



BY
POTATO HEAD
Family.

Potato Head Family restaurants in Jakarta are now zero waste to landfill. Partnering with Waste4Change, a local social enterprise providing responsible waste management services, we compost our organic waste, recycle what can be recycled, all other waste is processed into energy, thereby not sending any waste into the landfill. This initiative is part of Potato Head Family's mission to "provide good times and do good".



Kaum, which means "clan" or "tribe" in Indonesian, pays tribute to the more than 600 ethnic groups in Indonesia. For several years, our team have explored regions in Indonesia to discover specialty ingredients and traditional cooking techniques.

Kaum was introduced in Hong Kong in May 2016 and has been included in the prestigious "Michelin Guide Hong Kong & Macau 2017". In October 2016, Potato Head Family launched the second outpost of Kaum in Seminyak, Bali. After those successful openings, Kaum opens its third outlet in Jakarta in May 2017.

As part of Kaum's mission to showcase Indonesia's culinary and cultural heritage in a new, modern context, we continue to introduce Kaum in several major cities around the globe.

Selamat makan!

Potato Head Family

SMALL PLATES

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

- V **TEMPEH TAHU BACEM SAMBAL TERASI** *(Central Java)*
Fried braised tempeh & tofu with mixed spices & fresh coconut water served with a red chili & fermented shrimp paste relish

- V **TAHU GEJROT** *(West Java)*
Fried bean curd with palm nectar, green chilli & garlic dipping sauce

- V **LUMPIA BASAH BANDUNG** *(West Java)*
Fresh spring roll filled with bean sprouts, jicama, egg & herbs

BATAGOR SAMBAL KACANG *(West Java)*
Fried prawn & fish dumplings served with a spicy cashew nut & coconut milk sauce

RUJAK KANGKUNG GIMBAL UDANG *(Central Java)*
Blanched water spinach & Javanese shrimp fritters tossed with crushed peanuts relish & cucumber

V *vegetarian*

No MSG & iodised salt.

*All produce is sourced primarily within Indonesia, working with small-scale farms & producers.
Prices are in thousands of Rupiah and subject to 10% Service Charge & 10% Government Tax.*

GOHU IKAN TUNA (Maluku)

Fresh tuna marinated in coconut oil, calamansi juice & fresh belimbi, served with kenari nuts, ginseng leaves & rice crackers

IKAN GORENG BUMBU PESMOL (West Java)

Fried fish fillet served with fresh turmeric sauce & pickled vegetables

SATE AYAM BUMBU KACANG (Madura)

Grilled chicken satays served with mixed nuts sauce

KEPITING SOKA SAUS PADANG (West Sumatra)

Stir-fried crispy soft shell crab glazed with sweet & spicy sauce

V vegetarian

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SHARING PLATES

AYAM GEMES (*Kaum's Inspiration*)

Deep fried whole chicken topped with shredded galangal flakes, served with a red chili & fermented shrimp paste relish

SATE BUNTEL ACAR RUJAK (*Central Java*)

Grilled minced goat satay, served with rujak-style pickled vegetables, torch ginger flower, red chilli & sweet soy sauce

IKAN GORENG SAMBAL KECOMBRANG (*Bali*)

Deep fried fish served with torch ginger chilli relish

SATE SAPI WAGYU MARANGGI (*West Java*)

Grilled Wagyu beef satay marinated with ginger, garlic, lesser galangal & crushed pepper

UDANG BAKAR MADU (*Kaum's Inspiration*)

Grilled prawns served with pickled spicy pineapple

AYAM KAMPUNG BERANTAKAN SAMBAL TERASI (*Kaum's Inspiration from Aceh*)

Pan-fried half free range chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves, fried oyster mushrooms, served with a red chili & fermented shrimp paste relish

V vegetarian

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IKAN BAKAR SAMBAL DABU DABU *(North Sulawesi)*

Grilled 300 gram barramundi fillet marinated with tamarind water & turmeric paste, served with spicy fruit & vegetable salsa

AYAM BEKAKAK *(West Java)*

Char-grilled whole chicken in mixed turmeric, palm sugar, shallots & candlenuts served with sweet & spicy soya sauce

