



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 a commitment to showcase the best of Indonesia to the world, we continue to open Kaum in several major cities around the globe. But first, we want you to experience it — and be inspired.

Selamat makan!

Ronald Akili

CEO POTATO HEAD FAMILY

SMALL PLATES

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

TEMPEH TAHU BACEM SAMBAL TERASI (Java)

Fried braised tempeh with mixed spices & fresh coconut water served with a red chili & fermented shrimp paste relish

V LUMPIA BASAH BANDUNG (West Java)

Fresh spring roll filled with bean sprouts, jicama, egg & herbs

IKAN ASIN BULU AYAM SAMBAL IJO (West Sumatra)

Crispy salty hairfin anchovies served with green chilli relish

BATAGOR SAMBAL KACANG (West Java)

Fried prawn & fish dumplings served with a spicy cashew nut & coconut milk sauce

IKAN GORENG SAMBAL KECOMBRANG (Bali)

Deep fried fish served with torch ginger chilli relish

GOHU IKAN TUNA (Maluku)

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

V vegetarian

** Available at selected Garuda Indonesia Business Class routes starting from September - December (Star Chef Program 2017)*

No MSG, palm oil, & 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.

IKAN GORENG BUMBU PESMOL *(West Java)*

Fried fish fillet served with fresh turmeric sauce and pickled vegetables

SATE AYAM BUMBU KACANG

Grilled chicken satays served with mixed nuts sauce

BURUNG PUYUH MALON GORENG BUMBU RICA-RICA *(North Sulawesi)*

Deep fried quail tossed with lemongrass, ginger, red chilli & fresh lime relish

GULAI UDANG *(Aceh)*

Prawn tails slowly cooked in a spicy Acehnese curry sauce with okra & plantain

SEMUR BETAWI *(Jakarta) **

Braised Wagyu beef shank in aromatic spices and sweet soy sauce

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SHARING PLATES

SATE BUNTEL ACAR RUJAK *(Solo, Central Java)*

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

SATE UDANG KUPAS PANTAI MAWI *(Lombok, West Nusa Tenggara)*

Peeled prawn satays marinated in coconut milk, keffir lime leaves & fresh spices

AYAM KAMPUNG BERANTAKAN SAMBAL TERASI *(Chef'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

SATE SAPI WAGYU MARANGGI *(Purwakarta, West Java)*

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

BISTIK JAWA *(Solo, Central Java)*

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

BEBEK GORENG SAMBAL MANGGA MUDA *(West Java)*

Crispy half duck served with green mango & red chilli relish

IKAN BAKAR SAMBAL DABU DABU *(North Sulawesi)*

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

KAMBING GULING BUMBU REMPAH *(Jakarta)*

Roasted goat served with spicy sweet soy sauce dip

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SOUP

SOTO AYAM

Chicken soup with turmeric, milk & spices, rice vermicelli, egg, cabbage & fried shallots

ASEM PEDAS IGA SAPI (Coastal Central Java)

Spicy sour beef ribs soup served with red chili & sweet soya sauce

VEGETABLES

V TUMIS KECIWIS TAUCO PEKALONGAN (West Java)

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

V BOBOR BAYAM MERAH KELAPA MUDA (Central Java)

Red spinach and young coconut flesh cooked with coconut milk

V TUMIS KACANG PANJANG ANEKA JAMUR

Stir-fried long green beans with fresh mushrooms

TERONG SAMBAL UDANG (West Sumatera)

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

PECEL BURUNG PUYUH MALON GORENG KOMPLIT (Central Java)

Rice set with fried quail served with vegetables tossed in mixed-nut dressing, deep fried tempeh, tofu, rice crackers & sambal ikan asin

NASI GORENG CABAI ASAP

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

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SAMBAL

SAMBAL IKAN ASIN (*Java*)

Salted grilled whitebait & red chilli relish

V **SAMBAL KLUWEK (*Kalimantan*) ***

Roasted black nut & mixed chilli relish

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

SELECTION OF SAMBALS

V *vegetarian*

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SIDE DISH

EXTRA EGG

EXTRA RICE CRACKERS

EXTRA MELINJO CRACKERS (EMPING)

DESSERT SELECTIONS

KUE LUMPUR BUBUR KETAN HITAM (*Java*) *
Mud cake served with sticky black rice porridge

LAPIS JADUL SELAI NANAS MADU (*Java*) *
Layered cake with caramelised pineapple jam & lemon curd

KUE KOJO KUKUS SAUS KOPI (*South Sumatera*)
Steamed pandan leaf cake served with coffee sauce

ES BUBUR SUM-SUM
*Rice flour & coconut milk custard, purple yam dumplings
& glutinous black rice laced with palm sugar in ice*

ES CAMPUR
*Fermented cassava, avocado, seaweed jelly, aloe vera & jackfruit
served with torch ginger flower syrup in ice*

PUDING TAPE SINGKONG SAUS KAREMEL SANTAN
Coconut bread & fermented cassava pudding served with caramel sauce

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