

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** | Emping Crackers (Bitter Melinjo Nuts), **N**

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: 130.000++

MAKANAN PEMBUKA | STARTERS

LAWA URANG | **GF, SF**

Prawn with young coconut and banana blossom salad

195'

SUNDANESE AYAM GORENG NUSANTARA | **GF, S**

Crispy turmeric lemongrass marinated chicken thigh served with sambal goreng

180'

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

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

180'

JAVANESE IKAN PEPES | **GF, LF**

Banana leaf wrapped spiced snapper fillet served with pickled vegetables

170'

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

Crispy fried tofu with fresh greens

150'

GADO GADO | **LF, N, V, S**

Classic Indonesian salad of eggs, tofu, tempe, vegetables and peanut dressing served with rempeyek crackers

100'

GF: Gluten Free | **LF:** Lactose Free | **N:** Nuts | **SF:** Shellfish | **V:** Vegetarian | **S:** Spicy

Food Allergies: Please inform the order taker prior to ordering if you suffer from any food allergies
All prices are in IDR thousands, subject to 11% tax and 10% service charge

KUAH | SOUP

SUP IGA BAKAR | GF, LF

Grilled lamb rack, spiced broth, carrot, shredded white cabbage and potato
265'

BETAWI BLACK ANGUS OXTAIL SOUP | GF, LF

*Premium slow cooked oxtail in traditional soup buntut recipe,
combined with rooted vegetables and fresh herbs*
250'

SUP IKAN PATIN LAMPUNG | GF, LF

Lampungese Pagasus fillet with belimbi in aromatic herb broth
180'

SOTO AYAM KAMPUNG | GF, LF

*Shredded organic chicken, spiced chicken broth (cooked for 6 hours),
assorted vegetables, crispy shallots and herbs*
150'

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UTAMA | MAINS

AROMATIC BEEF RENDANG | GF, LF, S

Slow cooked Angus beef (4 hours) with aromatic spices and coconut cream
340'

BEBEK BETUTU | GF, LF

Balinese oven baked duck infused with Betutu spices
300'

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

Coral Lobster cooked with rica rica chili compote
**100grams (mentioned price is per 100gm)*
275'*

PARI SAMBAL KECOMBRANG | GF, S

Locally-sourced grilled sting ray, spicy ginger flower sambal
260'

KALIMANTAN LAMB KARI | GF, LF, S

Slow cooked lamb shoulder (8 hours) with Borneo spiced curry
260'

GANGAN IKAN | GF, S

Island-sourced white fish fillet, tamarind, ginger flower, bilimbi, chili and pineapple
250'

UDANG BELIMBING WULUH | GF, LF, SF, S

Fried king prawn, chili sambal, belimbing and onions
230'

TUNA DABU DABU LEMONG | GF, LF, S

Pan seared tuna loin served with dabu dabu sambal
230'

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CUMI ISI BAKAR | LF, SF, S

Grilled squid stuffed minced prawn and egg pouring with curry sauce
220'

AYAM GORENG CABE HIJAU | S

Deep-fried local spring chicken, green chili sauce, sambal goreng tempe, urap salad
210'

AYAM BAKAR PENYET KALASAN | GF, S

Local grilled spring chicken, sambal belachan, sambal goreng tempe, urap salad
210'

NASI GORENG KAMBING REMPAH | S

Wok-fried rice, minced lamb, fresh herbs, bitternut crackers and acar (pickles)
185'

MIE GORENG RICA-RICA | SF

*Egg noodles, prawns, squid, white cabbage,
beansprouts, pok choy, vegetable acar*
175'

TAHU TELUR SURABAYA | GF, N, SF, S

*Javanese bean curd, scrambled egg, shredded cucumber and carrot,
spicy peanut sauce*
150'

**Served with steamed pandan or white rice*

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PENEMAN | SIDES

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

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

80'

TUMIS KACANG PANJANG AND TAUGE | **VG**

Stir-fried long beans combined with bean sprouts and garlic

75'

SELECTION OF RICE

Please select your favorite rice to accompany your main dish

Steamed white rice or Steamed pandan rice

45'

AUTHENTIC SATE SELECTION

Lamb Sate	12 skewers	250'
	6 skewers	150'
Beef Sate	12 skewers	230'
	6 skewers	140'
Chicken Sate	12 skewers	145'
	6 skewers	85'

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

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VEGAN AND VEGETARIAN

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

*Slow-cooked bean cake in coconut milk and local spices,
accompanied with steamed rice and bitter melinjo crackers*

130'

TOFU AND MUSHROOM PEPES | **VG**

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

130'

GREENS FRIED NOODLE | **N, V**

*Vermicelli, tofu, carrots, beansprouts, shimeji mushrooms, bell peppers
accompanied with bitternut crackers and soy chili sauce*

120'

NASI GORENG SAYUR | **N, V**

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

120'

SAYUR LODEH | **GF, VG**

*Mixed seasonal vegetables cooked with fresh herbs and coconut milk
served with steamed rice*

85'

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PENUTUP | DESSERTS

LEMONGRASS CRÈME BRULÉE

Caramelized sugar, Chantilly cream served with berry compote and orange chip
130'

CHENDOL PANNA COTTA

Coconut pandan cream, rice bulbs, Adzuki red bean and coconut ice cream
125'

KETAN HITAM ASSIETTE

A combination of black sticky rice, steamed cake, rice pudding and ice cream accompanied with mango sauce, pineapple compote and sesame tuile
110'

JAVANESE DELIGHT

Coconut and banana bread pudding, sweet potato dumplings with coconut rice porridge and chilled sago pearl pudding
110'

GALANG BATANG SWEET

Fermented cassava cake, palm sugar glutinous rice cake with palm sugar and coconut ice cream
110'

TROPICAL SEASONAL FRUIT PLATTER

75'

ICE CREAMS

Oreo | Double Chocolate | Strawberry | Almond Nougatine | Coconut Pandan
*per-scoop
50'*

“SELAMAT MAKAN”