



JOURNEY MENUS

*From ancient rice terraces to untouched coastlines, Indonesia's evocative landscapes are an endless source of inspiration for the Kaum kitchen. The archipelago is vast, and its diversity lends itself to a range of exotic tastes each as distinct as the next*

*We invite you to indulge in our journey through the islands, where fragrant spices with aphrodisiac and curative properties are met by aromatic coconut oil and the ubiquitous black nut known as klurwek; where piquant chili peppers are paired with Balinese heritage rice; and where an assortment of fresh sambals will amuse your distinguished taste buds*

*Selamat Makan*

## JOURNEY THROUGH JAVA AND BALI

### GADO GADO KAUM (V) – JAKARTA

*Assorted blanched garden vegetables tossed in peanut dressing, served with free-range egg, tofu, garlic crackers and fried shallots*



### SIMPING SAMBAL TANGKIL – CHEF'S INSPIRATION FROM WEST JAVA

*Pan-fried sea scallops tossed in a spicy melinjo leaf and green chili relish*



### BOBOR DAUN KELOR KELAPA MUDA – CENTRAL JAVA

*Moringa leaves and snake gourds cooked with fresh coconut milk*



### SATE KLATAK – CENTRAL JAVA

*Jogjakarta inspired beef ribeye satay simply marinated with garlic, ginger and coriander seed. Served with curry sauce*



### BABI GENYOL – BALI

*Fried braised pork cheek in Balinese spices, served with a spicy fried shallot relish*



### NASI SUNA CEKUH – NUSA ISLANDS

*Baked aromatic yellow rice, served in a clay pot*

## SAMBAL

### SAMBAL BAJAK – EAST JAVA

*Slow cooked red chili, tomato and fermented shrimp paste relish*

## DESSERT

### KACANG METE KARAMEL – CHEF'S INSPIRATION BALI

*East Bali cashew nuts, coconut shortbread, Amed sea salt, caramel and Bedugul vanilla ice cream*

**350K per person**



## JOURNEY THROUGH EAST INDONESIA

### PANADA JAMUR – NORTH SULAWESI

*Fried bread stuffed with assorted field mushrooms, kemangi leaves and chili and lime relish*



### GOHU IKAN TUNA – MALUKU

*Fresh tuna marinated in aromatic coconut oil, served with kenari nuts, ginseng leaves and rice crackers*



### SUP BRENEBON – NORTH SULAWESI

*Indonesian - Dutch inspired soup of tender short ribs and assorted beans, seasoned with clove and nutmeg. Served with coconut milk flatbreads*



### AYAM BAKAR TALIWANG – WEST NUSA TENGGARA

*Lombok chargrilled smoked chicken, served with steamed water spinach and green eggplant, tossed in Lombok style chili relish with a Balinese red bird's eye chili and coconut salsa*



### SATE LILIT BANGKAL – BALI

*Chargrilled minced pork satay seasoned with traditional Balinese spices*



### NASI SUNA CEKUH – NUSA ISLANDS

*Baked white rice with Nusa Penida spices, served in a clay pot*

## SAMBAL

### SAMBAL PLECIING – WEST NUSA TENGGARA

*Lombok style tomato and red chili relish with fermented shrimp paste*

## DESSERT

### KUE COKLAT FLORES – CHEF'S INSPIRATION FROM EAST NUSA TENGGARA

*Coconut cream filled in Flores chocolate cake, paired with cashew nut caramel*

**395K per person**



*All produce is sourced primarily within Indonesia, working with small-scale farms and producers. Prices are in thousands of Rupiah. Prices are subject to 8% Service Charge and 10% Government Tax*

## JOURNEY THROUGH INDONESIA

### GADO GADO – JAKARTA

*Assorted blanched garden vegetables tossed in peanut dressing, served with free-range egg and garlic crackers*



### UDANG BAKAR PACRI NANAS – WEST KALIMANTAN

*Grilled prawns served with pickled spicy pineapple*



### SUP BRENEBON – NORTH SULAWESI

*Indonesian – Dutch inspired soup of tender short ribs and assorted beans, seasoned with clove and nutmeg. Served with coconut milk flatbread*



### IKAN BAKAR SAMBAL DABU DABU – NORTH SULAWESI

*Grilled fillet of barramundi marinated with tamarind water and turmeric paste, served with a spicy fruit and vegetable salsa*



### SATE BABI KECAP – BALI

*Chargrilled pork belly satay marinated with sweet soy sauce, served with grilled scallions*



### SATE BUNTEL DENGAN ACAR RUJAK – CENTRAL JAVA

*Grilled lamb satay wrapped in caul and served with pickled vegetables, rujak-style*



### NASI LIWET – WEST JAVA

*Baked aromatic yellow rice, served in a clay pot*

## SAMBAL

### SAMBAL IKAN TERI BAKAR – JAVA

*Salted grilled whitebait and red chili relish*

## DESSERT

### KUE KOJO SAUS KOPI – SOUTH SUMATERA

*Steamed pandan leaf and coconut sugar cake served with coffee sauce*

**450K per person**

