

Kaum means “clan” in the Indonesian language; it refers to the diverse, native people that make up Indonesia. We are an authentic Indonesian restaurant, offering a unique take on our country’s deep traditions. We showcase these through a culinary offering that looks at ancient cooking techniques forgotten ingredients from across the Indonesian archipelago to present a fresh take on the nation’s cuisine.

SMALL PLATES

Small plates are designed to share an experience of multiple flavours tastes from across Indonesia's many islands. We recommend starting with 2-3 dishes per couple

ASINAN SAYUR KUAH ROSELA (V) - CHEF'S INSPIRATION	65
<i>Mixed vegetables pickled in a sweet, sour spicy dressing served with deep fried tofu stuffed with vegetables, fried peanuts rice crackers</i>	
OTAK-OTAK IKAN - JAKARTA	85
<i>Traditional grilled fish cake wrapped in banana leaves, served together with mixed nut sauce</i>	
LAWAR BEBEK - BALI	80
<i>Ground duck meat salad tossed in lesser galangal red chili dressing, served with duck skin crackling</i>	
PESMOL IKAN ASAP - WEST JAVA	95
<i>House smoked butterfish cooked in aromatic fresh turmeric paste and pickled vegetables</i>	
GADO GADO KAUM (V) - JAKARTA	65
<i>Assorted blanched garden vegetables tossed in peanut dressing, served with free-range egg, tofu, garlic crackers fried shallots</i>	
AYAM BERANTAKAN - CHEF'S INSPIRATION FROM ACEH	75
<i>Pan-fried chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves, fried oyster mushrooms red chillies</i>	
TUNA MASKRING - NORTH MALUKU	105
<i>Stewed tuna belly with fresh spices, coriander seeds, cassia bark and sweet soy sauce</i>	

(V) = vegetarian or can be made vegetarian style

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

SMALL PLATES

Continued

KALIO DAGING SAPI - WEST SUMATRA	140
<i>Braised beef in a mixed West Sumatra spice fresh coconut milk sauce, served with sweet potato crisps</i>	
SIMPING SAMBAL TANGKIL - CHEF'S INSPIRATION FROM WEST JAVA	150
<i>Pan-fried sea scallops tossed in a spicy paddy oat (melinjo) leaves and green chili relish</i>	
BATAGOR - WEST JAVA	70
<i>Fried prawn fish dumplings tossed in a spicy cashew nut sauce with sweet soy sauce</i>	
GOHU IKAN TUNA - MALUKU	80
<i>Fresh tuna marinated in coconut oil, fresh calamansi juice fresh belimbi, served with kenari nuts, ginseng leaves rice crackers</i>	
BABI GENYOL - BALI	125
<i>Fried braised pork cheek in Balinese spices, served with a spicy fried shallot relish</i>	

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LARGE PLATES

These larger dishes have all been selected for their origin importance in Indonesian cuisine. Best enjoyed between up to four guests, with these we recommend ordering rice sambal alongside to share

AYAM BAKAR TALIWANG - WEST NUSA TENGGARA	185
<i>Chargrilled smoked chicken marinated in Lombok style spices, served with steamed water spinach eggplants tossed in red chili relish and coconut salsa</i>	
SATE BUNTEL DENGAN ACAR RUJAK - CENTRAL JAVA	160
<i>Grilled lamb satay wrapped in lace fat and served with pickled vegetables in rujak-style</i>	
BEBEK GORENG SAMBAL MANGGA MUDA - WEST JAVA	220
<i>Crispy half duck served with a green mango red chili relish</i>	
IKAN BARRAMUNDI BAKAR SAMBAL DABU DABU - NORTH SULAWESI	220
<i>Grilled fillet of barramundi marinated with tamarind water turmeric paste, served with a spicy fruit vegetable salsa</i>	
UDANG BAKAR DENGAN PACRI NANAS - CHEF'S INSPIRATION	300
<i>Grilled jumbo prawns served with pickled spicy pineapple</i>	
SATE AYAM KUNING - CHEF'S INSPIRATION FROM EAST JAVA	115
<i>Grilled chicken satay seasoned with aromatic turmeric paste, served with mixed peanut sauce and pickled vegetables</i>	
SATE BABI KECAP - BALI	140
<i>Chargrilled pork belly satay marinated with sweet soy sauce served with grilled scallions</i>	
BISTIK JAWA - CENTRAL JAVA	375
<i>Marinated beef ribeye steak served with fried garlic potatoes, baby carrots, field mushrooms, shallots and sweet soy gravy</i>	

