



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

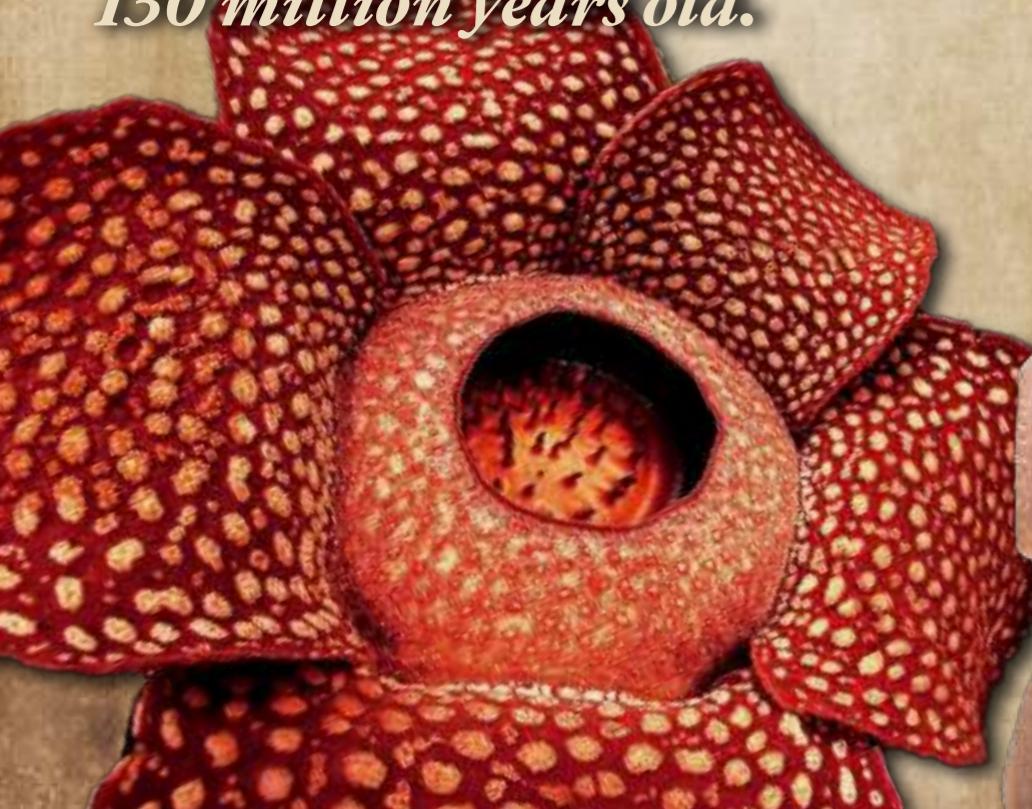


BORNEO

THE THIRD LARGEST ISLAND IN THE WORLD



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



*Over 300 ethnic groups
on Borneo Island*

*Land of The
Headhunters*



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.



**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

Pusu Bawang
Deep fried anchovies with pickled onion

**Three
side dishes
of the day**
*may vary due to availability

Purple Rice
Fragrant and nutritious



Paku
Jungle wild fern

Umai Jellyfish
Jellyfish dressed in traditional Melanau sauce



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**LONGHOUSE STARTERS
COLD DISH**

Prices shown are exclusive of GST & service charge



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

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



NANASI 20

THE FAMOUS SARAWAK PINEAPPLE

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

Lactose-free

Allergens: Egg, Allium, Soy

Homemade Satay Sauce
(contains peanuts)



