

Eat • Chiak • Makan

Sarawak Food Trail

- Kuching Edition -



Kuching, Sarawak's vibrant and colourful capital city, is a melting pot of cultures that encapsulates the charm and spirit of Borneo. No trip to Kuching would be complete without discovering its gastronomic delights – from jungle ferns, local rice wine, to a vast array of seafood dishes – satisfy your cravings or taste new flavours as you explore Kuching city.



Things to Note:



Chopsticks indicate the cost of meal.
One (1) set of chopsticks is equivalent to RM5



This indicates that the venue is Muslim-friendly or Certified Halal

Kolo Mee



Unique to Sarawak, Kolo Mee is a combination of springy noodles, barbecued meat (usually pork; seafood, chicken or beef options are available), vegetables and sauce. Easily available at almost any coffee shop, kolo mee can be served with a choice of Q Mee, Straight Noodles and Mee Pok. Some stalls offer options of Cha Siu Red, Soy Sauce Black or Black Vinegar sauce to complement the dish, including other noodle types such as Lao Shu Fen, Kueh Tiaw, Handmade Noodles or Bee Hoon.

"Zheng" is what the locals call mixed pork soup. A rich soup broth with strong aromatic flavours using various parts of the pig including innards, different hawkers may offer a variant to include seafood as well. It is often complemented with steamed white rice or a nice bowl of plain kolo mee.



Q-Mee



Handmade Noodle



Mee Pok



Kueh Tiaw



Bee Hoon (Vermicelli)



Lao Shu Fen

Oriental Park Kolo Mee

🕒 7am - 1pm 📞 082-419 124
📍 Gertak Lane, 93000 Kuching

Ta Wan Kung Kolo Mee 大碗公

🕒 7am - 1pm | Closed on Monday
📞 016-866 1243
📍 Lot 285, Jalan Datuk Wee Kheng Chiang, 93450 Kuching

Noodle Descendants 面家湯

🕒 7am - 2pm
📍 No. 188, Jalan Padungan, 93100 Kuching

Chong Chun Cafe

🕒 6:30am - 12pm
📍 275, Jalan Chan Chin Ann, 93100 Kuching

Little Skill 一點功夫

🕒 7am - 3pm | Closed on Thursday
📍 378, Jalan Tabuan Dayak, King Centre, 93350 Kuching

Noodle Experts 面匠

🕒 6:30am - 1pm | Closed on Monday
📞 082-687 753
📍 Lot 10716, Kenyalang Park, 93300 Kuching
📍 1551, Jalan Urat Mata, Tabuan Heights, 93350 Kuching

Life Cafe 人間茶坊

🕒 10am - 10pm 📞 082-521 398
📍 62, Jalan Padungan, 93100 Kuching

Ah Pi's Kolo Mee 聖王公

🕒 6am - 10am
📍 24, Jalan Luis, Kempas Heights, 93350 Kuching

Joo Seng Cafe 裕成

🕒 5:30am - 5pm | Closed on Sunday
📞 082-240 044
📍 No 125, 1 1/2 Miles, Jalan Rock, 93200 Kuching

Hon Hin Cafe 豐興茶室

🕒 5:30am - 12:30pm | Closed on Thursday
📍 174, Jalan Tunku Abdul Rahman, 93100 Kuching

Kim Joo Kolo Mee 錦裕

🕒 6:30am - 2pm | Closed on Monday
📞 082-243 053
📍 73, Jalan, Ewe Hai St, 93000 Kuching

Sarawak Laksa



The late **Anthony Bourdain**, celebrity chef and television personality who once called it the “**Breakfast of Gods**”, popularised the dish, making it known across the globe. The dish is made up of rice vermicelli, shredded omelette, cooked prawns, and strips of chicken in an aromatic broth – served with sambal (spicy prawn paste) and lime on the side. Each Sarawakian will tell you their own preferred version, but safe to say, the richness of the broth and balanced flavours from the condiments make it a versatile dish that can be eaten for breakfast, lunch or dinner.

Gloria Jean's Coffees @Plaza Merdeka

🕒 10am - 10pm
📍 Pearl Street, 93000 Kuching, Sarawak

Choon Hui Cafe 春園茶室

🕒 6:30am - 12pm | Closed on Monday
☎ 082-243 857
📍 34, Jalan Ban Hock, 93100 Kuching

Chong Choon Cafe 泉春茶室

🕒 6:30am - 12pm
📍 275, Jalan Chan Chin Ann, 93100 Kuching

Sin Chong Choon Cafe 新泉春

🕒 6:30am - 1:30pm
📍 801-1B Jalan Datuk Bandar Mustapha, Green Heights, 93350 Kuching

126 Laksa

☎ 016-422 2509
📍 Jalan Chan Chin Ann, 93100 Kuching

Mom's Laksa Kafe

🕒 7am - 10pm ☎ 016-892 2282
📍 Lot 276, Jalan Haji Taha, Kuching Town Land District, 93400 Kuching

Teresa Laksa

🕒 6pm - 4am
📍 Jalan Bukit Mata, 93100 Kuching

Madam Tang's

🕒 7:30am - 3pm ☎ 016-886 0598
📍 Lot 16, Wisma Nation Horizon, Jalan Petanak, 93100 Kuching
📍 2e, Jalan Song, 93350 Kuching

Laksa @ Lau Ya Keng Foodcourt

🕒 7am - 12am
📍 19, Lebuhr Carpenter, 93000 Kuching

Beef Noodle



Similar to Kolo Mee, is a combination of springy noodles with beef slices. The beef enhances the broth used to cook the noodles, giving it a fuller and richer taste. Most hawkers will include various parts of the cow, including innards, so if you prefer a more conservative approach, do let them know to exclude it from your meal.

Ah Mui Beef Noodle

🕒 6pm - 10pm
📍 Jalan Everbright Park, Everbright Park, 93250 Kuching
📍 Sedc Woodhouse, 93350 Kuching
📍 3rd Mile Wet Market
📍 Kuching Flavors @ Vivacity Megamall

Nuromen

🕒 8am - 2pm | 5:30pm - 10pm
📍 163, Jalan Chan Chin Ann, 93100 Kuching

Madam Tang's

🕒 7:30am - 3pm ☎ 016-886 0598
📍 Lot 16, Wisma Nation Horizon, Jalan Petanak, 93100 Kuching
📍 2e, Jalan Song, 93350 Kuching



Kueh Chap



Another popular delicacy in Kuching, it consists of flat rice noodles (known as Kueh), in a pork stew mixed with various parts of the pig including the meat and innards – where the 'Chap' literally translates to mix. A rich and flavourful dish, local Kuching folk will highly recommend this on your list of must-haves!

