THE RAINTREE RESTAURANT NEW MENU FOR FOOD LOVERS

The Raintree Restaurant (TRR) at Borneo Convention Centre Kuching (BCCK) has launched a new menu, bringing a fresh palette of choices for Kuching food lovers.

The new menu makes creative use of fresh local ingredients, incorporating it into local and international cuisine, from main courses to the desserts. The food, coupled with the Restaurant’s bright and spacious ambience, promises a rewarding dining experience.

This menu offers an expanded selection of vegetarian and vegan options. Aside from a diverse selection of salads, the restaurant offers dishes such as Vegan Chickpea Curry with Jacket Potatoes, Pasta Napolitana with Spring Vegetables, and Tandoori Paneer Skewers of marinated vegetables accompanied with Raita and Mango Salsa.

The Restaurant has also taken into consideration the dietary needs of the diners, displaying easily understood labels for ingredients such as gluten, nuts, shellfish and dairy, for customers with allergies, food intolerances or specific preferences.

The menu has been expanded to include a Children’s section, with dishes like Spaghetti Bolognese, Chinese style Fried Rice with egg, Breaded Chicken Wings, and Sandwiches with French Fries.

Affordable set lunches will also be available, with a choice of main course between Wok Fried Kueh Teow, Bee Hoon, Yellow Noodles or Crispy Tomato Noodles, accompanied by a Dessert of the Day, for just RM25nett.

For just RM35nett, diners can experience a three-course lunch with an appetiser, main course and a Dessert of the Day. Options for the appetisers would be between Caesar Salad and Mediterranean Chickpea Salad, while the selections for the Main Course includes Pan-Seared Sea Bass, Grilled BBQ spiced Chicken Burger with a side of French Fries, and traditional Beef Bolognese.

A new selection of Raintree Skewers is also available, with mouth-watering options of Tandoori Chicken, Mexican-Style Jumbo Prawn and Authentic Beef skewers, served hot with servings of Hummus, fresh Salsa, coal-toasted Tortilla wraps and green salad.
Customer favourites that will be returning to the menu are The Raintree Restaurant’s “Off the Coals” meat selections, with succulent choice cuts of Australian Grain-fed Beef and New Zealand Lamb, with savoury rubs and sauces.

The Raintree Restaurant in BCCK is certified Halal by JAKIM, and ISO 22000 certified for food safety management standards, and will also be enforcing social distancing and other precautionary health and safety measures.

Have a look at the [new menu here](#)!
ABOUT BORNEO CONVENTION CENTRE KUCHING

The Borneo Convention Centre Kuching (BCCK) is the first international purpose-built convention centre in Sarawak, Malaysia. The BCCK debuted in 2009, as a state initiative of the Sarawak Government to grow business tourism through the hosting of business events. To date, the BCCK has hosted close to 1,665 events and welcomed 2.048 million clients, delegates and visitors from various regions of the world. From its humble beginning, the BCCK is an example in Malaysia of how a convention venue can rise to become an ambassador to promote its second-tier city. The Centre has received local, national and regional accolades for professional standards, innovation and best practices achieved within Malaysia’s business events industry, and for having the size and capabilities to handle the requirements of different conferences in a bespoke manner.

Awards Received

+ AIPC – Gold Quality Standard
+ AIPC- APEX Award “Best Client Rated Convention Centre” – Within the top 17 finalists in the world Convention Centres.

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