



Budaya Restaurant

TASTE & FLAVOURS OF THE RAINFOREST



SARAWAK ETHNIC KITCHEN SET



SET A

A combination of Sarawak various ethnic food which include of

- Nasi Putih (*Steamed Rice*)
- Manok Pansoh (*Chicken cooked in Bamboo*)
- Ikan Asam Pedas (*Fish cooked with Golden Brinjal*)
- Daging Tepus (*Beef cooked with wild Ginger Root*)
- Sayur Paku Masak Belacan (*Wild Fern cooked Shrimp Paste*)
- Daun Ubi Tutuk (*Squashed Tapioca Leaves*)
- Labu Masak Lemak (*Pumpkin cooked with Coconut Milk*)
- Umai Sarawak (*Fresh raw Fish with Lime*)
- Buah Tempatan (*Local Fruit*)
- Air Selasih (*Cordial drink*)

RM 55.00

SET B

A combination of Sarawak various ethnic food which include of

- Nasi Putih (*Steamed Rice*)
- Manok Pansoh (*Chicken cooked in Bamboo*)
- Ikan Asam Pedas (*Fish cooked with Golden Brinjal*)
- Labu Masak Lemak (*Pumpkin cooked with Coconut Milk*)
- Umai Sarawak (*Fresh raw Fish with Lime*)
- Buah Tempatan (*Local Fruit*)
- Air Selasih (*Cordial drink*)

RM 45.00

Our Specialty

SARAWAK ETHNIC KITCHEN ALA CARTE

1. Manok Pansoh

Chicken cooked in bamboo with fresh herb and spices.

RM 15.00



2. Ikan Asam Pedas

Hot & sour fish cooked with golden brinjal.

RM 15.00



3. Daging Tepus

Beef cooked with wild ginger root.

RM 15.00



4. Daging Kasam Ubi

The Sarawak Bidayuh very own dish, beef blade pickles marinated with salt.

RM 15.00



5. Udang Tempoyak

Fried prawn cooked with durian paste.

RM 15.00



*THE PRICES ABOVE ARE SUBJECTED TO 6% SST

SARAWAK ETHNIC KITCHEN ALA CARTE

6. Umai Sarawak

Thin slices of raw fish marinated with sliced onion, ginger, shallot, chillies & lime.

RM 12.00



7. Sayur Paku masak Belacan

Wild Fern cooked Srimp paste and sliced chillies.

RM 8.00



8. Labu masak Lemak

Pumpkin cooked with Cocount milk.

RM 8.00



9. Daun Ubi Tutuk

Squashed Tapioca leaves

RM 8.00



10. Steam White Rice

RM 2.50



11. Air Selasih

Cordial drink

RM 3.50



Our Specialty

SARAWAK HIGHLANDER ETHNIC CUISINE



SET A

- SOUP OF YOUNG CUCUMBER LEAVES
- BARIO RICE WITH WILD MUSHROOM
- SALAD (*Bued Main Salad*)

MAIN COURSE

- ABBENG ARUR LAYUN (*Minced Fish Sprinkled with Kiantan*)
- LABO BELATUH PA' LUNGAN (*Shredded Beef*)
- BUA' PETAR PA' MADA (*Chopped Petai Beans & Achovies*)
- ARUR DALAN MIXED VEGETABLE
- KARI BUA' KABAR (*Pineapple Curry with Bario Cinnamon*)
- PULUH (*Chopped Bamboo Sprouts*)
- DESSERT (*Boiled and Mashed Tapioca with Sugar Palm*)
- DRINK (*Cucumber Juice*)
- LOCAL PINEAPPLE FRUIT (*Local Fruits*)

RM 60.00

SET B

- BARIO RICE WITH WILD MUSHROOM
- SALAD (*Bued Main Salad*)

MAIN COURSE

- ABBENG ARUR LAYUN (*Minced Fish Sprinkled with Kiantan*)
- LABO BELATUH PA' LUNGAN (*Shredded Beef*)
- BUA' PETAR PA' MADA (*Chopped Petai Beans & Achovies*)
- ARUR DALAN MIXED VEGETABLE
- DRINK (*Cucumber Juice*)
- FRUIT (*Local Fruits*)

RM 50.00

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SARAWAK HIGHLANDER ETHNIC CUISINE

MENU ALA CARTE

1. Bario Rice

RM 8.00



2. Abbeng Arur Layun (Minced Fish)

RM 10.00



3. Labo Betatuh Pa' Lungan (Shredded Beef)

RM 10.00



4. Bua' Petar Pa' Mada (Chopped Petai Beans & Anchovies)

RM 10.00



5. Arur Dalan mixed Vegetable

RM 10.00



Our Specialty

SARAWAK HIGHLANDER ETHNIC CUISINE MENU ALA CARTE

6. Kari Bua' Kabar

(Pineapple Curry with Bario Cinnamon)

RM 6.00



6. Salad

(Bued Main Salad)

RM 6.00



7. Puluh

(Chopped Bamboo Sprouts)

RM 6.00



8. Pa'Lungan Dessert

(Boiled and Mashed Tapioca with Sugar Palm)

RM 8.00



9. Soup of Young Cucumber Leaves

RM 6.00



10. Drink

(Cucumber Juice)

RM 6.50



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ALL DAY SPECIAL MENU

All Day Menu

1. MEE KOLOK (Red/Black/White)

A must try Sarawak Chinese homemade steamed noodle with sliced of chicken, served with spice soya sauce chicken soup.