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



Prices shown are exclusive of GST & service charge

ANTHONY BOURDAIN'S
FAVOURITE BREAKFAST
WORLD-RENNED
FOOD CONNOISSEUR

WESTERN BUT BORNEAN

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



Prices shown are exclusive of GST & service charge



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

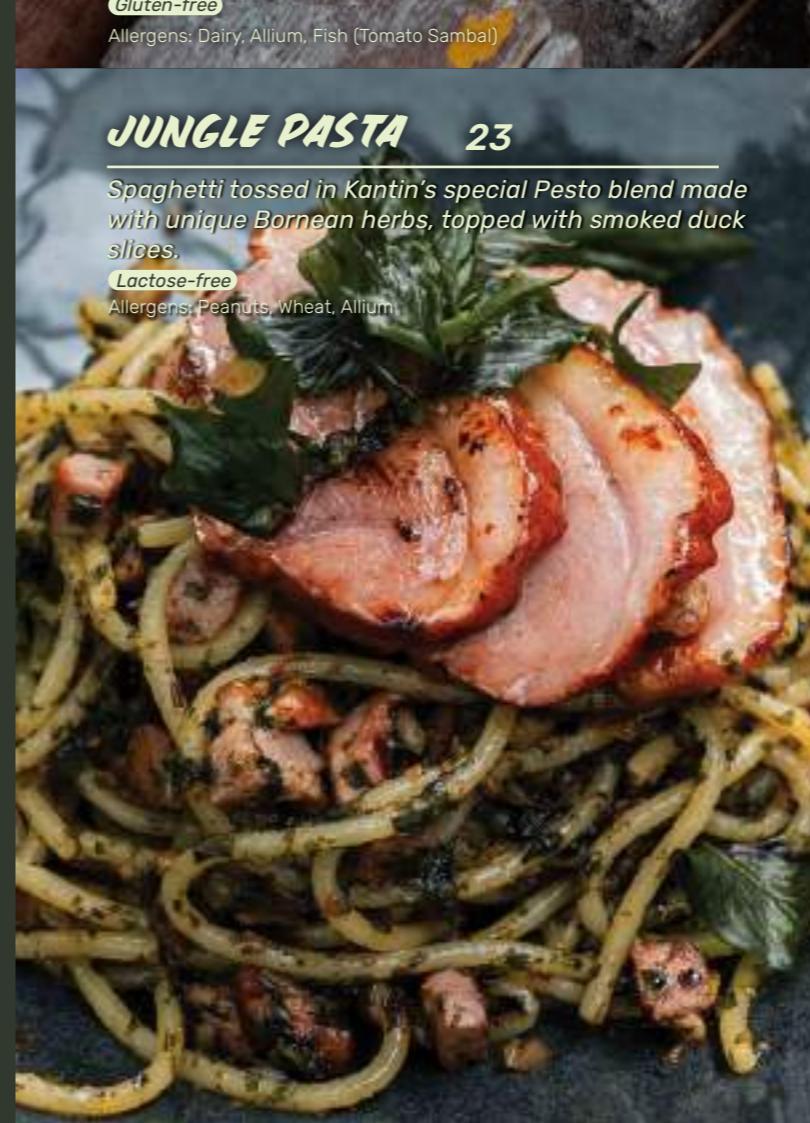
Allergens: Dairy, Allium, Fish (Tomato Sambal)

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



BORNEO SMOKEHOUSE



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

KAMBING ASAP

Grilled lamb cubes

19



LONGHOUSE BBQ CHICKEN WINGS

16

4 wings



90% WILL ORDER THIS AS A SIDE

SOTONG BAKAR

Grilled Squid

19



GULA APONG CHICKEN SATAY

16

4 sticks



Homemade Satay Sauce
(contains peanuts)

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.



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



CEMPEDAK ICE-CREAM

10

BORNEAN FRUIT FAMED FOR ITS HONEYED SWEETNESS AND TROPICAL FRAGRANCE.

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



TOP 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

Classic Teh (Hot/Ice)

7

Lemon Tea (Hot/Ice)

7

Honey Lemon (Hot/Ice)

7

Coke

4

Sprite

4

Bottled Water

3

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



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.



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.



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.



