

welcome home.

at RASA, we celebrate the comforting soul of malaysian cuisine, enriched by the distinctive flavours and ingredients of sabah. set in the heart of sandakan, RASA is a place where food brings people together — where shared meals spark conversation, and familiar tastes feel like coming home.

our kitchen is guided by tradition. many of our dishes draw from well-loved malaysian flavours, reinterpreted through the lens of sabah's land and seas. inspired by spoken recipes passed down through generations, the menu reflects the depth and diversity of malaysian cooking — layered, fragrant, and deeply rooted — while allowing local sabahan ingredients and techniques to quietly take the lead.

RASA is not about reinvention, but intention. classic malaysian dishes are prepared with care, grounded in malay heritage and shaped by sabah's produce, cultures, and culinary rhythms.

the result is food that feels recognisable yet distinct — comforting, honest, and thoughtful. RASA is about comfort without compromise. It is where tradition meets intention, nostalgia meets refinement, and malaysia's flavours are expressed with a sabahan sensibility. rooted in heritage, inspired by place, and crafted for sharing — this is RASA.

silakan

starter

tuna hinava	25
<i>cured tuna in coconut milk, calamansi, shallots, red chilli, ginger, tomato, cucumber salad.</i>	
kerabu mangga & ikan masin	25
<i>young mango, pickled bambangan, lemongrass, coriander and chilli-lime dressing with crispy sandakan salted fish.</i>	
pegaga & latok latok	23
<i>asiatic pennywort, seagrape, toasted coconut, dried shrimp floss, crispy tempeh, lime dressing.</i>	
cucur udang	23
<i>golden prawn fritters, carrot, onion, chinese chives, served with house dipping sauce.</i>	
satay ayam	24
<i>charcoal-grilled chicken skewers, rice cake, cucumber cube, red onion and peanut sauce.</i>	

signature & mains

kari kepala ikan rasa	68
<i>grouper fish head in aromatic coconut curry, tomato, okra, eggplant, rebung, tamarind.</i>	
ayam goreng sambal tahu	48
<i>deep-fried free-range chicken in sambal tahu, tomato, wok fried losun, crispy fried shallots.</i>	
ikan sebelah bakar	48
<i>grilled sabah flounder, papaya salad, fresh herbs, glazed with chilli-lime palm sugar, tamarind juice.</i>	
sotong masak kicap	55
<i>crispy dried baby squid sautéed in garlic and sweet dark soy sauce.</i>	
udang masak bambangan	55
<i>king prawns in berlada bambangan with ginger flower and pucuk ubi leaves.</i>	
assam pedas oxtail	58
<i>tender oxtail in spicy-sour broth with torch ginger flower eggplant and kundasang tomatoes.</i>	
daging rendang	58
<i>slow-braised beef brisket in coconut milk, lemongrass, kaffir lime leaf and toasted grated coconut.</i>	
kambing kuzi	58
<i>slow-braised lamb shoulder in aromatic spices, chilli and yoghurt, finished with cashew nuts and raisins.</i>	

signature & mains

chicken chop

39

pan-seared chicken leg and black pepper sauce, served with hand-cut fries and peas.

fish & chips

55

our signature tandoori marinated snapper, served with crispy kale, hand-cut fries and tartar sauce.

vegetables

kuali goreng paku pakis	22
<i>sabah wild fiddlehead fern shoots, garlic spicy sambal.</i>	
terung bakar	22
<i>charred eggplant glazed with coconut, fried shallots, chilli oil, calamansi zest.</i>	
pajeri nenas	22
<i>tambunan pineapple simmered in coconut milk, spices, palm sugar, tamarind, toasted grated coconut, dried shrimp.</i>	
nangka masak lemak ikan masin	22
<i>young jackfruit in coconut gravy, salted fish.</i>	
rice	6
bario rice bario ulam rice	

desserts

kelapa mukah sago	20
<i>chilled coconut cream pudding, mukah sago pearls, borneo wild forest honey, and sweet pumpkin.</i>	
gula apong	20
<i>silky palm sugar custard with crunchy peanut brittle.</i>	
bambangan kelapa panna cotta	20
<i>creamy coconut panna cotta, finished with sour bambangan jelly.</i>	
tart pisang & sea salt caramel	20
<i>butter tart, roasted banana, sauteed caramel.</i>	

sambal

our signature house-made sambal recipe has been fine-tuned to perfection. fragrant and punchy, designed to pair well with your favourite local delights.

