



LUNCH MENU

SMALL PLATES

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

ASINAN SAYUR KUAH ROSELA (V) - CHEF'S INSPIRATION <i>Mixed vegetables pickled in a sweet, sour and spicy dressing served with deep fried tofu stuffed with vegetables, fried peanuts and rice crackers</i>	65	TUNA MASKRING - NORTH MALUKU <i>Stewed tuna belly with sweet soy sauce, root spices and palm sugar</i>	105
OTAK-OTAK IKAN - SOUTH SULAWESI <i>Grilled traditional fish cake wrapped in banana leaves served together with mix nuts sauce</i>	85	AYAM BERANTAKAN - CHEF'S INSPIRATION FROM ACEH <i>Pan-fried free range chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves, fried oyster mushrooms and red chilies</i>	75
BATAGOR - WEST JAVA <i>Fried prawn and fish dumplings tossed in a spicy cashew nut sauce with sweet soy sauce</i>	45	GULAI NANGKA MUDA (V) - WEST SUMATRA <i>Braised young jackfruit and red beans in a mild coconut curry sauce</i>	60
GADO-GADO KAUM (V) - JAKARTA <i>Assorted blanched garden vegetables tossed in peanut dressing, served with free-range egg, tofu, garlic crackers and fried shallots</i>	45	UDANG BAKAR MANIS - CHEF'S INSPIRATION <i>Grilled prawns marinated with a spicy honey glaze</i>	90
GOHU IKAN TUNA - MALUKU <i>Fresh tuna marinated in coconut oil, fresh calamansi juice and fresh belimbi, served with kenari nuts, ginseng leaves and rice crackers</i>	80	PESMOL IKAN ASAP - WEST JAVA <i>Home smoked butterfish served with fresh turmeric paste and pickled vegetables</i>	95

SHARING PLATES

These larger dishes have all been selected for their origin and importance in Indonesian cuisine. Best enjoyed between 2 - 4 guests, with these we recommend ordering rice and sambal alongside to share

MIE GORENG RANAH MINANG - WEST SUMATRA <i>Wok-fried yellow noodles with curry paste, white cabbage, chives, braised beef and melinjo crackers</i>	150	SATE KLATAK - CENTRAL JAVA <i>Jogjakarta inspired beef ribeye satay simply marinated with garlic, ginger and coriander seed. Served with curry sauce</i>	155
SATE LILIT BANGKAL - BALI <i>Chargrilled minced pork satay seasoned with traditional Balinese spices</i>	85	BEBEK GORENG SAMBAL MANGGA MUDA - WEST JAVA <i>Crispy half duck served with green mango and red chili relish</i>	220
SATE AYAM KLOPO - EAST JAVA <i>Chargrilled chicken satay marinated in yellow paste, covered with toasted shredded coconut, served with peanut sauce and lime</i>	105	IKAN BARRAMUNDI BAKAR SAMBAL DABU-DABU - NORTH SULAWESI <i>Grilled fillet of barramundi marinated with tamarind water and turmeric paste, served with spicy fruit and vegetable salsa</i>	220

RICE SETS (Sharing Portions)

NASI LIWET ANEKA JAMUR (V) - WEST JAVA <i>Assorted field mushrooms, lemon basil and mixed West Java style spices, served with baked yellow rice in a clay pot</i>	105	NASI YASA <i>Balinese blessing mix rice with shredded chicken in sambal matah, spiced ground chicken satay, crispy whitebait and peanut relish</i>	115
NASI GORENG MAWUT AYAM ASAP - CHEF'S INSPIRATION <i>Wok-fried rice and noodles and chargrilled chicken, served with fried egg, vegetable pickles and crackers</i>	145		

SIDE DISHES

TERI KACANG MEDAN - NORTH SUMATERA <i>Crispy whitebait and peanut relish seasoned with chili, lime leaves and garlic</i>	30	ROTI DAGANG - CHEF'S INSPIRATION FROM ACEH <i>3 pieces of coconut milk flatbread seasoned with garlic and coriander seed</i>	20
ANEKA KERUPUK- JAVA <i>Plate of assorted crackers: rice, melinjo and garlic</i>	25		

SAMBAL

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

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

(V) = vegetarian or can be vegetarian style.
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