

Kaum means “clan” in the Indonesian language; it refers to the diverse, native people that make up Indonesia. We are an authentic Indonesian restaurant, offering a unique take on our country’s deep traditions. We showcase these through a culinary offering that looks at ancient cooking techniques & forgotten ingredients from across the Indonesian archipelago to present a fresh take on the nation’s cuisine.

SMALL PLATES

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

We recommend starting with 2-3 dishes per couple

LAWAR BEBEK - BALI	80
<i>Ground duck meat salad tossed in lesser galangal & red chilli dressing, served with duck skin crackling</i>	
MANGUT IKAN ASAP - CENTRAL JAVA	80
<i>House smoked trevally fish fillet braised in a mild curry, with kaffir lime leaves & stinky beans</i>	
GADO GADO KAUM (V) - JAKARTA	65
<i>Assorted blanched garden vegetables tossed in peanut dressing, served with free-range egg, tofu, garlic crackers & fried shallots</i>	
AYAM BERANTAKAN - CHEF'S INSPIRATION FROM ACEH	75
<i>Pan-fried chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves, fried oyster mushrooms & red chillies</i>	
GULAI UDANG - ACEH	140
<i>Prawn tails slowly cooked in a spicy Acehnese curry sauce with okra & plantain</i>	
KALIO DAGING SAPI - WEST SUMATRA	140
<i>Braised beef in a mixed West Sumatra spice & fresh coconut milk sauce, served with sweet potato crisps</i>	

(V) = vegetarian or can be made vegetarian style

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

Prices are in thousands of Rupiah. Prices are subject to 8% Service Charge & 10% Government Tax.

SMALL PLATES

Continued

SIMPING SAMBAL TANGKIL - CHEF'S INSPIRATION FROM WEST JAVA <i>Pan-fried sea scallops tossed in a spicy melinjo leaf & green chilli relish</i>	150
BATAGOR - WEST JAVA <i>Fried prawn & fish dumplings tossed in a spicy cashew nut sauce with sweet soy sauce</i>	70
BABI GENYOL - BALI <i>Fried braised pork cheek in Balinese spices, served with a spicy fried shallot & red chilli relish</i>	120
GOHU IKAN TUNA - MALUKU <i>Fresh tuna marinated in coconut oil, fresh calamansi juice & fresh belimbi, served with kenari nuts, ginseng leaves & rice crackers</i>	80
SOP JAMUR KECOMBRANG (V) <i>Assorted field mushroom & white bean curd soup, flavoured with fresh turmeric paste & torch ginger</i>	75

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LARGE PLATES

These larger dishes have all been selected for their origin & importance in Indonesian cuisine. Best enjoyed between up to four guests, with these we recommend ordering rice & sambal alongside to share

SATE SAPI MARANGGI - WEST JAVA	160
<i>Chargrilled beef satay marinated with ginger, garlic, lesser galangal & crushed pepper</i>	
BEBEK GORENG SAMBAL MANGGA MUDA - WEST JAVA	220
<i>Crispy half duck served with a green mango & red chilli relish</i>	
IKAN BARRAMUNDI BAKAR SAMBAL DABU DABU - NORTH SULAWESI	220
<i>Grilled fillet of barramundi marinated with tamarind water & turmeric paste, served with a spicy fruit & vegetable salsa</i>	
UDANG BAKAR DENGAN PACRI NANAS - CHEF'S INSPIRATION	300
<i>Grilled jumbo prawns served with pickled spicy pineapple</i>	
SATE AYAM KETUPAT JAGUNG - MADURA	120
<i>Chargrilled chicken satay served with rice cake wrapped in a woven palm leaf & mixed nut sauce</i>	
SATE BABI SAMBAL PLECIING - BALI	140
<i>Chargrilled marinated pork satay served with red chilli relish</i>	

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FOR SHARING

Continued

MIE GOMAK (V) - NORTH SUMATRA	110
<i>Wok-fried noodles with shredded grilled chicken, andaliman spices, fresh curry leaves & coconut milk sauce</i>	
NASI LIWET IKAN BUMBU HONJE - WEST JAVA	95
<i>Fried yellow tail fish fillet tossed in a spicy torch ginger sauce & served over baked rice in a clay pot</i>	
BOBOR DAUN KELOR KELAPA MUDA (V) - CENTRAL JAVA	100
<i>Moringa leaves & snake gourds cooked with fresh coconut milk</i>	
NASI GORENG CABE ASAP	190
<i>Wok-fried rice with home smoked chilli paste, fresh prawns, fermented krill, lemon basil & stinky beans</i>	
NASI GORENG BABI	160
<i>Wok-fried rice with Singaraja pork sausage, egg, braised pork meat & assorted field mushrooms</i>	
NASI GORENG SAYUR (V)	120
<i>Wok-fried rice with assorted vegetables & green chilli paste</i>	

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RICE DISHES

Naturally grown Jatiluwih heritage rice

NASI PUTIH 25

Steamed white rice

NASI MERAH 30

Steamed red rice

NASI KUNING 35

Turmeric & coconut milk flavoured rice

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VEGETABLE DISHES

*Choose one of our authentic & unusual vegetable dishes
to complement a meat-heavy main course*

PEPES JAMUR (V) - WEST JAVA 80

*Grilled assorted field mushrooms, lemon basil & mixed West Java style spices,
wrapped in banana leaves*

GULAI NANGKA MUDA (V) - WEST SUMATRA 60

Braised young jackfruit & red beans in a mild coconut curry

TERONG BALADO (V) - WEST SUMATRA 80

Sautéed eggplant with garlic, shallot & red chilli sauce

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SAMBAL

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

SAMBAL IKAN TERI BAKAR - JAVA	30
<i>Salted grilled whitebait & red chilli relish</i>	
SAMBAL MATAH - BALI	30
<i>Shallot, lemongrass, torch ginger, red bird's eye chilli & coconut oil salsa</i>	
SAMBAL KLUWAK (V) - KALIMANTAN	30
<i>Roasted black nut & mixed chilli relish</i>	
SAMBAL RICA RICA (V) - NORTH SULAWESI	30
<i>Crushed lemongrass, ginger, red chilli & fresh lime juice relish</i>	
SAMBAL MBE - BALI	30
<i>Fried crispy shallot, garlic & red chilli relish, with kaffir lime leaves & coconut oil</i>	
SAMBAL SELECTION	125

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