

Kaum, which means “clan” in Indonesian, refers to the diverse range of native groups that inhabit the archipelago. We are an authentic Indonesian restaurant, offering a unique take on our country’s deep traditions. Our menu focuses on authentic & original flavours 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

BATAGOR	88
<i>Javanese fried prawn & mackerel dumplings, served with roasted cashew nut sauce, scallions & fresh coriander</i>	
GOHU IKAN TUNA	105
<i>Marinated Ternate-style raw tuna with virgin coconut oil, lime, pomelo & toasted kenari nuts</i>	
▲ GADO GADO KAUM	90
<i>Assorted blanched garden vegetables tossed in a white cashew & peanut dressing, served with fried shallots, free range egg, tempeh & garlic crackers</i>	
▲ BELUT SAMBAL HIJAU	150
<i>Seared eel fillet with grilled cherry tomatoes, green chilli & green tomato relish</i>	
TEMPEH GORENG BACEM	75
<i>Fried tempeh cooked with spices & coconut water, served with sambal rica rica</i>	
GULAI UDANG ACEH	128
<i>Aceh style curry with assorted spices, curry leaves & tiger prawn tails</i>	

SMALL PLATES

Continued

TAHU TELOR	80
<i>Bean curd omelette with bean sprouts & a fermented prawn sauce</i>	
IKAN GORENG PESMOL	90
<i>Fried white snapper fillet served with a fresh turmeric sauce & pickled vegetables</i>	
BABI GENYOL	95
<i>Fried braised pork belly served with a Balinese sambal</i>	
AYAM KAMPUNG BERANTAKAN	95
<i>Pan-fried free range chicken topped with crispy garlic slivers, fried curry leaves, shredded oyster mushrooms, red chilli & toasted coconut flakes</i>	
RENDANG DAGING SAPI	80
<i>Braised beef in a mixed West Sumatra spices & coconut milk sauce, served with sweet potato crisps</i>	
KERANG TAHU	85
<i>Steamed clams with lemongrass, garlic, scallions & ginger</i>	
BURUNG DARA PENYET	90
<i>Fried crispy pigeon served with red chilli relish & fresh garden vegetables</i>	
SATE AYAM BUMBU KACANG	80
<i>Chicken satay served with compressed rice cake & mixed nut sauce</i>	

SOUP

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

SOTO AYAM KULAT PELAWAN
Clear free-range chicken, turmeric & Bangka island forest mushroom soup with rice vermicelli, free-range egg, cabbage & fried shallots

INDIVIDUAL PORTION 75
SHARING PORTION 145

FOR SHARING

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

- ▲ BEBEK GORENG SAMBAL TEMPOYAK 265
Fried half crispy duck served with a fermented durian chilli sauce & fresh vegetable salad tossed in a grated steamed coconut dressing

- ▲ BABI GULING 275
Roasted boneless quarter baby pig marinated with Balinese style spices

- IGA KAMBING MUDA 220
Slow roasted prime lamb rack crusted with garlic, coriander & nutmeg

- ▲ UDANG PANGGANG BUMBU MADU 298
Pan-seared jumbo prawns with a spicy lemongrass & honey glaze

- SIMPING SAMBAL DABU DABU 328
Pan-fried scallops served with a fresh fruit, red chilli, lime leaf & vegetable salsa

- BISTIK JAWA 325
Marinated Wagyu beef striploin served with fried garlic potato, caramelised shallot & black pepper sauce

RICE & NOODLES

NASI GORENG UDANG	155
<i>Fried rice with fresh prawns, fermented shrimp paste, basil leaves & stinky beans</i>	
NASI GORENG BABI	150
<i>Fried rice with pork belly, pork sausage, egg, ginger, red chilli paste & assorted field mushrooms</i>	
▲ MIE GOMAK	145
<i>Wok-fried noodles with shredded chicken, andaliman spices, curry leaves & coconut milk</i>	
NASI PUTIH	28
<i>Steamed white rice with lemongrass, ginger & salam leaves</i>	

VEGETABLE DISHES

- ▲ TUMIS KECIWIS DENGAN TAOCO MANIS 80
*Stir-fried baby cabbage with garlic & fermented
sweet soya bean paste*
- OSENG OSENG KACANG PANJANG 70
DENGAN JAMUR TIRAM
Wok-fried long beans with fresh oyster mushrooms
- TERONG BALADO 80
*Fried purple eggplant braised in red chilli,
garlic & shallot sambal*

