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 kluwek; 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

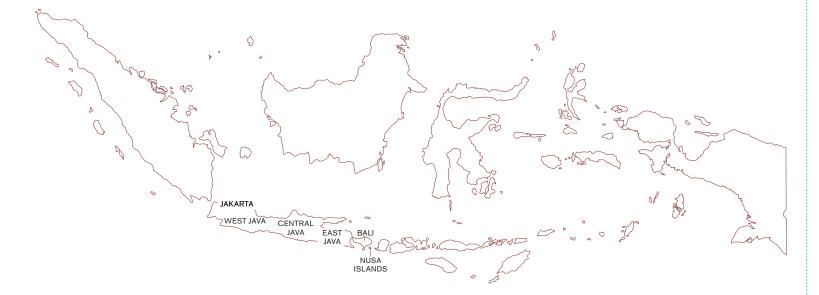
SAMBAL

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 PLECING – WEST NUSA TENGGARA Lombok style tomato and red chili relish with fermented shrimp paste

KUE COKLAT FLORES - CHEF'S INSPIRATION FROM EAST NUSA TENGGARA Coconut cream filled in Flores chocolate cake, paired with cashew nut caramel



SAMBAL

DESSERT

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