Lau Ya Keng Foodcourt

🕒 7am - 12am

📍 19, Lebuhr Carpenter, 93000 Kuching

3rd Mile Wet Market

🕒 5pm - 11pm

📍 Everbright Park, 93250 Kuching

Woon Lam Cafe 1999

🕒 6am - 6pm ☎️ 082-244 929

📍 187-189, Jalan Song Thian Cheok, 93100 Kuching

Ban Hock Siang Kueh Chap

🕒 5:15pm - 10pm

📍 65.4 & 66.4, Jalan Setia Raja, Tabuan Stutong Commercial Centre, 93350 Kuching

Petanak Market Kueh Chap Stall No48

🕒 8pm - 11pm

📍 110, Jalan Petanak, 93100 Kuching

Bintawa Kueh Chap

🕒 4pm - 11pm | Closed on Monday

☎️ 016-714 2441

📍 Jalan Keranji, Tabuan Desa, 93350 Kuching

Poh Kwong Park Kueh Chap

🕒 5:15pm - 10pm

📍 210, Lorong Poh Kwong 1, Poh Kong Park, 93150 Kuching, Sarawak



Tomato Crispy Mee



Tomato Crispy Mee is a unique dish that can only be found in Sarawak. This dish can be likened to the Cantonese fried noodles with its thickened sauce poured over pre-fried noodles. The Tomato Crispy Mee however is a lighter variant with its tangy tomato flavour. Consisting of meat (usually chicken or pork), seafood, and vegetables, this dish is simply irresistible and makes for the perfect comfort food.



Hap Hap Hin Stall No37 @ Kenyalang Wet Market

📍 Kampung Kenyalang Park, 93200 Kuching

Nyap Kiang Stall No17 @ Kenyalang Wet Market

🕒 5:30pm - 9:30pm

📍 Kampung Kenyalang Park, 93200 Kuching

Hui Sing Open Air Food Court

🕒 5pm - 11pm

📍 Taman Hui Sing, 93350 Kuching

Kampua Mee



Kampua Mee is a specialty of Sibü — particularly the Foochow community, and is essentially similar to kolo mee but with a different variant of noodles. The noodles are poached in water, drained and then tossed in shallot oil and soy sauce. The ingredients of the dish are simple so that the essence of the noodles and its original flavours can be savoured. Kampua Mee is typically served with a chilli sauce that is unique to various hawkers and enhances the taste of the dish — a simple and flavourful choice for a meal or midday snack.



Sin Chong Choon Cafe 新泉春

🕒 6:30am - 1:30pm

📍 801-1B Jalan Datuk Bandar Mustapha, Green Heights, 93350 Kuching

Song Corner

🕒 6:10am - 1pm

📍 1447, Lorong Song 4b, Tabuan Heights, 93350 Kuching

Little Sky Cafe

🕒 7am - 4:30pm ☎️ 010-804 3223

📍 SL 11414 PL 55, Jalan Song, Tabuan Heights, 93350 Kuching



Gong Pia



The Gong Pia is Sibü's most famous, and favourite bun. These crusty baked buns are dense like bagels but not as chewy and can be plain or baked with sesame seeds. It is said in the past that this bagel-like bun has a hole to string the buns together so the farmers could carry it along with them easily. Gong Pia is made with wheat flour, water, salt and a little baking soda, and can be eaten plain or served with a stuffing of minced meat (usually pork) like a mini burger.

Rihga @ Song Keng Hai Market

🕒 11:30am - 5pm

📍 Jalan Song Kheng Hai, 93100 Kuching

Soon Fatt Cafe

🕒 6am - 2pm

📍 Lot 150, Jalan Petanak, 93100 Kuching

Red Wine Mee Sua



A traditional Foochow dish, Red Wine Mee Sua is synonymous with the celebration of special occasions such as birthdays and the first day of Chinese New Year as the noodles represent longevity. This dish is made up of sesame oil, lots of ginger, rice wine and red yeast rice. To top it off, no dish would be complete without hard boiled eggs for each person feasting on this hearty dish!

Choon Thian Food Centre

🕒 6am - 3pm

📍 Jalan Ang Cheng Ho, 93100 Kuching

Sung Huat Cafe

🕒 6am - 2pm

📍 Lot 150, Jalan Petanak, 93100 Kuching

New Happy Cafe

📍 Lot 46, Lorong 1, Jalan Ang Cheng Ho, 93100, Kuching



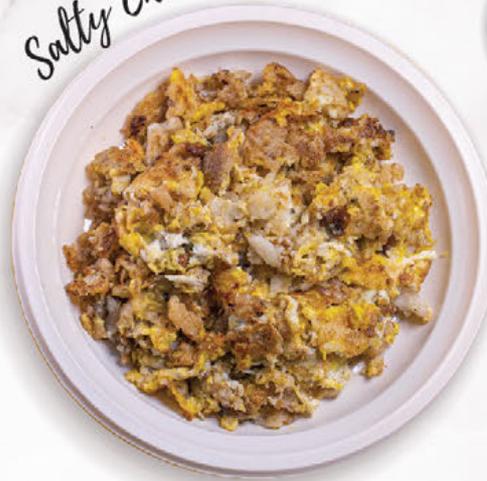
Cha Kueh



Cha Kueh is a Sarawakian Chinese fried rice cake dish made from thick slabs of shredded turnip and rice starch. These rice cakes are fried with preserved radish, soy sauce and eggs. For those familiar with Hokkien, it is also known as 'chai tow kway', and 'char kway kak'.

In Sarawak, there are two types of Cha Kueh — salty and sweet. The salty version is fried with eggs and a bit of salt to taste; whereas the sweet version will include sweet soy sauce and preserved turnips to add texture and a sweeter aroma and taste. Fried perfectly to give that crisp on the outside and soft texture on the inside, this dish is definitely a must-try when in Kuching!

Salty Cha Kueh



Sweet Cha Kueh



Kenyalang Cha Kueh

🕒 6pm - 10pm

📍 52, Lor Sim Kheng Hong 4, Kampung Kenyalang Park, 93200 Kuching

Petanak Market Cha Kueh

🕒 6pm - 10pm

📍 110, Jalan Petanak, 93100 Kuching

Lim Kee Cha Kueh

🕒 1pm - 5pm

📍 43a, Jalan Song Kheng Hai, 93100 Kuching

Belacan Bee Hoon & Ais Kacang



A hawker favourite unique to Kuching, Belacan Bee Hoon is a combination of springy vermicelli noodles, belacan and cuttlefish. Some versions will also include century egg to complete the bold flavours of this dish.

Ais Kacang is a cold dessert of shaved ice with various condiments that include fresh fruits, nuts, fruit jellies, sago, and drizzled with palm sugar syrup (locally known as 'gula apong') and a choice of coconut or evaporated milk to give a nice creamy flavour to this local dessert — best enjoyed on a hot sunny day.

