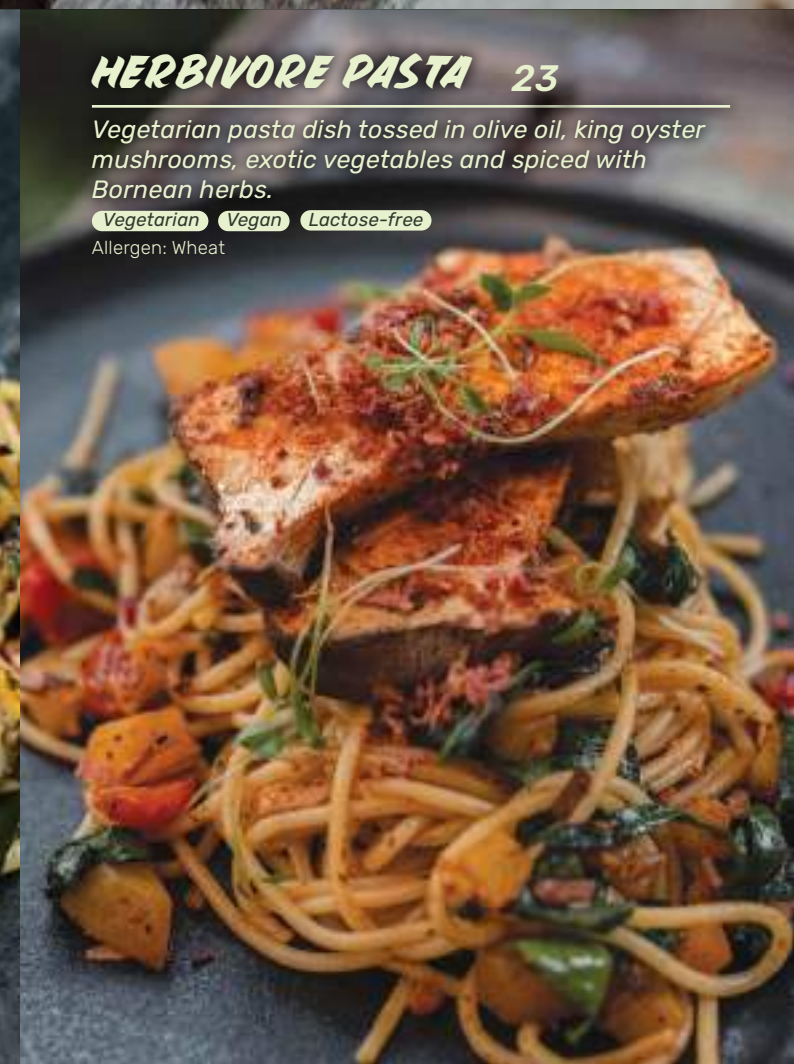


HERBIVORE PASTA 23

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

Vegetarian **Vegan** **Lactose-free**

Allergen: Wheat



Prices shown are exclusive of GST & service charge

BORNEO SMOKEHOUSE

KAMBING ASAP

Grilled lamb cubes

19

LONGHOUSE BBQ CHICKEN WINGS

16

4 wings

SOTONG BAKAR

Grilled Squid

19

GULA APONG CHICKEN SATAY

16

4 sticks

Homemade Satay Sauce
(contains peanuts)

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.

ALLERGEN INFORMATION

SOTONG BAKAR

Lactose-free

Allergens:
Seafood, Soy
Sauce - Allium, Chilli

LONGHOUSE BBQ WINGS

Lactose-free

Allergens:
Sauce - Allium, Chilli

KAMBING ASAP

Gluten-free Lactose-free

Allergens:
Allium, Nuts

GULA APONG CHICKEN SATAY

Lactose-free

Allergens:
Allium, Soy
Sauce - Nuts, Chilli

FINGER FOOD

Keropok Lekor	12
French Fries	9
Sweet Potato Fries	10
Super Fried Chicken	15
Chicken Tempura Nuggets	12
Kantin Acar with Keropok	15



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.



FOR TINY TRAVELERS

RECOMMENDED FOR AGES 5 AND BELOW

+ \$1 SMOKED DUCK UPGRADE
TURN YOUR FLIGHT MEAL INTO FIRST CLASS!