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FOR SHARING

MIE GOMAK - NORTH SUMATRA	110
<i>Wok-fried noodles with shredded grilled chicken, andaliman spices, fresh curry leaves coconut milk sauce</i>	
NASI LIWET ANEKA JAMUR (V) - WEST JAVA	105
<i>Assorted field mushrooms, lemon basil mixed West Java style spices, served with baked yellow rice in a clay pot</i>	
NASI GORENG UDANG - CHEF'S INSPIRATION FROM NORTH SULAWESI	190
<i>Wok-fried rice with house smoked chili paste, aromatic Minahasa spices and fried turmeric leaves</i>	
SUP BRENEBON - NORTH SULAWESI	175
<i>Indo-Dutch inspired soup of short ribs assorted beans, seasoned with cloves nutmeg, served with coconut milk flatbread</i>	
NASI GORENG BABI - BALI	160
<i>Wok-fried rice with Singaraja pork sausage, egg, braised pork meat assorted field mushrooms</i>	
NASI GORENG REMPAH (V) - CHEF'S INSPIRATION FROM BALI	120
<i>Wok-fried rice with assorted vegetables, oyster mushrooms and Balinese spices</i>	

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RICE SELECTION

Naturally grown Jatiluwih heritage rice

NASI PUTIH <i>Steamed white rice</i>	25
NASI MERAH <i>Steamed red rice</i>	30
NASI KUNING <i>Turmeric coconut milk flavoured rice</i>	35

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VEGETABLE DISHES

*Choose one of our authentic unusual vegetable dishes
to complement a meat-heavy main course*

BOBOR DAUN KELOR KELAPA MUDA (V) - CENTRAL JAVA <i>Moringa leaves snake gourds cooked with fresh coconut milk</i>	100
GULAI NANGKA MUDA (V) - WEST SUMATRA <i>Braised young jackfruit red beans in a mild coconut curry</i>	60
TERONG SAMBAL UDANG (V) - WEST SUMATRA <i>Deep fried eggplants served with shrimp chili relish</i>	85

SIDE DISHES

TERI KACANG MEDAN - NORTH SUMATERA <i>Crispy whitebait peanut relish seasoned with chili, lime leaves and garlic</i>	35
ANEKA KERUPUK - JAVA <i>Plate of assorted crackers made of : pounded rice, paddy oats (melinjo) and garlic</i>	25
ROTI DAGANG - CHEF'S INSPIRATION FROM ACEH <i>3 pieces of coconut milk flatbread seasoned with garlic and coriander seeds</i>	20

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SAMBAL

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

SAMBAL IKAN TERI BAKAR - JAVA	30
<i>Salted grilled whitebait red chili relish</i>	
SAMBAL MATAH - BALI	30
<i>Shallot, lemongrass, torch ginger, red bird's eye chili coconut oil salsa</i>	
SAMBAL KLUWAK (V) - KALIMANTAN	30
<i>Roasted black nut and mixed chili relish</i>	
SAMBAL RICA RICA (V) - NORTH SULAWESI	30
<i>Crushed lemongrass, ginger, red chili fresh lime juice relish</i>	
SAMBAL MBE - BALI	30
<i>Fried crispy shallots, garlic, kaffir lime leaves and red chili relish, tossed in coconut oil</i>	
SAMBAL BAJAK - EAST JAVA	30
<i>Slowly cooked tomatoes, fermented shrimp paste and red chillies relish</i>	
SAMBAL SELECTION	150

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