SAMBAL

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

SAMBAL IKAN ASIN	25
<i>Salted fish & red chilli relish</i>	
SAMBAL MATAH	25
<i>Shallot, lemongrass, torch ginger, red bird's eye chilli & coconut oil dressing</i>	
▲ SAMBAL KLUWEK	25
<i>Roasted black nut & chilli relish</i>	
SAMBAL RICA RICA	25
<i>Lemongrass, ginger, red chilli & fresh lime relish</i>	
KAUM SAMBAL SELECTION	85



DESSERT

LAPIS SURABAYA / 75

*Layered cake with lemon curd,
caramelised pineapple & mango passion fruit sorbet*

DADAR GULUNG / 75

*Rolled pandan flavoured crepes with caramelised banana
& sweet coconut flakes*

PIA WALUH / 75

Roasted sweet pumpkin pie with ginger & Indonesian spices

KUE COKLAT DAN KACANG METE / 75

*Caramelised cashew nut pie served with passion fruit jelly,
dark chocolate ganache & caramel ice cream*

KLAPPERTAART / 75

*Bread & coconut milk pudding with fresh coconut
& dark rum marinated raisins*

DESSERT DRINKS

ESTILO VIEJO / 105

Cimarron tequila, sugar & Peychaud's bitters

RYE MANHATTAN / 105

Bulleit rye, sweet vermouth & Angostura bitters

KOPI MARTINI / 125

*Coffee bean vodka, coffee liqueur,
double coffee and vanilla sugar*

Prices are in \$HKD. 10% service charge applies



HOT TEAS

Directly sourced teas, hand-packed for Potato Head

ORGANIC ENGLISH BREAKFAST / 30

EARL GREY / 45

CHAMOMILE / 45

JASMINE PEARLS / 35

GENMAICHA / 40

REDBACK COFFEE

Roasted in Hong Kong

ESPRESSO / 30

MACCHIATO/CORTADO / 35

FLAT WHITE/CAPPUCCINO / 40

LATTE / 45

ICED LATTE / 45

ICED COFFEE / 40

+\$5: soy milk, extra shot

Prices are in \$HKD. 10% service charge applies



BRUNCH MENU

Price per head \$398

SMALL PLATES

(free-flow)

GADO GADO KAUM

Assorted blanched garden vegetables tossed in a peanut dressing, served with organic egg, tempeh, garlic crackers & fried shallots

GULAI UDANG ACEH

Aceh style curry with assorted spices, curry leaves & tiger prawn tails

AYAM KAMPUNG BERANTAKAN

Fried organic chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves, fried oyster mushrooms & crispy red chili

BATAGOR

Fried prawn & mackerel fish dumpling served with a spicy cashew nut & sweet soya sauce dip

GOHU IKAN TUNA

Fresh tuna marinated with coconut oil, lime juice, small red chili, green apple, rocket leaves, served with crackers & toasted kernari nuts

LARGE PLATES

(choice of one)

IKAN BARRAMUNDI BAKAR SAMBAL DABU DABU

Grilled fillet of barramundi served with a spicy fruit & vegetable salsa

BABI GULING KHAS BALI

Oven-roasted crispy baby pig marinated with Balinese spices & served with blanched vegetables tossed in a spicy grated coconut dressing

NASI GORENG UDANG

Fried rice with prawns, basil leaves, smoked red chili paste & Bangka shrimp paste

Prices are in HKD. 10% service charge applies



VEGETABLE PLATE

(one serving)

TUMIS KECIWIS

Wok-fried baby cabbage with garlic & fermented sweet bean paste

RICE

(free-flow, on request)

NASI PUTIH

Steamed white rice

DESSERT

(choice of one)

KUE LAMPUR

Indonesian mud cake served with marinated mixed berries, coconut & chocolate ice cream

LAPIS SURABAYA

Layered butter cake with pineapple preserve, lemon curd, caramelised pineapple & mango sorbet

FREE FLOW BEVERAGE PACKAGE

\$195 - 2 hours

\$295 - 3 hours

CHAMPAGNE - PERRIER-JOUËT GRAND BRUT

INDO BLOODY MARY

MIMOSA

SANGRIA

SOFT DRINKS - SODAS & JUICES

WINE - HOUSE RED & WHITE

Prices are in HKD. 10% service charge applies