LITTLE PILOT FRIED RICE

15

Fluffy corn and egg fried rice.
Set meal served with broccoli and
2 smiley hash browns.
Allergens: Eggs, Gluten

CAPTAIN TOMATO PASTA

15

Twirly spaghetti noodles cooked
with marinara sauce.
Set meal served with broccoli and
2 smiley hash browns.
Allergen: Gluten

SUGGESTED DRINKS:

MILO TRUCK MILKSHAKE • LEMONGRASS PANDAN • HONEY LEMON

Other menu items are also suitable for kids, just ask one of our friendly service crew!
The only spicy dish is Sarawak Laksa.

Prices shown are exclusive of GST & service charge

DESSERTS

COCONUT DREAM

10

TROPICAL VACATION IN A CUP!

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

CEMPEDAK ICE-CREAM

10

BORNEAN FRUIT FAMED FOR ITS HONEYED SWEETNESS AND TROPICAL FRAGRANCE.

Vanilla ice-cream, cempedak sauce,
and savory crumbles.

NAUGHTY BROWNIE

8

A decadently fudgy chocolate brownie
with a soft, gooey center and slightly
crisp edges. Irresistibly chocolatey and
a naughty ending to your meal.

EXTRA SINFUL +2

Add a scoop of Vanilla or Coconut ice-cream.

Allergens: Eggs, Dairy, Gluten

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 authentic gula apong, 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	Coke	4
Classic Teh (Hot/Ice)	7	Sprite	4
Lemon Tea (Hot/Ice)	7	Bottled Water	3
Honey Lemon (Hot/Ice)	7	Sparkling Water	10

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.



The production is artisanal and labour-intensive, made traditionally by hand.



The fruits of Nipah Palm

JUNGLE COCKTAILS

SINGAPORE EXCLUSIVE

TROPICAL
AND SEXY



BORNEO SLING

26

A refreshing gin-based delight with vibrant citrusy notes in honour of the Merlion. Shaken over ice with potent Borneo rice wine, it's a harmonious fusion of two worlds.

SHAKE YOUR OWN BORNEO SLING!



BORNEO ELIXIR

24

Experience the allure of Borneo in a glass. Our Negroni, infused with motherwort and jungle herbs, is a sip of wisdom from the wild.

WILD AND
MATURE



JUNGLE
HERBS



CLOUD FOREST

24

Crafted with rum and Tuak, the rice wine of the Dayak tribe. This cocktail delights your palate with forest botanicals, offering a tranquil escape for the adventurous spirit.

STRONG
COCONUT
RUM



MABUL

22

Indulge in the silkiness of rum with an aromatic coconut twist. A tropical escape in every sip.

BARIO SUNRISE

15

A beer-based delight kissed with plum notes, just like the first rays of morning sun. They say it's the perfect cure for jet lag.



SUNSET BREEZE

18

Gentle yet full of character, this highball is a blend of sweetness and bitterness – a sunset in a glass for whisky lovers.



ISLAND REFRESHER

18

Our take on the timeless gin and tonic—a refreshing journey that never goes out of style.



SAKE OF BORNEO

TUAK

Sarawak rice wine

1 shot 10 | 3 shots 25

Sarawak rice wine, also known as "tuak", is a traditional alcoholic beverage originating from Sarawak. Made from fermented glutinous rice, this aromatic and mildly sweet wine carries cultural significance in Sarawakian celebrations and rituals. With a smooth texture and varying degrees of alcohol content, Sarawak rice wine offers a unique taste experience, often enjoyed during festivities and social gatherings, reflecting the rich culinary heritage of the region.

KANTIN SIGNATURE TUAK

Delight in the unique taste of Sarawak rice wine, where natural sweetness meets robust strength in a harmonious blend.

PREMIUM TUAK GIFT BOTTLE

(50ML) 20

Bring a taste of Borneo home! Our premium Tuak comes in charming gift bottles. Perfect to sip, share, or treasure as a unique Sarawak collection.





KANTIN
AT JEWEL CHANGI

KANTIN at Jewel Changi is an enchanting oasis, blending tantalising 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?