all sambals are free from preservatives & colouring. freshly made to order everyday.

sambal merah	20/jar
sambal hijau	20/jar
sambal acar ikan masin	28/jar

a taste of sandakan

2-3 pax

rm180

to begin (choose 2)

kerabu mangga & salted fish

young mango, pickled bambangan, herbs, chilli-lime dressing, crispy sandakan salted fish

cucur udang

golden prawn fritters with house dipping sauce

pegaga & latok latok

asiatic pennywort, seagrape, toasted coconut, dried shrimp floss, crispy tempeh, lime dressing

mains (choose 2)

ayam goreng sambal tuhau

deep-fried free-range chicken, sambal tuhau, wok-fried losun, crispy shallots

daging rendang

slow-braised beef brisket in coconut milk, lemongrass, kaffir lime leaf and kerisik

udang masak bambangan pucuk ubi

king prawns in berlada bambangan with ginger flower and pucuk ubi

vegetables (choose 1)

paku pakis goreng

sabah wild fern shoots with sambal tuhau and crispy anchovies

pajeri nenas

tambunan pineapple simmered in coconut milk, spices, palm sugar and kerisik

rice selection (choose 1)

bario rice | bario ulam rice

beverage

cocktail

mountain breeze tea rm88

gin, sabah rice wine, peach liqueur, vanilla syrup, lychee & longan water, kalamansi

mocktail

long lost tea rm48

lemongrass & sabah tea, peach and passionfruit, longan, kalamansi

paired with RASA's house-made signature sambals

sambal merah | sambal hijau | sambal acar ikan masin

all prices are in Malaysian Ringgit and is subject to service charge and prevailing government taxes.

a guide to RASA

an introduction to sabahan flavours
and malaysian ingredients

1 bambangan

a wild mango native to sabah, traditionally pickled to add bright acidity and an earthy, slightly bitter depth to bornean dishes.



2 pegaga leaves

a traditional malaysian herb (pennywort) with a fresh, cooling bitterness, commonly eaten raw in salads and paired with seafood.



3 losun

local Sabah shallot, often eaten raw or lightly dressed, with a mild sweetness and gentle onion aroma.



4 pucuk ubi leaves

young tapioca (cassava) leaves, always cooked before serving; tender in texture with a mild, earthy bitterness.



5 paku pakis

young fern shoots widely used in malaysian cooking, lightly crunchy with a clean, fresh green flavour.



6 tambunan pineapple

a highland pineapple from tambunan, sabah, prized for its natural sweetness, balanced acidity, and fragrant aroma.



7 tuhau

wild ginger native to sabah, usually pickled or finely sliced, with a sharp, aromatic flavour similar to lemongrass and shallot.



mocktails

Segar	20
<i>Lychee, rose, ginger flower, watermelon, lime</i>	
Masam Manis Spritz	20
<i>Kalamansi, dragonfruit, kaffir lime leaf, asamboi, soda</i>	
Spiced Up Mangga	20
<i>Falernum syrup, spicy mango, pineapple, mint, lime</i>	
Herbaceous Dream	20
<i>Passionfruit, lemongrass, kaffir lime, lime, Thai red tea</i>	

coffee and tea

available in hot or iced

Espresso	10
Double Espresso	12
Long Black	10
Latte	12
Cappuccino	12
Macchiato	12
Chocolate	12
Selections of Teas	12
Oolong Chamomile Earl Grey Jasmine Roses Mint Sencha	

fresh juice

Orange	18
Green Apple	18
Watermelon	18

chilled juice

Pineapple	11
Mango	11
Cranberry	11

soft drink

Coke	8
Coke Light	8
Sprite	8
Soda	8

h2o

Aqua Panna 750ml	22
San Pellegrino 750ml	22