Swee Kang Ais Kacang

🕒 12pm - 6:30pm | Closed on Thursday

📍 Jalan Kulas - Haji Taha Interchange, Kampung Bandarshah, 93400 Kuching

Hometown Ais Kacang

🕒 11am - 6pm

📍 Jalan Satok, Lorong 3, 93400 Kuching



Rojak



Swee Kang Ais Kacang

🕒 12pm - 6:30pm | Closed on Thursday
📍 Jalan Kulas - Haji Taha Interchange, Kampung Bandarshah, 93400 Kuching

Rojak Kucei

🕒 6am - 1pm | Closed on Sunday
📍 No 1, Jalan Batu Lintang, 93200 Kuching

Rojak is a salad of fruits and vegetables that includes pineapples, cucumber, turnip, tofu and crispy fried dough that is mixed with shrimp paste and sprinkled with crushed peanuts for added texture. Unique to Sarawak, some hawkers offer 'Kangkung Rojak' which is a mix of water spinach (Kangkung in Malay), squid, shrimp paste and crushed peanuts.



Heng Hua Mee



Known as the Kuching version of Japanese Ramen, this dish is made up of handmade thick noodles, seaweed, prawns, fish balls, lean meat, and clear non-spicy soup. The broth is prepared with pork bone and garlic which gives it a very rich yet light taste. To top it off, the dish is garnished with peanuts for added crunch and texture.

Ling Loong Seafood

🕒 6am - 3pm
📍 Tabuan Jaya, 93350 Kuching, Sarawak

Meng Kui Cafe

🕒 6:30am - 3pm | Close on Sunday
📍 Lorong 2, Jalan Abell, 93100 Kuching

Fat Cat Cafe

🕒 8am - 3pm
📍 2, Jalan Setia Raja, Taman Stutong Indah, 93350 Kuching



Kacangma Chicken



Kacangma is originally consumed by women from Sarawak, particularly from the Hakka community, during confinement — a period of rest after giving birth. This dish is believed to replenish the body, nourishing it after delivering a baby. Today however, it is widely enjoyed by anyone. The main ingredients are Chinese motherwort leaves, Chinese rice wine, and ginger. This dish has a strong liquor flavour with a subtle, dry and sweet taste — the perfect dish for a cold and rainy day.

Number 6 Kopitiam

🕒 5:45am - 9pm
📍 Tabuan Heights, 93350 Kuching

Top 10 Food Court

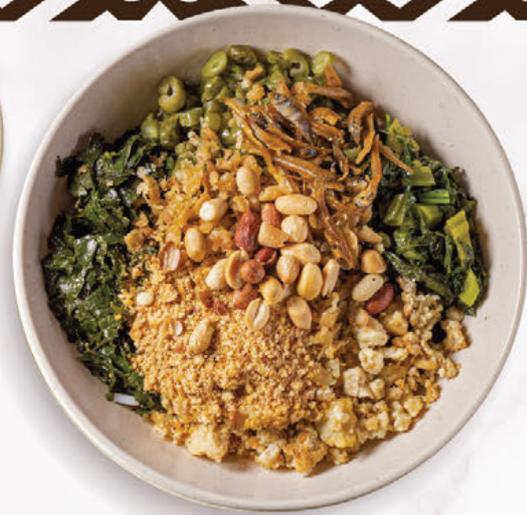
🕒 7am - 9pm | Closed on Monday
📍 2, Jalan Setia Raja, Taman Stutong Indah, 93350 Kuching



Hakka Lei Cha



Hakka Lei Cha is a traditional dish of the Hakka community that would be a delight for vegans and health enthusiasts. Reputable as a healthy bowl that brims with condiments from grains, usually rice, nuts, tofu, fresh and preserved vegetables; it is typically served with ground tea and a blend of herbs giving the broth a beautiful, unique green colour and taste.



Hai Nan Village Lei Cha

- 🕒 10am - 1pm | Closed on Sunday
- 📍 151, Jalan Tengah, Happy Garden, 93400 Kuching

Mdm Lee Hakka Lui Cha

- 🕒 7am - 1pm | Closed on Monday & Friday
- 📍 Sin Sin Park, 93150 Kuching

Lee's Family Traditional Lei Cha

- 🕒 8am - 9pm | Closed on Sunday
- 📍 Dai Pai Dong, Swee Joo Park, 93150 Kuching

Seafood



*Pricing may vary depending on your order



No trip to Kuching would be complete without a seafood dinner consisting of local favourites such as ambal (bamboo clams), crispy oyster, midin (jungle fern), umai (local sashimi with red chillies, onion, salt and lime juice), fried butter prawns and slipper lobsters; the choices are endless!

Top Spot Foodcourt

- 🕒 4pm - 10:30pm 📞 019-889 9308
- 📍 6th Floor No 6 & 33, Jalan Padungan, Taman Permata, 93100 Kuching

Top Spot Ling Loong Seafood No.6 & 33

- 🕒 4pm - 10:30pm | Closed on Monday
- 📞 019-889 9308
- 📍 No. 25, Jalan Padungan, Taman Kereta, 93100 Kuching

Bukit Mata Seafood

- 🕒 5pm - 11pm | Closed on Monday
- 📞 019-889 9838
- 📍 No. 25, Jalan Padungan, Taman Kereta, 93100 Kuching

Ngen Seafood

- 🕒 6pm - 11pm 📞 016-858 8829
- 📍 268, Cinnuk Avenue, 93250 Kuching

Wei Thian Restaurant

- 🕒 11am - 2pm | 6pm - 9:30pm
- 📞 019-889 9838
- 📍 No. 25, Jalan Padungan, Taman Kereta, 93100 Kuching

Muara Tebas Seafood

- 🕒 9:30am - 8pm 📞 082-438 219
- 📍 10, Muara Tebas, 93010 Kuching

Curry Sotong



BBQ KING Seafood (Jalan Song)

- 🕒 4pm - 10pm | Closed on Monday
- 📞 017-801 6323
- 📍 Ground Floor, Lot 10587, Block, 16, Jalan Song, Kampung Tabuan Lalang, 93350 Kuching

Sin Soon Lee Seafood 新順利海鮮

- 📞 013-883 3595
- 📍 17, Jalan Kampung Muara Tebas, Sungai Buda Kecil, 93010 Kuching

Rock Road Seafood Restaurant

- 🕒 11:30am - 2pm | 6:15pm - 10pm
- 📞 082-427 331
- 📍 Rock View Estate, Lot 1229 - 1230, Jalan Rock & 2 1/2 Mile, Taman Liong Seng, 93200 Kuching

See Good Food Centre Sdn Bhd

- 🕒 12pm - 10:30pm | Closed on Sunday
- 📞 082-232 609
- 📍 Lot 228-229, No., 53, Jalan Ban Hock, 93100 Kuching

Bla Bla Bla

- 🕒 6pm - 11:30pm | Closed on Tuesday
- 📞 082-233 944
- 📍 27, Jalan Tabuan, 93100 Kuching

Lim Hock Ann Seafood

- 🕒 10am - 2pm | 5pm - 10pm
- 📞 082-846 533
- 📍 Kampung Buntal, 93050 Kuching

Dayak Cuisine



*Pricing may vary depending on your order

Generally, Dayak food is divided into the Dayak Bidayuh cuisine and the Dayak Iban cuisine. Both may seem similar, but the method of preparation and cooking is slightly different. Ingredients typically consist of plants or animals that can be foraged from the jungle and require simple methods of cooking, for instance over a slow fire in a bamboo or natural fermentation. Some popular Dayak dishes include Manok Pansuh, Tempoyak (Fermented Durian), Terung Asam (Dayak Brinjal), Cangkuk Manis (sweet leaf similar to spinach) or Midin (Jungle Fern) among others.



