

NATIVE



Native is an acronym for indigenous cuisine that is based on the preparation of cooking recipes with products obtained from native species of a specific area. Our menu is a retrospective look at the origins of our cuisine, showcasing modern cooking methods recipes and ingredients.

Our team do not purely strive to give guests a memorable experience. Instead, with a team of in-house Craftsman, we hope to paint an entire picture of Native by relating personal stories about the intricacies of key ingredients which goes beyond just a cursory explanation of provenance and taste profiles.

The meal experience is built around the diner's dietary inclinations using local produce & revolves heavily around spices sourced from India, Sri Lanka & Indonesia.

At Native, we believe that excellent food and personalized service is a team effort. Both elements carry equal weightage in crafting a unique and memorable dining experience for their guests.

"Each experience is as unique as the diner themselves"

Prices are in Ringgit Malaysia

APPETIZER

NATIVE GREEN 17
Ulam Raja, Selom, Pegaga, Water Chestnut, Mango, Honey Cardamom Vinaigrette

SOUP

CHILLED PAPAYA & LEMONGRASS 17
Lemongrass Jelly, Dianthus

BUTTERNUT SQUASH 22
Spiced Coconut Cream, Plantain

ENTRÉE

ANGLE HAIR 22
Black Truffle Oil, White Truffle Oil, Crushed Pepper, Chive

MAINS

CAULIFLOWER STEAK 22
Roasted, Chickpea Purée, Vine Ripen Tomatoes, Coriander & Mint Chutney

SIDES

ROOT VEGETABLES 17
Bell Peppers, Baby Potatoes, Onions, Button Mushrooms, Cherry Tomatoes, Olive Oil

VINE RIPEN TOMATO 17
Selom, Pegaga, Ulam Raja, Raspberry Vanilla Vinaigrette

NATIVE SIGNATURE by CHEF SHANGKAR

"Satti Sooru simplified as Claypot Rice is traditionally made by combining meat, fish, vegetables and other ingredients cooked together with masala and rice. This traditional dish has been cooked by my ancestors for many generations using specially selected herbs & spices to create the base of the masala, which has been a close guarded recipe for many generations. The cooking method and recipe has been passed down from the beginning of my ancestors to my great grandmother, to my mother and lastly to me which became my inspiration to master this classic heritage dish. At Native, I will re-create this classic authentic dish using carefully sourced hand selected herbs & spice to make our home-made masala that would be used to cook this amazing dish and served in a modern etiquette".

VEGETARIAN KADHAI 27

**Above Dishes Are Served with Home-Made Chutney. - (Please allow up to 45 minutes preparation time)*

DESSERT

"JOSAPINE" 20
*Thinly Sliced Pineapples Soaked in Cinnamon, Star Anise & Papua New Guinea Vanilla
Cilantro Sorbet, Pink Peppercorns, Lime Zest*

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