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 | Emping Crackers (Bitter Melinjo Nuts)

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

Kecombrang | Tomato | Shallots | Garlic | Chili

SAMBAL BELACAN

Belacan | Palm Sugar | Tomato | Shallots | Garlic | Chili

SAMBAL COLO - COLO

Red and Green Chilies | Tomato | Lime | Shallots | Sweet Soy Sauce

SAMBAL DABU - DABU

Tomato | Lime | Shallots | Garlic | Chili | Local Basil

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: 120.000++

MAKANAN PEMBUKA | STARTERS

LAWA URANG

Prawn with young coconut and banana blossom salad



SUNDANESE AYAM GORENG NUSANTARA

Crispy turmeric lemongrass marinated chicken thigh served with sambal goreng 180'

MANADO STYLE CARAMELIZED SCALLOPS

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



JAVANESE IKAN PEPES

Banana leaf wrapped spiced snapper fillet served with pickled vegetables 170'

TROPICAL FRUIT SALAD WITH AUTHENTIC RUJAK SAUCE

Crispy fried tofu with fresh greens



GADO GADO

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













KUAH | SOUP

SUP IGA BAKAR

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

BETAWI BLACK ANGUS OXTAIL SOUP

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

SOTO AYAM KAMPUNG

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

SUP IKAN PATIN LAMPUNG

Lampungese Pagasus fillet with belimbi in aromatic herb broth 180'











UTAMA | MAINS

GRILLED INDONESIAN CORAL LOBSTER

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



AROMATIC BEEF RENDANG

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

BEBEK BETUTU

Balinese oven baked duck infused with Betutu spices 300'

KALIMANTAN LAMB KARI

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

UDANG BELIMBING WULUH

Fried king prawn, chili sambal, belimbing and onions



JAVANESE AYAM BAKAR

Spice marinated grilled chicken with condiments and rempeyek crackers



185'

TUNA DABU DABU KLENDO

Pan seared tuna loin served with spicy coconut curd sauce



230'

MIE GORENG RICA-RICA

Egg noodles, prawns, squid, white cabbage, beansprouts, pok choy, vegetable acar and fish crackers













PENEMAN | SIDES

KANGKUNG BELACHAN

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



TUMIS KACANG PANJANG AND TAUGE

Stir-fried long beans combined with bean sprouts and garlic



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

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



Authentic spicy peanut sauce

PADANG

Turmeric rice dressing with crispy shallots











VEGAN AND VEGETARIAN

RENDANG TEMPE

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



TOFU AND MUSHROOM PEPES

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



GREENS FRIED NOODLE

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



NASI GORENG SAYUR

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

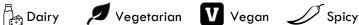


SAYUR LODEH

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











PENUTUP | DESSERTS

LEMONGRASS CRÈME BRULÉE

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



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



CHENDOL PANNA COTTA

Coconut pandan cream, rice bulbs, Adzuki read bean and coconut ice cream



JAVANESE DELIGHT

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



GALANG BATANG SWEET

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



TROPICAL SEASONAL FRUIT PLATTER

75'

ICE CREAMS

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



"SELAMAT MAKAN"