Manok Pansuh



Bario Rice



Manok Pansuh

Manok Pansuh (also known as Ayam Pansoh), or chicken cooked in bamboo is a popular traditional dish of the local Dayaks. The dish consists of ginger, lemongrass, tapioca leaves (locally known as daun ubi), pepper and a local ginger called 'tepus' which is used to marinate the chicken for about 20 minutes. This is then stuffed into bamboo and sealed with tapioca leaves, and cooked over hot coals – which steams the meat. The tenderness of the chicken and rich flavour of the soup leaves a rich aftertaste that will tickle your tastebuds. A must-try dish in this beautiful "Land of the Hornbills".

Tempoyak (Fermented Durian)

Normally eaten as a condiment or added as an ingredient to a dish, tempoyak is derived from the fermentation process of overripe durians as a means of preservation long after the durian season has ended. The fermentation process includes taking the flesh of durian, adding some salt and storing it in room temperature for three to five days. Consisting of a robust sour and salty flavour, tempoyak requires one to either hate it or love it!

Tempoyak



The Dyak

- 🕒 6pm - 10am
- ☎ 082-234 068
- 📍 Sublot 29, Panovel Commercial Complex, Jalan Simpang Tiga, Kampung Kenyalang Park, 93300 Kuching

Awah Café

- 🕒 11:30am - 9pm | Closed on Sunday
- ☎ 013-565 0091
- 📍 Lot 964, Block 10, Jalan Kumpang, Taman Ridgeway, 93200 Kuching

Lepau Restaurant

- 🕒 11am - 2:30pm, 6pm - 11pm | Closed on Sunday
- ☎ 012-884 5383
- 📍 Jalan Ban Hock, 93400 Kuching

Payueeh Authentic Dayak Food

- 🕒 10am - 10pm
- ☎ 014-395 2199
- 📍 24, Lorong Liu Shan Bang 3b, 93250 Kuching



Terung Asam (Dayak Brinjai)

Terung Asam or Terung Dayak is a very popular dish in Sarawak which is a native cultivar of wild eggplant. With beautiful bright hues of yellow and orange, this local eggplant is cooked into a soup dish with either fish, meat or smoked fish giving it a nice blend of flavours and aroma; combined with a light sour taste that tingles your tastebuds.

Did You Know?

The flower of this humble plant known as the "Bunga Terung" is also a significant first tattoo for the Dayak Iban male as a coming of age tattoo marking the rite of passage into manhood, a journey called "berjalai".

Chicken Cooked in Dayak Brinjai Soup



Umai Sarawak

A popular traditional dish from the Melanau people of Sarawak, pronounced as 'umei', is a dish of sliced raw fish or prawns with a mixture of onions, chillies, vinegar, salt, crushed peanuts, and lime juice. This dish offers a rich burst of refreshing flavours from the acidic lime juice which "cooks" the raw fish or prawns without heat. Similar to the Japanese sashimi, umai is a lovely dish that can be eaten as an appetiser or on its own.

Tuak (Local Rice Wine)



Tuak is the Sarawakian term for rice wine and is made from cooked glutinous rice, 'ragi' (a traditional starter base that contains bacterial enzymes and yeast), water and sugar (optional) which is then fermented. The alcohol content in tuak varies from 5% to 20% by volume. In terms of taste, tuak can be dry (not sweet), slightly sweet or very sweet, depending on the amount of sugar and type of 'ragi' used during the fermentation process. For a less traditional approach, current varieties include rambutan rice wine, grape rice wine, mangosteen rice wine, and many other varieties as local rice wine makers explore and introduce seasonal fruits to offer more unique options for the thirsty traveller.

The best way to drink tuak? With tasty food, good company, and a loud cheer of "Ooohaa!" which is equivalent to "Cheers" in the Iban language.

The Dyak

- 🕒 6pm - 10am
- ☎ 082-234 068
- 📍 Sublot 29, Panovel Commercial Complex, Jalan Simpang Tiga, Kampung Kenyalang Park, 93300 Kuching

Drunk Monkey Old Street Bar

- 🕒 2pm - 2am
- ☎ 016-864 9222
- 📍 68, Carpenter St, 93000 Kuching

The Junk

- 🕒 6pm - 1am | Closed on Tuesday
- ☎ 082-259 450
- 📍 80, Wayang St, 93100 Kuching



Fusion Cuisine



*Pricing may vary depending on your order

Sarawak with its diverse blend of cultures, ingredients and styles of cooking, offers a twist in culinary creations; combining elements of local culinary traditions with modern recipes and techniques to create a variety of fusion cuisine dishes uniquely found in this beautiful city.



The Granary Kitchen + Bar



🕒 12pm - 11pm 📞 011-2508 9321
📍 23, Wayang St, Kuching Town, 93000 Kuching



James Brooke Bistro & Cafe



🕒 9am - 10:30pm 📞 082-412 210
📍 Jalan Tunku Abdul Rahman, 93100 Kuching



The Junk Restaurant



🕒 6pm - 1am | Closed on Tuesday ☎ 082-259 450
📍 80, Wayang St, 93100 Kuching



COMMONS by Food Journal Group



🕒 10am - 11pm ☎ 082-417 601
📍 The Old Court House, Jalan Tun Abang Haji Openg, 93000 Kuching



Zinc Restaurant & Bar



🕒 6pm - 12am ☎ 019-467 4868
📍 38, Tabuan Rd, 93100 Kuching



Portico Restaurant



🕒 12pm - 12am ☎ 019-819 8046
📍 17, Lorong, Jalan Central Timur, 93300 Kuching



The Tree Top



🕒 6pm - 11pm | Closed on Friday 📞 016-858 5165
📍 Lot 2223, No. 66, Lor Uplands 7, Jalan Uplands, 93300 Kuching



Bella Italia



🕒 11:30am - 10pm 📞 016-722 6448
📍 RH Plaza, Jalan Lapangan Terbang 1, Sedc Woodhouse, 93250 Kuching



Hilltop House Western Cuisine



🕒 11am - 11pm 📞 011-3199 9549
📍 No.10, lot 58 section 33, KTLD, Park Lane, Taman Budaya, 93300 Kuching



The Black Jam



🕒 5:30pm - 12am 📞 082-543 253
📍 Saradise, 93250 Kuching

Malay Cuisine






Malay cuisine, or for those in search of a Halal option, can easily find a variety of places to eat in the city. The cuisine is often a blend of rich spices with coconut milk and a variety of dishes served with rice. A selection of noodles can also be found, along with some of the local popular Sarawakian dishes including “nasi aruk”, “mee jawa”, “nasi lemak” and the popular beef, chicken or mutton satay – a well marinated meat skewer barbecued over charcoal served with sweet peanut sauce.

