

TALAM SET

沙巴Talam拼盘套餐

RM99.00nett per set
for 2 person

SET 1

Sambal Tuhau
Jeruk Bambangan
Hinava
Sup Manuk
Ayam Bakar Bambangan
Gulai Udang Papar
Ikan Basung Ampap
Sayur Sabah Tumis Bawang Putih
Keropok Ikan Masin Goreng
Nasi Bukit Kukus
Hinompuka
Buah-Buahan Borneo

SET 2

Tuhau
Nonsoom Sada
Jeruk Bambangan
Sup Labu Air
Ayam Pansuh Sabah
Daging Salai Air Assam
Ikan Pinaasakan
Sayur Paku Tumis Belacan
Keropok Ikan Masin Goreng
Nasi Bukit Kukus
Tapai Beras
Buah-Buahan Borneo

套餐 1

杜豪野姜参巴酱
腌班邦岸野芒果
沙巴酸腌鱼
沙巴传统鸡汤
班邦岸野芒果烤鸡
吧巴风味咖喱虾
沙巴传统焖圆鲐鱼
蒜香炒沙巴时蔬
炸咸鱼脆片
传统蒸香米饭
沙巴传统糯米糕
婆罗洲时令水果

套餐 2

沙巴野姜
沙巴传统腌鱼
腌班邦岸野芒果
清炖冬瓜汤
沙巴竹筒鸡
烟熏牛肉配亚参汁
沙巴传统酸汤鱼
马来盏炒蕨菜
炸咸鱼脆片
传统蒸香米饭
传统发酵米酿
婆罗洲时令水果

SHMGCC & SPP members' discounts are not applicable.
All prices are in nett and inclusive of prevailing service tax.



婆罗洲珍味

BORNEO'S BOUNTY

À LA CARTE MENU
单点菜单

Savour the rich heritage and unique flavours of Sabah with our **traditional talam set**, thoughtfully crafted with local ingredients and time-honoured recipes. Discover even more with our **à la carte selections**, accompanied by a live Kulintangan performance that brings the spirit and culture of Sabah to your dining experience.

品味沙巴丰富的文化传统与独特风味。我们的Talam传统拼盘套餐采用本地食材，以流传已久的食谱精心制作，为您呈现地道的沙巴滋味。此外，您也可选择多款单点美食，并欣赏现场传统排锣乐演奏，在享用美食的同时，感受沙巴独特的文化魅力。

KULINTANGAN PERFORMANCE
传统排锣乐演奏

Monday - Friday
5:00pm to 8:00pm



Chef Rondy





Hinava RM20nett

Fresh Spanish mackerel cured with lime, ginger, chilli and bambangan seed.

Kerabu Latok RM20nett

Sea grapes tossed with wild ginger root, herbs, calamansi and chilli.

Sup Tulang RM30nett

Beef bone marrow slowly braised with cassava, local herbs and spices, served with steamed fragrant rice and chilli sambal.

Pinaasakan Sada RM35nett

Fresh mackerel scad simmered in a rich, traditional sour broth, served with stir-fried fern shoots, grilled pickled eggplant, salted fish and local Sabah rice.

Ayam Bambangan Bakar RM35nett

Chargrilled free-range chicken marinated with native wild mango, turmeric and aromatic local spices, served with stir-fried losun and fragrant local herb rice.

Linopot RM35nett

Fried basung fish, hinava with bitter gourd, bambangan, sambal tuhai, stir-fried losun with salted fish, salted egg and local Sabah rice.

Kava RM35nett

Braised buffalo with arui-arui, shallots, garlic, ginger and curry powder, served with steamed herbal rice and spicy soy sauce.

Udang Galah RM60nett

Freshwater prawns braised with chilli, ginger, fresh turmeric and takob-bakob, served with stir-fried Sabah vegetables and steamed fragrant rice.

Ambuyat RM35nett

Starchy sago palm served with asam pedas fish, tuhai, bambangan, grilled pickled eggplant and stir-fried fern shoots.

Gulai Seafood Kelapa Bakar RM55nett

Fresh prawns, fish, squid and clams simmered in a smoked coconut curry, served with steamed local rice, ulam kampung and sambal.

Sinalau Baod RM45nett

Grilled lamb marinated with local spices, served with spicy chilli sauce, steamed sweet potato and grilled pickled eggplant.

Ayam Penyet RM50nett

Crispy fried spring chicken with blue pea rice, fresh herbs, and a trio of sambal.

Classic Curry Mee RM48nett

A comforting bowl of yellow noodles in rich coconut prawn broth, topped with sea prawns, chicken, and fresh herbs.

“Ngiu Chap” Beef Noodle Soup RM48nett

Hearty beef vermicelli soup with mixed cuts, radish, herbs, and chilli-calamansi.

传统腌鱼生 RM20nett

新鲜西班牙马鲛鱼以青柠汁、姜、辣椒及野芒果籽腌制而成。

海葡萄沙拉 RM20nett

海葡萄拌以野姜、香草、金桔及辣椒。

牛骨汤 RM30nett

牛骨髓慢火炖煮，搭配木薯、本地香草及香料，佐以香米饭及辣椒酱油参巴。

黄姜酸汤鱼 RM35nett

新鲜竹荚鱼以传统酸汤慢火炖煮，搭配炒蕨菜苗、烤茄子、咸鱼及香米饭。

野芒果烤鸡 RM35nett

放养鸡以本地野芒果、姜黄及香味浓郁的本地香料腌制后炭烤，搭配沙巴特色炒杂菜及参巴酱。

传统叶包饭 RM35nett

炸巴宋鱼、苦瓜腌鱼生、野芒果、野姜参巴、咸鱼炒杂菜、咸蛋搭配沙巴本地米饭。

炖水牛肉 RM35nett

水牛肉与酸果、红葱头、蒜头、姜及咖喱粉炖煮，搭配炒苦瓜、米饭及辣酱油。

淡水大虾 RM60nett

淡水大虾以辣椒、姜、新鲜姜黄及酸果片炖煮，搭配炒沙巴本地蔬菜、烤茄子、辣椒酱及香米饭。

传统西米糕 RM35nett

由硕莪树淀粉制成的粘糊，搭配亚参辣鱼、野姜、野芒果、腌辣椒及炒番薯苗。

烤椰香海鲜咖喱 RM55nett

新鲜虾、鱼、鱿鱼及青口以烟熏椰香咖喱慢火炖煮，搭配班兰香米饭及本地生菜沙拉。

烤香料羊肉 RM45nett

本地羊肉以香料腌制后烧烤，搭配辣椒酱、蒸番薯、烤玉米及炒蕨菜。

印尼风味炸鸡饭 RM50nett

香脆炸春鸡，搭配蝶豆花饭、新鲜香草及三款特色叁巴酱。

经典咖喱面 RM48nett

黄面配浓郁椰香鲜虾汤底，搭配海虾、鸡肉及新鲜香草。

沙巴风味牛杂汤粉 RM48nett

暖心牛肉米粉汤，配以多种牛肉部位、白萝卜、新鲜香草及辣椒酸柑酱。

