

KRUPUK

Krupuk (Javanese), *kurupuk* (Sundanese), *kerupuk* (Indonesian), *keropok* (Malay), *kroepoek* (Dutch) or *kropek* (Tagalog)

Krupuk are crunchy savoury snacks mostly made from starch and often flavoured with fish, seafood (prawns, squid), onion, chili as well as other flavourings. They are deep-fried and eaten as a snack or as an accompaniment with meals.

Enjoy this crunchy delicacy with an assortment of Sambals!

Fish Crackers | Prawn Crackers, **SF** | Garlic Crackers, **V**

SAMBAL

Sambal is an Indonesian chilli sauce or paste, typically made from a mixture of a variety of chilli peppers with secondary ingredients, such as shrimp paste, garlic, ginger, shallots, scallion, palm sugar, and lime juice. Sambal is an Indonesian loan-word of Javanese origin (sambel).

SAMBAL KECOMBRANG | S, VG
Kecombrang | Tomato | Shallots | Garlic | Chili

SAMBAL BELACAN | S, SF
Belacan | Palm Sugar | Tomato | Shallots | Garlic | Chili

SAMBAL COLO – COLO | S, VG
Red and Green Chilies | Tomato | Lime | Shallots | Sweet Soy Sauce

SAMBAL HIJAU | S, VG
Chili Padi | Garlic

From our compliments

NOTE

Please let us know if you prefer to purchase any of the featured Sambals, we will be delighted to prepare it for you.

Allow us at least a couple of hours to prepare and pack.

100gm Sambal: **160'**

MAKANAN PEMBUKA | STARTERS

MANADO STYLE CARAMELIZED SCALLOPS | GF, LF, SF, S

Grilled scallops with Kaffir lime and lemongrass sauce, rica rica chilli, salad greens and galangal dressing

200'

JAVANESE IKAN PEPES | GF, LF

Spiced snapper fillet wrapped in banana leaf, pickled vegetables

195'

ASINAN SAYUR KEPITING SOKA | SF, S

Jakarta's traditional raw vegetable salad, fried soft-shell crab, tangy, spicy and sweet peanut-tamarind dressing

175'

TROPICAL FRUIT SALSA WITH AUTHENTIC RUJAK SAUCE | GF, N, V, S

Crispy fried tofu with fresh greens

165'

TUNA GOHU | GF, LF

Moluccas tuna ceviche, local spices and citrus-cured fresh raw tuna

125'

GADO GADO | LF, N, V, S

Classic Indonesian salad, eggs, tofu, tempeh, vegetables, peanut dressing, rempeyek crackers

110'

OTAK - OTAK SEAFOOD | SF, S, LF

Grilled wrapped ground mix seafood, spices and chili dip

110'

A: Alcohol | **GF:** Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish
V: Vegetarian | **VG:** Vegan | **S:** Spicy | **E:** Contains Egg

KUAH | SOUP

SUP IGA BAKAR | **GF, LF**

Grilled lamb rack, spiced broth, carrot, shredded cabbage, potato
290'

BETAWI BLACK ANGUS OXTAIL SOUP | **GF, LF**

Premium slow-cooked oxtail, traditional Betawi broth, root vegetables, fresh herbs
275'

SUP IKAN PATIN LAMPUNG | **GF, LF**

Lampungnese Pagasus fillet, bilimbi, aromatic herb broth
200'

SOTO AYAM KAMPUNG | **GF, LF**

*Shredded organic chicken, spiced chicken broth (cooked for 6 hours),
vegetables, crispy shallots, herbs*
165'

A: Alcohol | **GF:** Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish
V: Vegetarian | **VG:** Vegan | **S:** Spicy | **E:** Contains Egg

UTAMA | MAINS

AROMATIC BEEF RENDANG | GF, LF, S

Angus beef slow-cooked (4 hours), aromatic spices, coconut cream
340'

BEBEK BETUTU | GF, LF

Balinese oven-baked duck infused with Betutu spices
300'

GRILLED INDONESIAN CORAL LOBSTER | GF, LF, SF, S

Grilled coral lobster, rica rica chili compote

*100grams (mentioned price is per 100gm)

275'*

PARI SAMBAL KECOMBRANG | GF, S

Locally-sourced grilled stingray, spicy ginger flower sambal
285'

KALIMANTAN LAMB KARI | GF, LF, S

Lamb shoulder slow-cooked (8 hours), Bornean spiced curry
285'

GANGAN IKAN | GF, S

Island-sourced white fish fillet, tamarind, ginger flower, bilimbi, chili, pineapple
275'

UDANG BELIMBING WULUH | GF, LF, SF, S

Fried king prawns, chili sambal, bilimbi, onion
250'

TUNA DABU DABU LEMONG | GF, LF, S

Pan-seared tuna loin, dabu dabu sambal
250'

A: Alcohol | GF: Gluten Free | LF: Lactose Free | N: Nuts | SF: Shellfish
V: Vegetarian | VG: Vegan | S: Spicy | E: Contains Egg

CUMI ISI BAKAR | LF, SF, S, E

Grilled squid stuffed minced prawn and egg pouring with curry sauce
240'