Serapi Garden Cafe

🕒 10:30am - 10:30pm | Closed on Monday
 ☎ 082-233 534
 📍 Jalan Satok, 93400 Kuching

Coffee Talk Cafe

🕒 7am - 1pm | Closed on Monday
 ☎ 082-364 297
 📍 Lorong Setia Raja, Tabuan Desa Commercial Centre, 93350 Kuching.

Peanuts Anchovies @ Sin Chong Choon

🕒 6:30am - 1:30pm
 📍 801-1B Jalan Datuk Bandar Mustapha, Green Heights, 93350 Kuching

Rumah Hijau

🕒 9am - 10:30pm | Closed on Friday
 ☎ 016-589 1947
 📍 Jalan Rubber, 93400 Kuching

Wellbest Kitchen

🕒 6:30am - 11pm
 📍 Kampung Won, 93050 Kuching

Indah Cafe

🕒 9am - 10:30pm
 ☎ 012-388 6535
 📍 38, Upper China Street, off, Carpenter St, 93000 Kuching

Warung Nasi Kuning

🕒 8am - 6pm | Closed on Sunday
 ☎ 019-887 0800
 📍 Jalan Tun Jugah Blok 16 Lot 10520, Ground floor, 93250 Kuching

My Village Barok

🕒 4:30pm - 12:30pm
 ☎ 016-870 7021
 📍 7, Jalan Brooke, Kampung Boyan, 93050 Kuching

RJ Ayam Bakar

🕒 6pm - 2am
 ☎ 082-414 797
 📍 Ground Floor, 291, Jalan Abell, 93100 Kuching.

Aroma Cafe

🕒 6am - 10pm
 ☎ 082-417 163
 📍 126, 122, Jalan Tabuan, Taman Budaya, 93100 Kuching

Kuehpedia

🕒 6am - 10pm | Closed on Sunday
 ☎ 012-771 8559
 📍 Emporium, Jalan Tun Jugah, 93050 Kuching



Indian Cuisine



The spice trade era introduced the beautiful Indian culture into the population, albeit being a small community, spices were also introduced in Sarawakian cuisine creating a melting pot of culinary experiences with the flavourful choices of curries, flatbreads, aromatic biryani rice, and many other choices to tantalise those tastebuds.

Ceylonese Restaurant

- 🕒 12pm - 11pm | Closed on Monday
- ☎ 014-697 3447
- 📍 23, 22, Jalan Green Hill, 93100 Kuching

Lyn's Thandoori Restaurant

- 🕒 11am - 11pm
- ☎ 082-234 934
- 📍 No. 7, Lot 267, Jalan Song Thian Cheok, 93100 Kuching

The King's Curry

- 🕒 10:30am - 10pm
- ☎ 082-255 416
- 📍 Lot 353, 354 & 355, Jln Rumbia, & Section 50, 93100 Kuching

Curry House

- 🕒 Open 24 Hour
- ☎ 011-3194 1905
- 📍 49, India St, 93000 Kuching

Jubilee Restaurant

- 🕒 5am - 6pm
- ☎ 082-245 626
- 📍 Lot 353, 354 & 355, Jln Rumbia, & Section 50, 93100 Kuching



Thaali Punjabi Restaurant

- 🕒 10am - 10pm
- ☎ 082-532 653
- 📍 GK9 & 10, Ground Floor, Cityone Megamall, Taman Phoning, 93350 Kuching

Thaali Punjabi Restaurant is owned by Masterchef Asia Jasbir Kaur who was 2nd Runner-up in the 1st season of this reality series. It is currently the only restaurant in Kuching to provide a wide range of finely crafted curry dishes and traditional desserts. Definitely a place worth visiting for a gourmet Indian meal.



Teh C Peng Special



Teh C Peng Special is also fondly known as Sarawak three layer tea. This drink is made with tea, evaporated milk and palm sugar creating a beautiful layer in a tall glass served with ice. The taste – a lovely aromatic tea with a creamy taste from the “C” of the milk infused with the natural flavour and sweetness of the palm sugar.



Sin Chong Choon Cafe 新泉春

🕒 6:30am - 1:30pm

📍 801-1B Jalan Datuk Bandar Mustapha, Green Heights, 93350 Kuching

Fresh Food Court 新鲜美食坊

🕒 5:30am - 2pm

📍 7th Mile, Lorong Liu Shan Bang, Kota Sentosa, 93250 Kuching

Kek Lapis Sarawak



The colourful and flavourful Kek Lapis, also known as Sarawak Layer Cake, is another special delicacy unique to Sarawak. Recently featured in “The Great British Bake Off” – a popular British reality television show, the Kek Lapis is famous for its striking colours, shapes, and unique

designs – sometimes with very intricate and complex patterns that are more tedious to make. Each layer is baked individually and cut carefully before it is arranged in strips to create the desired pattern. These cakes are traditionally served during special occasions but is now available year-round due to its popularity.



Liza Kek Lapis

🕒 9:30am - 9pm

☎ 012-880 4471

📍 1, Bishopgate Rd, 93000 Kuching

Hamidah Kek Lapis

🕒 7am - 5pm

☎ 082-417 994

📍 Lot 419, Ground Floor,, Jalan Kulas, 93400 Kuching

Dayang Salhah Kek Lapis

🕒 8:30am - 10:30pm

☎ 019-816 8689

📍 No 40, Kampung Gersik,, Petra Jaya, 93050 Kuching

Maria Kek Lapis Sarawak

☎ 012-886 3337

📍 37, Jalan Main Bazaar, 93000 Kuching

Mira Cake House

🕒 8am - 12am

☎ 082-440 077

📍 43, Jalan Brooke, Kampung Gersik, 93050 Kuching

Bipang (Rice Cracker)



Also known as “Mi Xiang” in Mandarin, bipang is a rice cracker that is sweeter, crunchier and has a stronger rice fragrance compared to the Japanese rice crackers. Other variants include: black rice, red rice, chicken floss, black sesame, onion & peanut.