BEBEK GORENG SAMBAL MANGGA MUDA *(Java)*

Crispy half duck served with green mango & red chilli relish

BISTIK JAWA *(Solo Central Java)*

Marinated beef striploin served with fried garlic potatoes, shallot & sweet soy gravy

KAMBING GULING BUMBU REMPAH *(Jakarta)*

Roasted goat served with spicy sweet soy sauce dip

KEPITING BAKAU SAUS MADU *(Kaum's Inspiration)*

Roasted crab tossed with lemon basil leaves & spicy honey sauce

V vegetarian

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SOUP & STEW

SOTO AYAM (Java)

Chicken soup with turmeric & mixed spices served with potato fritters, rice vermicelli, boiled egg, cabbage & fried shallots

TONGSENG BUNTUT (Central Java)

Braised oxtail in Indonesian fresh spices cooked with coconut milk, white cabbages & sweet soy sauce, served with cucumber pickles

IGA BAKAR ASEM PEDAS (Coastal Central Java)

Char-grilled braised beef ribs paired with sour & spicy broth made of fresh belimbi & green tomatoes

VEGETABLES

V TUMIS KECIWIS TAUCO PEKALONGAN (West Java)

Stir-fried baby cabbage with garlic & Pekalongan fermented soya bean paste

V BOBOR BAYAM MERAH KELAPA MUDA (Central Java)

Red spinach & young coconut flesh cooked with coconut milk

BUNCIS OBRAK ABRİK (Kaum's Inspiration)

Sauteed string beans with scrambled egg, dried shrimps & aromatic spices

PLECING KANGKUNG (West Nusa Tenggara)

Blanched water spinach with Lombok style chilli relish & shrimp paste

TERONG SAMBAL UDANG (West Sumatra)

Deep fried eggplants served with shrimp & red chili relish

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RICE & NOODLE

These larger dishes have all been selected for their origin & importance in Indonesian cuisine. Best enjoyed between up to 4 guests.

MIE GODOK TELUR BEBEK (Central Java)

Stewed yellow noodles with assorted vegetables, torch ginger flower, duck egg & chicken

NASI GORENG MAWUT TUNA ASAP (Kaum's Inspiration)

Wok-fried rice & noodle with house-smoked tuna, served with fried egg, cucumber pickles & crackers

NASI GORENG UDANG CABAI ASAP (Kaum's Inspiration)

Wok-fried rice with home smoked chilli paste, fresh prawns, fermented krill, lemon basil & stinky beans

V vegetarian

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SAMBAL

SAMBAL IKAN ASIN *(Java)*

Salted grilled whitebait & red chilli relish

SAMBAL BAWANG GORENG *(Bali)*

Fried crispy shallot, garlic, red chilli relish, kaffir lime leaves & coconut oil

SAMBAL MATAH *(Bali)*

Shallot, lemongrass, torch ginger, red bird's eye chilli & coconut oil salsa

V SAMBAL RICA-RICA *(North Sulawesi)*

Crushed lemongrass, ginger, red chilli & fresh lime juice relish

SAMBAL SELECTION

SIDE DISH

EXTRA EGG

EXTRA PRAWN CRACKERS

EXTRA MELINJO CRACKERS (EMPING)

V vegetarian

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DESSERT SELECTIONS

LAPIS JADUL SELAI NANAS MADU *(East Java)*

Layered cake with caramelised pineapple jam & lemon curd

KUE KOJO KUKUS SAUS KOPI *(South Sumatra)*

Steamed pandan leaf & coconut sugar cake served with coffee sauce

ES BUBUR SUM-SUM *(Central Java)*

Rice flour & coconut milk custard, purple yam dumplings & glutinous black rice laced with palm sugar in ice

ES CAMPUR *(Jakarta)*

Fermented cassava, avocado, seaweed jelly, aloe vera & jackfruit served with rosella syrup in ice

KUE KELAPA COKLAT FLORES *(Kaum's Inspiration)*

Baked Flores chocolate cake layered with shredded coconut cream served with caramel cashew sauce

ES PODENG MANTEN *(Java)*

Kopyor coconut ice shake, sweet fermented glutinous rice, bread slices, jackfruit, avocado & tapioca pearls

PUDING TAPE SINGKONG SAUS KAREMEL SANTAN *(Kaum's Inspiration)*

Coconut bread & fermented cassava pudding served with caramel sauce

V vegetarian

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