AYAM GORENG CABE HIJAU | S

Deep-fried spring chicken, green chili sambal, sambal goreng tempeh, urap salad
230'

AYAM BAKAR PENYET KALASAN | GF, S

Local grilled spring chicken, sambal belacan, sambal goreng tempeh, urap salad
230'

NASI GORENG KAMBING REMPAH | S

Wok-fried rice, spiced minced lamb, fresh herbs, bitternut crackers, pickled vegetables
205'

MIE TAREMPAH | SF, S, E

Egg noodles, minced fish, shrimps, fish balls, bean sprouts, fried shallots
175'

TAHU TELUR SURABAYA | GF, N, SF, S, E

Javanese bean curd, scrambled egg, shredded cucumber, carrot, spicy peanut sauce
165'

**Served with steamed pandan or white rice*

A: Alcohol | **GF:** Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish
V: Vegetarian | **VG:** Vegan | **S:** Spicy | **E:** Contains Egg

PENEMAN | SIDES

BAKWAN UDANG | **SF, E**

Shrimps fritters

110'

IKAN ASIN SAMBAL IJO | **S, GF, LF**

Salted fish, green chili sambal

90'

KANGKUNG BELACHAN | **LF, SF, S**

Wok-fried morning glory, shrimp chili paste, fried shallots

90'

TUMIS KACANG PANJANG AND TAUGE | **VG**

Stir-fried long beans, bean sprouts, garlic

85'

BOTOK TERI MEDAN | **GF, LF**

Anchovies and fresh herbs steamed in banana leaf

85'

TAHU & TEMPE GORENG | **VG, GF**

Deep-fried bean curd and soy bean cake

70'

TERONG GORENG BALADO | **S, VG, GF**

Fried eggplant, chili sauce

65'

SELECTION OF RICE

White rice or Pandan rice

55'

GULAI DAUN CHAYA KECOMBRANG | **VG, GF, S**

Slow-cooked chaya leaves curry, torch ginger

45'

A: Alcohol | **GF:** Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish

V: Vegetarian | **VG:** Vegan | **S:** Spicy | **E:** Contains Egg

AUTHENTIC SATE SELECTION

Lamb Sate	12 skewers	275'
	6 skewers	165'
Beef Sate	12 skewers	250'
	6 skewers	155'
Chicken Sate	12 skewers	160'
	6 skewers	95'

SERVED WITH TRADITIONAL SAMBALS

MADURA | S

Natural brown sauce with Indonesian Kecap Manis (sweet soy sauce)

TRADISIONAL | N, S

Authentic spicy peanut sauce

PADANG | S

Turmeric rice dressing with crispy shallots

A: Alcohol | **GF:** Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish
V: Vegetarian | **VG:** Vegan | **S:** Spicy | **E:** Contains Egg

VEGAN AND VEGETARIAN

RENDANG TEMPE | **N, VG, S**

Slow-cooked bean cake, coconut milk, local spices, steamed rice, bitternut crackers
145'

TOFU AND MUSHROOM PEPES | **VG**

*Marinated tofu and mushroom in yellow paste
wrapped in banana leaf and aromatic herbs, steamed rice*
145'

GREENS FRIED NOODLE | **N, V**

*Vermicelli, tofu, carrots, bean sprouts, shimeji mushrooms, bell peppers,
bitternut crackers, soy chili sauce*
135'

NASI GORENG SAYUR | **N, V**

*Wok-fried rice, garlic, shallots, cabbage, carrots, pok choy,
bitternut crackers and tofu satay*
135'

SAYUR LODEH | **GF, VG**

Mixed seasonal vegetables cooked in coconut milk, aromatic herbs, steamed rice
95'

A: Alcohol | **GF:** Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish
V: Vegetarian | **VG:** Vegan | **S:** Spicy | **E:** Contains Egg

PENUTUP | DESSERTS

LEMONGRASS CRÈME BRULÉE | E

Caramelized sugar, chantilly cream, berry compote and orange chip

145'

CHENDOL PANNA COTTA | E

*Coconut pandan cream, rice bulbs, adzuki read bean, palm sugar
and coconut pandan ice cream*

135'

KETAN HITAM ASSIETTE | E

*Black sticky rice pudding, coconut sauce, sago pearls, brown sugar,
caramelized croutons and vanilla ice cream*

125'

SERAMBI NUSANTARA | E

Pandan sponge, coconut mousse, sri kaya custard

130'

SANGGARA BALANDA | N

*Makasar traditional sweet, pan-fried banana, crushed peanut
and almond nougat ice cream*

120'

LAPIS SURABAYA | E

*Traditional Indonesian 3- layer sponge cake, strawberry jam
and coconut pandan ice cream*

110'

TROPICAL SEASONAL FRUIT PLATTER

85'

ICE CREAMS

Oreo | Double Chocolate | Strawberry | Almond Nougatine | Coconut Pandan (E)

*per-scoop

60'

“SELAMAT MAKAN”

A: Alcohol | **GF:** Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish

V: Vegetarian | **VG:** Vegan | **S:** Spicy | **E:** Contains Egg