Sin Hian Chia Enterprise

☎ 082-523 036

📍 145, Jalan Padungan, China Town, 93100 Kuching

Wide Way Food

🕒 9am - 6pm | Closed on Sunday

☎ 012-857 9980

📍 52, Jalan Main Bazaar, 93000 Kuching



Bars and Nightlife



This quaint and peaceful city comes alive at night where strings of bars offer great hangouts with the friendly locals and travellers alike. A few 'speakeasy' or hidden bars in streets like Carpenter Street is a popular place to have a relaxing evening over a tall, cool glass of beer or wine. Some bars even offer cocktails that incorporate local rice wine; unique to Kuching city. More common hangouts are found in the proximity of residential areas; just a short drive away from the city.

Drunk Monkey Old Street Bar

- 🕒 2pm - 2am
- ☎ 016-864 9222
- 📍 68, Carpenter St, 93000 Kuching

The Junk Restaurant

- 🕒 6pm - 1am | Closed on Tuesday
- ☎ 082-259 450
- 📍 80, Wayang St, 93100 Kuching

The Walk Star Bistro

- 🕒 4pm - 1am
- ☎ 082-259 450
- 📍 22, Carpenter St, 93000 Kuching

The Wayang

- 🕒 6pm - 1am | Closed on Tuesday
- ☎ 082-259 450
- 📍 86A, Jalan Tabuan, 93100 Kuching, Sarawak

5 Foot Way Bistro & Cafe

- 🕒 5pm - 1am
- 📍 182, 164, Jalan Song Thian Cheok, 93100 Kuching

Bear Garden

- 🕒 12pm - 2am
- ☎ 013-845 6531
- 📍 66, Wayang St, 93100 Kuching

The Coffee Code

- 🕒 12pm - 12am
- 📍 B2 Saradise, 93250 Kuching, Sarawak

Kosa Coffee @ Saradise

- 🕒 9:30am - 12am
- 📍 B2 Saradise, 93250 Kuching, Sarawak

Elementary Coffee Roasters

- 🕒 10am - 12am
- 📍 Saradise, 93250 Kuching, Sarawak

Cupella

- 🕒 2pm - 12am
- ☎ 082-577 262
- 📍 SL 8, Lot 12159, Song Plaza, Jalan Tun Jugah, 93350 Kuching

Harbour Music Cafe

- 🕒 5pm - 5am
- ☎ 082-464 282
- 📍 Green Height Commercial Centre, Lorong Lapangan Terbang 2, 93250 Kuching,

BEER PONG Lounge & Cafe

- 🕒 4pm - 2:30am
- ☎ 016-633 7755
- 📍 Saradise, 93250 Kuching

Macao Imperial Tea

- 🕒 11am - 1am
- 📍 Saradise, 93250 Kuching, Sarawak

Black Bean Coffee

- 🕒 9am - 6pm
- 📍 No.87, Ewe Hai St, 93000 Kuching

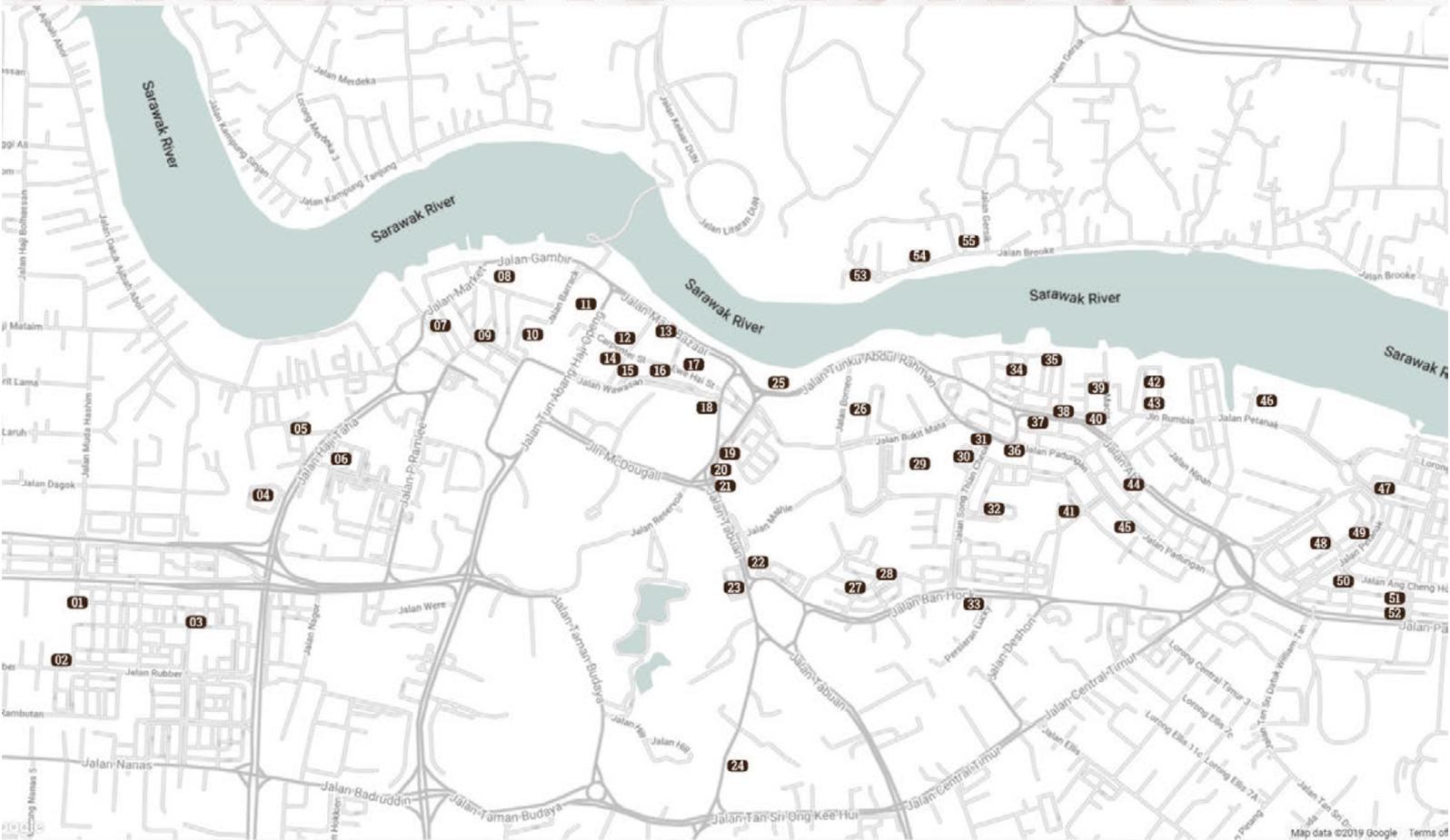
Cuppa-Kap Coffee

- 🕒 12pm - 10pm
- 📍 Tabuan Heights Commercial Centre, 43, Jalan Song, Tabuan Heights, 93350 Kuching

Fancy a Cuppa?