Reservations
(+65) 9684 3690

Event enquiry
(+60) 109696389



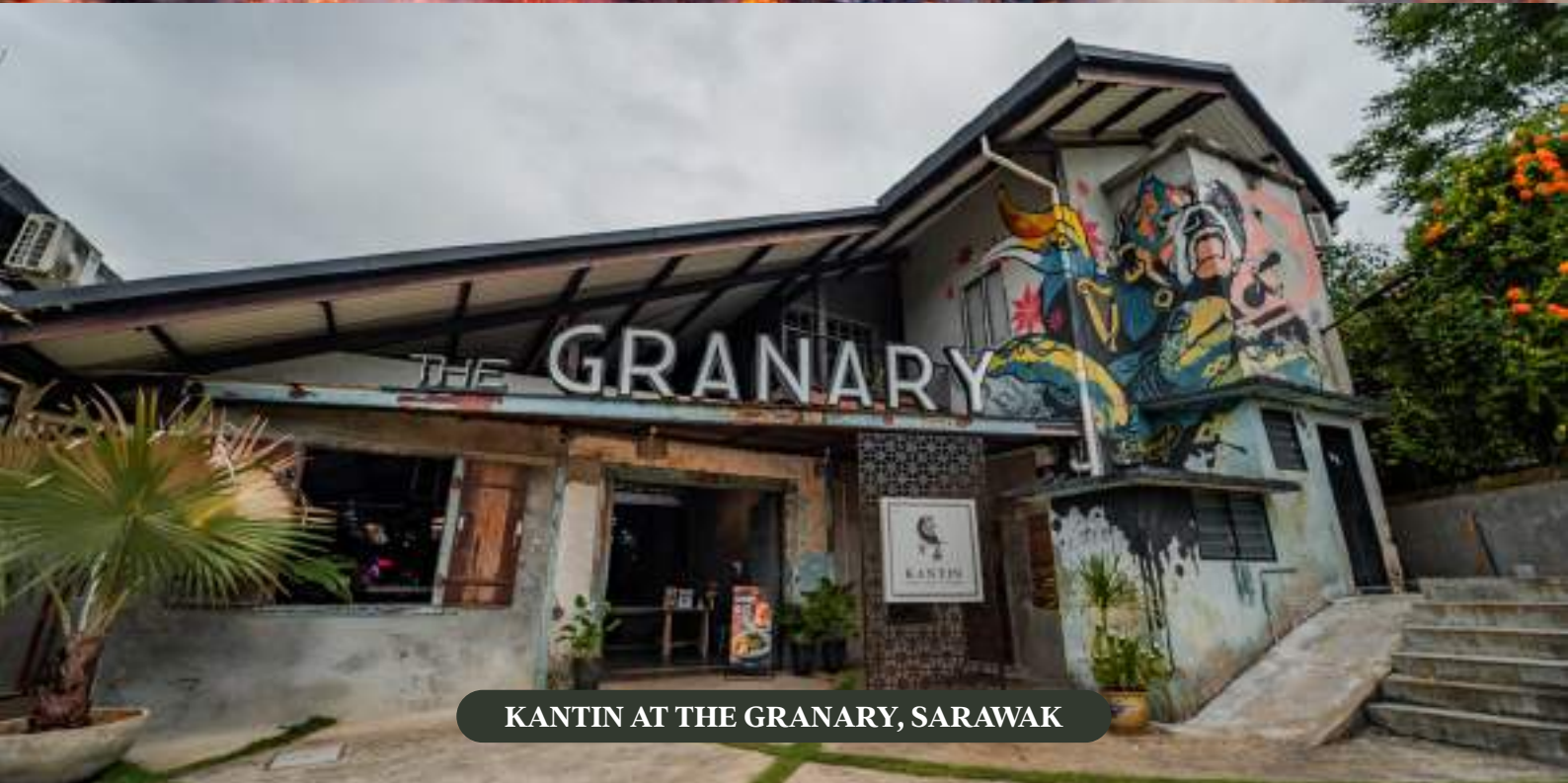
**CELEBRATIONS | PRODUCT LAUNCH
COCKTAIL & CANAPE | CORPORATE DINNER
POP UP BOOTH | BUFFET**

KANTIN AT THE GRANARY
Sarawak

KANTIN AT JEWEL CHANGI
Singapore



KANTIN AT JEWEL CHANGI, SINGAPORE



KANTIN AT THE GRANARY, SARAWAK

ASIA'S BEST NEW RESTAURANT

Nominated by World Culinary Awards 2025

