

## SMALL PLATES

<sup>v</sup> LUMPIA BASAH BANDUNG <i>(West Java)</i> <i>Fresh spring roll filled with bean sprouts, jicama, egg &amp; herbs</i>	60	KERANG JAHE DAN CABAI <i>(Bangka Island)</i> <i>Steamed fresh clams with lemongrass, garlic, scallions &amp; ginger</i>	68
IKAN ASIN BULU AYAM SAMBAL IJO <i>(West Sumatra)</i> <i>Crispy salty hairfin anchovies served with green chilli relish</i>	65	BURUNG PUYUH MALON GORENG BUMBU RICA-RICA <i>(North Sulawesi)</i> <i>Deep fried quail tossed with lemongrass, ginger, red chilli &amp; fresh lime relish</i>	70
GULAI UDANG <i>(Aceh)</i> <i>Prawn tails slowly cooked in a spicy Acehnese curry sauce with okra</i>	90	GOHU IKAN TUNA <i>(Maluku)</i> <i>Fresh tuna marinated in coconut oil, calamansi juice &amp; fresh belimbi, served with kenari nuts &amp; ginseng leaves</i>	78
IKAN GORENG SAMBAL KECOMBRANG <i>(Bali)</i> <i>Deep fried fish served with torch ginger chilli relish</i>	65	BATAGOR SAMBAL KACANG <i>(West Java)</i> <i>Fried prawn &amp; fish dumplings served with a spicy cashew nut &amp; coconut milk sauce</i>	68

## SHARING PLATES

SATE BUNTEL ACAR RUJAK <i>(Solo, Central Java)</i> <i>Grilled minced goat satay, served with rujak-style pickled vegetables, torch ginger flower, red chilli &amp; sweet soy sauce</i>	140	BISTIK JAWA <i>(Solo, Central Java)</i> <i>Marinated beef striploin served with fried garlic potatoes, shallot &amp; sweet soy gravy</i>	230
SATE SAPI WAGYU MARANGGI <i>(Purwokarta, West Java)</i> <i>Chargrilled Wagyu beef satay marinated with ginger, garlic, lesser galangal &amp; crushed pepper</i>	140	BEBEK GORENG SAMBAL MANGGA MUDA <i>(West Java)</i> <i>Crispy half duck served with green mango &amp; red chilli relish</i>	180
SATE UDANG KUPAS PANTAI MAWI <i>(Lombok, Nusa Tenggara Timur)</i> <i>Peeled prawn satays marinated in coconut milk, keffir lime leaves &amp; fresh spices</i>	150	IKAN BAKAR SAMBAL DABU DABU <i>(North Sulawesi)</i> <i>Grilled fish fillet marinated with tamarind water &amp; turmeric paste, served with spicy fruit &amp; vegetable salsa</i>	160
AYAM BERANTAKAN <i>(Chef's inspiration from Aceh)</i> <i>Pan-fried chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves, fried oyster mushrooms &amp; red chillies</i>	140	PAHA KAMBING BUMBU REMPAH <i>(Jakarta)</i> <i>Roasted goat leg served with spicy sweet soy sauce dip</i>	420

## SOUP

SOTO AYAM	70
<i>Clear chicken soup with turmeric, spices, rice vermicelli, egg, cabbage &amp; fried shallots</i>	

## RICE & NOODLES

NASI GORENG CABAI ASAP	140
<i>Wok-fried rice with home-smoked chilli paste, fresh prawns, fermented krill, lemon basil &amp; stinky beans</i>	
MIE GOMAK <i>(North Sumatra)</i>	90
<i>Wok-fried noodles with shredded grilled chicken, andaliman spices, fresh curry leaves &amp; coconut milk sauce</i>	

## VEGETABLES

<sup>v</sup> TUMIS KECIWIS TAUCO PEKALONGAN <i>(West Java)</i> <i>Stir-fried baby cabbage with garlic &amp; Pekalongan fermented soy bean paste</i>	55
<sup>v</sup> BOBOR BAYAM MERAH KELAPA MUDA <i>(Central Java)</i> <i>Red spinach and young coconut flesh cooked with coconut milk</i>	55
<sup>v</sup> PEPES ANEKA JAMUR <i>(West Java)</i> <i>Grilled assorted field mushrooms, lemon basil &amp; mixed West Java style spices, wrapped in banana leaves</i>	55

## SAMBAL

SAMBAL IKAN ASIN <i>(Java)</i> <i>Salted grilled whitebait &amp; red chilli relish</i>	20
<sup>v</sup> SAMBAL KLUWEK <i>(Kalimantan)</i> <i>Roasted black nut &amp; mixed chilli relish</i>	20
SAMBAL MATAH <i>(Bali)</i> <i>Shallot, lemongrass, torch ginger, red bird's eye chilli &amp; coconut oil salsa</i>	20
<sup>v</sup> SAMBAL RICA-RICA <i>(North Sulawesi)</i> <i>Crushed lemongrass, ginger, red chilli &amp; fresh lime juice relish</i>	20
SELECTION OF SAMBALS	75

## DESSERT SELECTIONS

KUE LUMPUR BUBUR KETAN HITAM <i>(Java)</i> <i>Mud cake served with sticky black rice porridge</i>	48
LAPIS SURABAYA SELAI NANAS MADU <i>(East Java)</i> <i>Layered cake with caramelised pineapple jam &amp; lemon curd</i>	48
KLAPPERTAART <i>(North Sulawesi)</i> <i>Coconut bread &amp; fermented cassava pudding served with caramel sauce</i>	65
KUE KOJO KUKUS SAUS KOPI <i>(South Sumatra)</i> <i>Steamed pandan leaf cake served with coffee sauce</i>	48

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

<sup>v</sup> = vegetarian \*No MSG, palm oil, & iodised salt.

Prices are in thousands of Rupiah.

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