If beers and cocktails are not to your liking, Kuching - also fondly known as Cat City, offers a choice of quaint and charming cafes for a fresh cup of brewed coffee or tea paired with delectable choices of cakes or pastries.



Location Map

- 01 Serapi Garden Cafe
- 02 Rumah Hijau
- 03 Hometown Ice Kacang
- 04 Mom's Laksa Cafe
- 05 Swee Kang Ais Kacang
- 06 Mira Cake House
- 07 Oriental Park Kolo Mee
- 08 Julibee Indian Cuisine
- 09 Open Air Market
- 10 Gloria Jean @ Merdeka Palace
- 11 Commons by Food Journal Group
- 12 Lao Ya Keng Foodcourt
- 13 Wide Way Food Enterprise
- 14 The Walk Star Bistro
- 15 Indah Cafe
- 16 Drunken Monkey Old Street Bar
- 17 Kim Joo Kolo Mee
- 18 The Granary Kitchen + Bar
- 19 The Junk Restaurant
- 20 The Wayang
- 21 Bla Bla Bla Restaurant
- 22 Zinc Restaurant & Bar
- 23 Aroma Cafe
- 24 Portico Restaurant
- 25 James Brooke & Bistro Cafe

- 26 Teresa Laksa
- 27 See Good Food Centre
- 28 Lepau Restaurant
- 29 Bukit Mata Seafood | Top Spot Foodcourt
- 30 Lyn's Thandoori Restaurant
- 31 5 Foot Way Bistro
- 32 Woon Lam Cafe 1999
- 33 Choon Hui Cafe
- 34 Nuromen
- 35 126 Laksa
- 36 Life Cafe
- 37 RJ Ayam Bakar
- 38 Hon Hin Cafe
- 39 Meng Kui Cafe
- 40 Chong Choon Cafe
- 41 Song Kheng Hai
- 42 The King's Curry
- 43 Mom's Laksa Cafe
- 44 Sin Hian Chia Enterprise
- 45 Noodle Descendents
- 46 Petanak Market
- 47 Madam's Tang - A Taste of Sarawak
- 48 Soon Fatt Cafe
- 49 Sung Hua Cafe
- 50 New Happy Cafe

- 51 Choon Thian Cafe
- 52 Ta Wan Kung Kolo Mee
- 53 My Village Barok
- 54 Mira Cake House
- 55 Dayang Salhah Kek Lapis Sarawak
- 56 Cupella
- 57 Life Cafe (Jalan Song)
- 58 Thaali Punjabi Restaurant
- 59 BBQ King Seafood
- 60 Oinks
- 61 Bukit Mata Seafood
- 62 Noodle Expert
- 63 Little Sky
- 64 Ah Pi's Kolo Mee
- 65 Kuehpedia
- 66 Sin Chong Choon Cafe
- 67 Bella Italia
- 68 Kosa Coffee Malaysia
- 69 The Coffee Code
- 70 The Black Jam
- 71 Macao Imperial Tea
- 72 Elementary Coffee Roasters



Recipes

Bring home a little taste of Sarawak with a few simple recipes that can be made in the comfort of your own home, so you don't have to miss Sarawak too much until your next visit to this beautiful "Land of Hornbills".

Umai Sarawak



Ingredients

- 800g sashimi grade fish (e.g. jelly fish, tuna, yellowtail, mackerel, sea bass, snapper), skinned & deboned and sliced thinly
- 1 tbsp vinegar, good quality
- 5 shallots, finely pounded
- 10 bird's eye chilli, pounded
- 4 cloves garlic skin, removed and pounded
- 15 calamansi limes, juiced
- 2 red chillies, seeded and sliced lengthwise into thin strips
- 1 purple onion thinly sliced, or Spanish onion
- Salt to taste
- 4 tbsp peanuts, roasted and ground
- Fresh coriander leaves, for garnishing

Instructions

- In a large bowl, mix in the fish slices with vinegar. Squeeze out the excess vinegar. In the same bowl, mix through the pounded shallots, bird's chilli, garlic, lime juice, red chillies and onions.
- Let the fish 'cook' in the acidic dressing for at least 5 mins and then season to taste with salt.
- Just before serving, toss in the coriander leaves and ground peanuts.
- Serve the umai with chips or on its own as an appetiser.

Tempoyak



Ingredients

- 5-6 pips durian, remove flesh and discard the seeds
- Half tsp salt
- 1 tsp sugar
- Chopped Chillies or Pounded

Instructions

Fermentation Method

- Scrape the durian flesh from the seeds and place in a clean, dry jar. Stir in salt and sugar, then use a fork to beat until fluffy and frothy. Screw the cap tightly and leave the durian to ferment for three to four days in the refrigerator.
- The fermented durian or tempoyak can then be used to make curries. Tempoyak, if well-chilled, can keep in the fridge for up to two weeks.