RM 12.00

2. LAKSA SARAWAK (SARAWAK RICE VERMICELLI)

The most craved Sarawakian dish of rice vermicelli with a fragrant soup, julienned omelette, tender chicken slices, bean sprouts and prawns served with a squeeze of lime and a fiery shrimp paste.

RM 15.00

3. SOUP NOODLE

Homemade noodle mixed with sliced of chicken, green vegetable and prawn with choice of yellow noodle, kueh tiaw and bee hoon (Rice Vermicelli)

RM 10.00

4. NASI LEMAK with CHICKEN CURRY

The most popular dish of steamed rice cooked with coconut milk and served with spicy sambal, sliced cucumber, fried peanuts and anchovies, half of boiled egg and spicy chicken curry

RM 14.00



FRIED NOODLE

Contemporary noodle style with seafood and chicken with choice of yellow noodle, kueh tiaw and bee hoon (Rice Vermicelli)

RM 12.00

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All Day Menu

ALL DAY SPECIAL MENU

1. HAINANESE CHICKEN RICE

Bario rice served with steamed/roasted chicken, pickle, sambal (Chilli Paste), cucumber slices and soup.

RM 15.00



2. AYAM PENYET

A portion of fried chicken thigh marinated with various local herbs and spices served with steamed rice, local salad, blazing hot Sambal Belacan (Shrimp Paste), Tempe (Soy Product), Fried Tofu and Soup.

RM 16.00



3. FRIED RICE WITH CHICKEN

Contemporary fried rice with fried egg and fried chicken served with local pickle (Acar), shrimp paste, slices of cucumber and soup.

RM 15.00



4. FRIED RICE WITH EGG

Contemporary fried rice with fried egg and served with local pickle (Acar), shrimp paste, slices of cucumber and soup.

RM 14.00



5. FRIED RICE WITH SAMBAL

Contemporary fried rice with fried egg and served with local pickle (Acar), shrimp paste, slices of cucumber and soup.

RM 14.00



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NOODLE

(Yellow Noodle/Bee Hoon/Kueh Tiaw/Crispy Noodle)

1. SANTUBONG STYLE

Signature dish with mix flavour of spicy, hot, sour and sweet gravy served with seafood and chicken slices.

RM 16.00



2. CANTONESE STYLE

Your choice of noodle served with seafood, sliced of chicken and dressed with egg gravy.

RM 16.00



3. HOKKIEN STYLE

Your choice of noodle served with seafood, sliced of chicken and dressed with soya sauce.

RM 16.00



4. HONG KONG STYLE

Your choice of noodle served with seafood, sliced of chicken and dressed with tomato grvy.

RM 16.00



Traditional Fritters

Local Snacks



Mix Fritters (*Cucur Campur*)

RM 5.00 (small)
RM 10.00 (medium)

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BEVERAGE LIST

HOT & ICE

Air Bandung	RM 5.00
Air Bandung Cincau	RM 6.00
Barli	RM 5.50
Chinese Tea	RM 5.00
Coffee	RM 4.50
Cincau Sarsi	RM 6.00
Cordial Drinks (Orange/Sarsi/Rose)	RM 4.50
Ginger With Honey	RM 7.00
Horlick	RM 5.00
Lemon Tea	RM 5.00
Lychee	RM 6.00
Lychee Lemon	RM 6.00
Lychee Susu	RM 6.00
Milo	RM 5.00
Nescafe	RM 5.00
Neslo	RM 6.00
Fresh Lime Syrup	RM 7.00
Teh	RM 4.00
Teh O Laici	RM 6.00
Teh C Special (3 Layer)	RM 7.00
Teh Tarik	RM 5.00
Teh Tarik Special (3 Layer)	RM 7.00
Tongkat Ali	RM 6.00

BEVERAGE LIST

FRESH FRUIT JUICE

Apple	RM 8.00
Carrot Milk	RM 8.00
Honey Dew	RM 8.00
Honey Lemon	RM 8.00
Lychee Kang	RM 8.00
Lemon	RM 7.00
Lime	RM 7.00
Orange	RM 8.00
Pineapple	RM 8.00
Sour Plum With Kalamansi	RM 8.00
Watermelon	RM 8.00
Mix Fruits Juice	RM 10.00
Fresh Coconut (Seasonal)	RM 10.00

DESSERT

Air Batu Campur (ABC)	RM 8.00
Cendol	RM 8.00
Moisture Corn	RM 8.00
White Lady	RM 8.00

D'sea Restaurant & Kopitiam

(Operated by Sarawak Cultural Village)

- Seafood Chinese Set Lunch & Dinner
- Sarawak Ethnic Kitchen
- Sarawak Highlander Ethnic Cuisine
- Tea Break (2.00 pm - 6.00 pm)
- Hawker Stall (Ala Carte)

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Moslim Daud
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SARAWAK CULTURAL VILLAGE SDN BHD
(Wholly Owned Subsidiary of SEDC Sarawak)

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