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 flavours 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



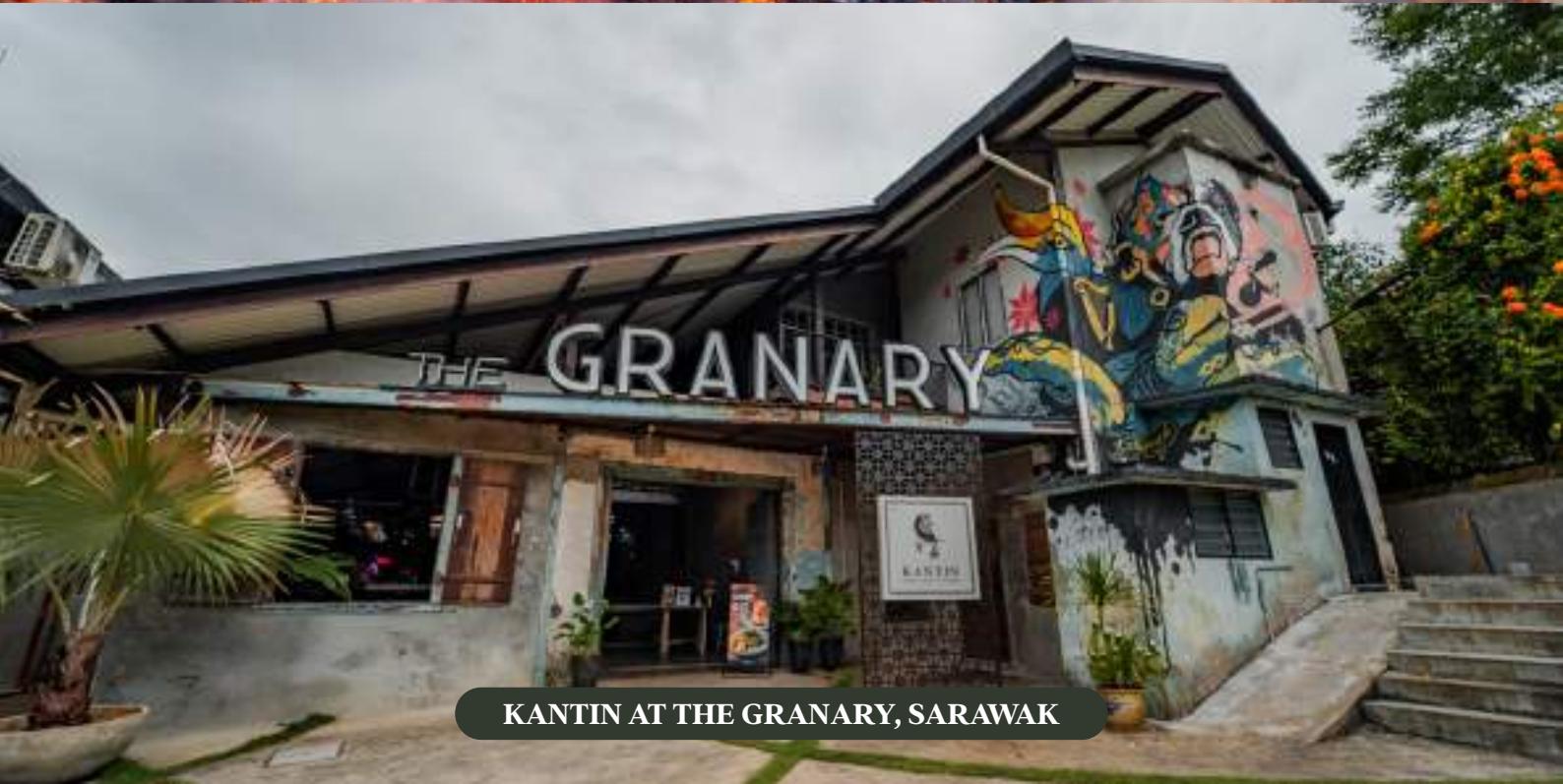
**CELEBRATIONS | PRODUCT LAUNCH
COCKTAIL & CANAPE | CORPORATE DINNER
POP UP BOOTH | BUFFET**

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

