



BRUNCH MENU

\$398 PER HEAD

FREE FLOW

LUMPIA GORENG

Fried Indonesian-style spring roll stuffed with bamboo shoots, garlic chives, egg, pickles, sweet and spicy dip

GADO-GADO KAUM

Assorted blanched garden vegetables, white cashew and peanut dressing, served with free-range egg, tempeh, garlic crackers

ASINAN SAYUR DAN AYAM

Shredded grilled chicken, marinated vegetables salad, rosella flower dressing

KERANG PANGGANG MADU

Roasted clams, lemongrass, honey glaze

AYAM KAMPUNG BERANTAKAN

Pan-fried free-range chicken topped with crispy garlic slivers, fried curry leaves, shredded oyster mushrooms, red chilli, toasted coconut flakes

GULAI UDANG ACEH

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

BABI GENYOL

Fried braised pork belly in Balinese spices, spicy fried shallots, red chilli relish

NASI GORENG UDANG

Fried rice, fresh prawns, fermented shrimp paste, basil leaves, red chilli paste

MIE GORENG JAWA

Stir-fried egg noodles, chicken, sweet soy sauce, seasonal vegetables

KANGKUNG BUMBU BELACAN

Wok-fried morning glory with red spices paste, shrimp paste

NASI PUTIH

Steamed white rice, lemongrass, ginger, Indonesian bay leaves

DESSERTS - CHOICE OF ONE

KUE LUMPUR

Indonesian mud cake, marinated mix berries, coconut, chocolate ice cream

ES CENDOL

Long strands of rice flour, infused pandan leaves, shaved ice, palm sugar, coconut milk

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