



BRUNCH MENU

398 PER PERSON

Saturday, Sunday and PH 11am–3pm (last call at 2:45pm)

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 cracker

GOHU IKAN TUNA

Marinated Ternate-style raw tuna, virgin coconut oil, lime, pomelo, toasted kenari nuts

GULAI UDANG ACEH

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

AYAM GEPREK

Battered chicken leg, fresh vegetables, served with fresh garlic sambal

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 pasteish

MIE GORENG JAWA

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

TUMIS KECIWIS

Stir-fried baby cabbage, garlic, fermented sweet soya bean paste

NASI PUTIH

Steamed white rice, lemongrass, ginger, Indonesian bay leaves

DESSERTS – CHOICE OF ONE

KUE LUMPUR

Indonesian mud cake with coconut milk, served with marinated mix berries

ICE CREAM – ONE SCOOP

Passion fruit sorbet, vanilla, strawberry, chocolate, caramel

ADD FREE FLOW BEVERAGE PACKAGE

2 HOURS - 298

3 HOURS - 398

Champagne Perrier Jouët Grand Brut, Indo Bloody Mary, Mimosa, Sangria, Beer, Sodas and Juices, House Red and White

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