

## SMALL PLATES

Small plates are designed to share for an experience of multiple flavours & tastes from across Indonesia's archipelago

LUMPIA BASAH BANDUNG (V)	55
<i>Fresh spring roll filled with bean sprouts, jicama, egg &amp; herbs</i>	
SEMUR JENGKOL BETAWI (V)	65
<i>Braised jengkol beans in mixed spice &amp; sweet soy sauce</i>	
IKAN JAMBAL ROTI BUMBU MERAH	65
<i>Fried salted fish in red chili paste</i>	
GULAI UDANG ACEH	85
<i>Prawn tails slowly cooked in a spicy Acehnese curry sauce with okra &amp; plantain</i>	
LIDAH SAPI BAKAR SAMBAL TANGKIL	85
<i>Grilled ox tongue served with spicy melinjo leaves &amp; green chilli relish</i>	

## SHARING PLATES

These larger dishes have all been selected for their origin & importance in Indonesian cuisine. Served family style, with these we recommend ordering rice & sambal alongside to share

SATE IKAN PANTAI MAWI SAMBAL COLO-COLO	85
<i>Grilled marinated fish satay, served with red chilli, tomato, lemon basil &amp; kenari nuts relish</i>	
▲ SATE KAMBING BUNTEL ACAR RUJAK	120
<i>Grilled minced goat satay, served with rujak-style pickled vegetables, torch ginger flower, red chilli &amp; sweet soy sauce</i>	
SATE SAPI WAGYU MARANGGI	130
<i>Chargrilled Wagyu beef satay marinated with ginger, garlic, lesser galangal &amp; crushed pepper</i>	

AYAM KAMPUNG BERANTAKAN	65
<i>Pan-fried free-range chicken topped with toasted spicy coconut flakes fried garlic slivers, fried curry leaves, fried oyster mushrooms &amp; red chillies</i>	
▲ KERANG BATIK JAHE DAN CABAI	68
<i>Sautéed batik clams with lemongrass, garlic, scallions &amp; ginger</i>	
BURUNG PUYUH MALON GORENG BUMBU RICA-RICA	65
<i>Deep-fried quail tossed with lemongrass, ginger, red chilli &amp; fresh lime relish</i>	
GOHU IKAN TUNA	78
<i>Fresh tuna marinated in coconut oil, calamansi juice &amp; fresh belimbi, served with kenari nuts &amp; ginseng leaves</i>	
▲ GADO-GADO KAUM (V)	65
<i>Assorted blanched garden vegetables tossed in peanut dressing, served with egg, tofu, garlic crackers &amp; fried shallots</i>	

PAHA KAMBING GULING MADU PEDAS	420
<i>Roasted goat leg with wild Indonesian honey &amp; red chilli</i>	
BISTIK JAWA	230
<i>Marinated beef striploin served with fried garlic potatoes, shallots &amp; sweet soy gravy</i>	
BEBEK BETUTU	155
<i>Steamed and roasted duck filled with mixed Balinese spices &amp; cassava leaves</i>	
IKAN BAKAR SAMBAL DABU DABU	120
<i>Grilled fish fillet marinated with tamarind water &amp; turmeric paste, served with spicy fruit &amp; vegetable salsa</i>	

## SOUP / SOTO COURSE

Indonesian soups are designed to share for the family & are an integral part of the dining experience. Our bowls are best shared between four guests, but should you wish to order individual portions, our chefs will be happy to prepare them for you

SOP IKAN BALI	65
<i>Fish soup with Balinese spices, lemon basil &amp; cucumber</i>	
LAKSA BOGOR ONCOM MERAH (V)	55
<i>Vermicelli, lemon basil, bean sprouts, &amp; oncom served in fresh turmeric coconut milk broth</i>	

## RICE & NOODLES

NASI PUTIH	15
<i>Steamed white rice</i>	
NASI GORENG CABAI ASAP	120
<i>Wok-fried rice with home-smoked chilli paste, fresh prawns, fermented krill, lemon basil &amp; stinky beans</i>	
▲ MIE GOMAK	85
<i>Wok-fried noodles with shredded grilled chicken, andaliman spices, fresh curry leaves &amp; coconut milk sauce</i>	

## VEGETABLES

▲ TUMIS KECIWIS TAUCO PEKALONGAN (V)	55
<i>Stir-fried baby cabbage with garlic &amp; Pekalongan fermented soy bean paste</i>	
BOBOR DAUN KELOR KELAPA MUDA (V)	55
<i>Moringa leaves &amp; snake gourd cooked with fresh coconut milk</i>	
PEPES ANEKA JAMUR (V)	55
<i>Grilled assorted field mushrooms &amp; lemon basil, wrapped in banana leaves</i>	

## SAMBAL

No meal in Indonesia is complete without sambal, below are a selection of the finest from across the Indonesian archipelago

SAMBAL IKAN ASIN	20
<i>Salted grilled whitebait &amp; red chilli relish</i>	
▲ SAMBAL KLUWEK (V)	20
<i>Roasted black nut &amp; mixed chilli relish</i>	
SAMBAL MATAH	20
<i>Shallot, lemongrass, torch ginger, red bird's eye chilli &amp; coconut oil salsa</i>	
SAMBAL RICA-RICA (V)	20
<i>Crushed lemongrass, ginger, red chilli &amp; fresh lime juice relish</i>	

SAMBAL SELECTION	75
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## DESSERT

KUE LUMPUR BUBUR KETAN HITAM	45
<i>Mud cake served with sticky black rice porridge</i>	
LAPIS SURABAYA SELAI NANAS MADU	45
<i>Layered cake with lemon curd &amp; caramelised pineapple jam</i>	
KLAPPERTAART	45
<i>Coconut bread &amp; fermented cassava pudding</i>	

All produce is sourced primarily within Indonesia, working with small-scale farms & producers

▲ Signature dishes (V) = vegetarian or can be made vegetarian style

Prices are in thousands of Rupiah.

Prices are subject to 10% Service Charge & 10% Government Tax.