Terung asam, also known as terung dayak (Solanum lasiocarpum Dunal from the Solanaceae family) is a popular eggplant from Sarawak. The fruit turns yellow when it is ripe.

Terung asam is a thorny and woody perennial plant that grows to a height of approximately 1.0-2.5 m. The local people of Sarawak traditionally intercrop terung asam with hill paddy planting. The inflorescence consists of 2-6 flowers, which are small and white with a star-like petal arrangement and furry outside. It grows into a medium sized, round or oval fruit. The unripe fruit is green and it turns yellow or orange when ripe. Some have tints of dark purple. The mature fruit is commonly used as a vegetable and as an ingredient or flavouring in many local dishes due to its sour taste. The fruit can be preserved in syrup or brine. It can also be processed into fruit rolls, jelly or made into a cordial drink.

The geographical area is located in Sarawak on the Island of Borneo.

Terung asam is traditionally grown throughout Sarawak, not only by the hill rice farmers but also other farming communities.