Pan-Fried Method

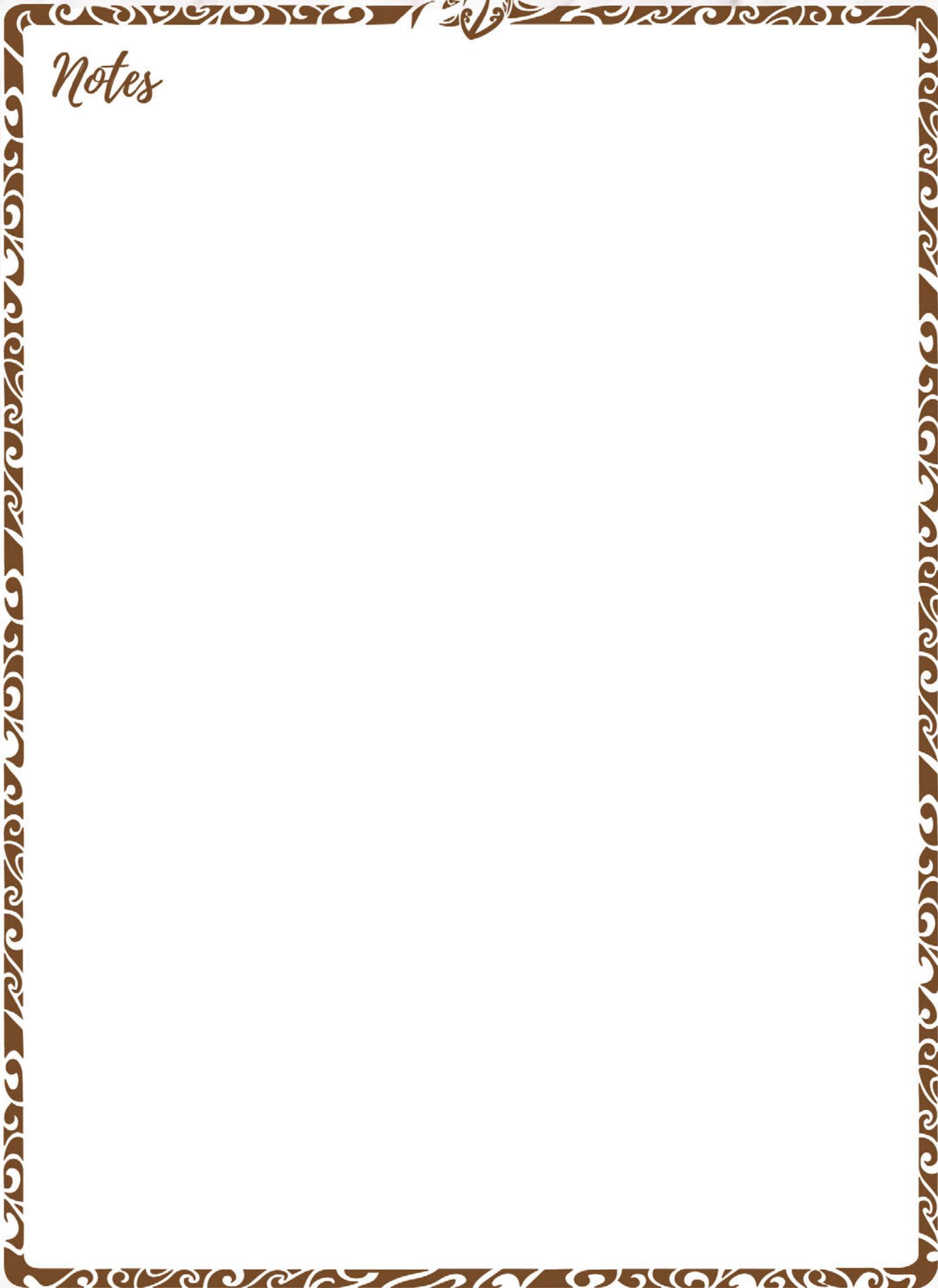
- Scrape the durian flesh from the seeds, add in some salt and sugar, stir it well.
- Heat up the pan with cooking oil. Once heated add in the durian flesh. Add on chopped chillies depend on your liking, stir and pan fried the durian till slightly golden brown.
- Serve the tempoyak while hot with rice or keep in the refrigerator to enjoy it later.

Notes

Durians that are left to ferment have a bit of a sour and alcohol taste, and might not be to everyone's liking. To lessen the sour and alcohol taste, try the pan-fried method and enjoy it straight from the pan. Both methods of preparation are best paired with rice, barbecued pork (or any other meat), or fried fish.

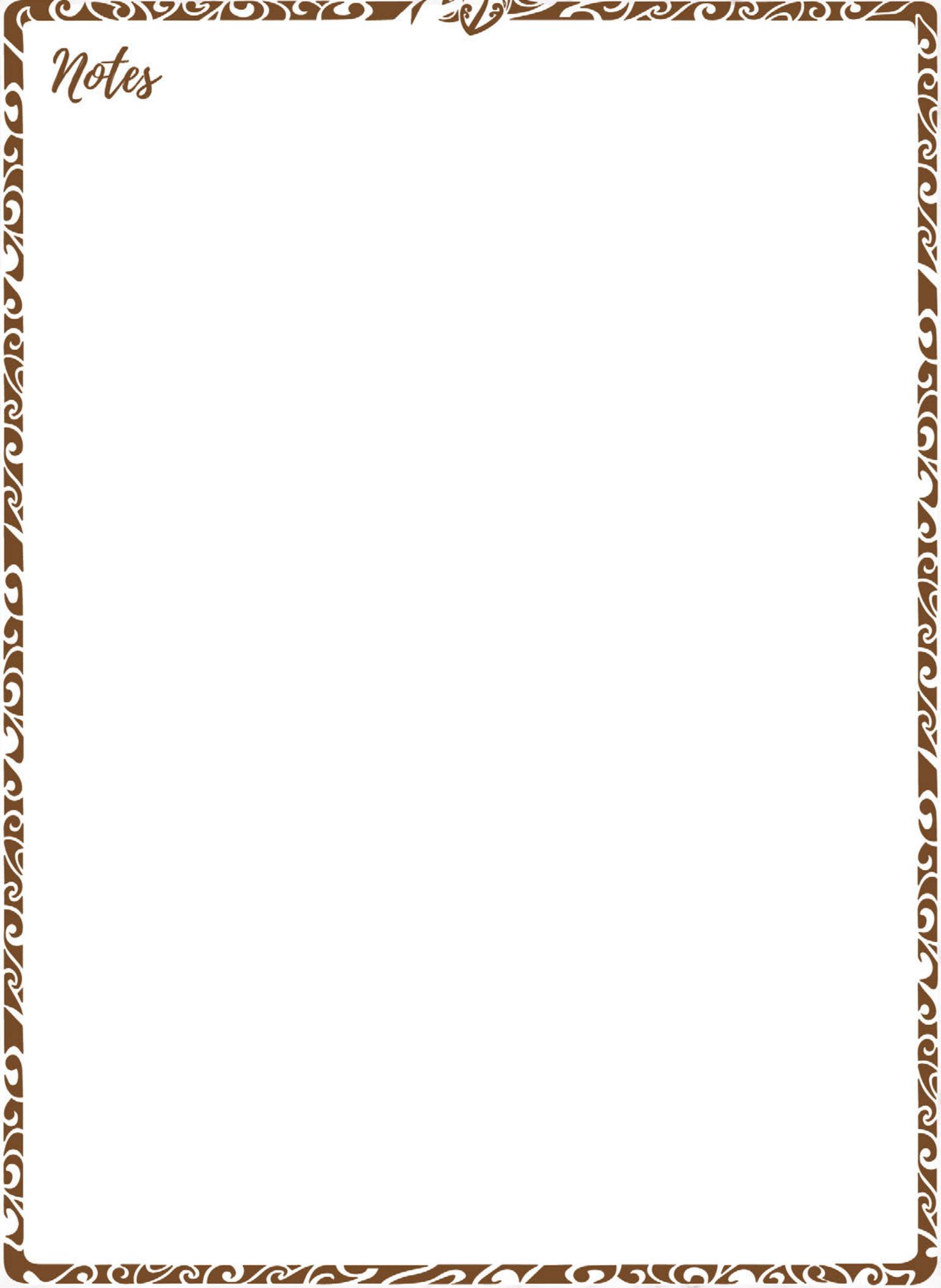


Notes





Notes



Thanks for visiting Kuching, Sarawak!
Hope you enjoy your stay.

Scan below



to get in touch

Produced by

statos
SARAWAK TRADE AND
TOURISM OFFICE SINGAPORE

80 Robinson Road #01-02A Singapore 068898
Tel: 6904 6501

Supported by



Ministry of Tourism, Arts
& Culture Sarawak



SARAWAK TOURISM BOARD



SARAWAK
TOURISM FEDERATION