



SMALL PLATES

Designed to be shared for an experience of multiple flavours and tastes from across Indonesia's archipelago

GADO GADO KAUM (V, VV available) - Jakarta	60
Assorted blanched garden vegetables tossed in peanut dressing, served with free-range egg, fried tofu, fried shallots and garlic crackers	
GULAI GURITA (V, VV available) - Aceh	80
Slow braised and grilled octopus in spicy acehnese curry sauce with cherry tomatoes	
AYAM BERANTAKAN - Kaum Inspired	75
Pan-fried chicken topped with toasted spicy coconut flakes, fried garlic slivers, fried curry leaves and fried oyster mushrooms	
BABI GENYOL - Bali	95
Fried braised pork cheek in Balinese spices, served with spicy fried shallot and red chilli relish	
GOHU IKAN TUNA - Maluka Ambon	80
Fresh tuna marinated in coconut oil, fresh calamansi juice, belimbi, kenari nuts, ginseng leaves and served with rice crackers	
BATAGOR - West Java	70
Fried Prawn and fish dumplings served with spicy cashew nut sauce and sweet soy sauce	

(V) - Vegetarian (VV) - Vegan

Prices are in thousands of rupiah. Prices are subject to 8% service charge and 10% government tax

LARGER PLATES

Selected for their origin and importance in Indonesian cuisine. Best enjoyed between up to four guests, with rice and sambal alongside to share

BEBEK GORENG SAMBAL MANGGA MUDA - West Java **220**

Crispy half duck served with a green mango and red chilli sambal

IKAN BARRAMUNDI BAKAR SAMBAL DABU DABU - North Sulawesi **220**

Grilled fillet of barramundi marinated with tamarind water and turmeric paste served with a spicy fruit and vegetable sambal

TONGSENG AYAM - Central Java **145**

Braised chicken in traditional tongseng spices with fresh coconut milk, baby cabbage and sweet soy sauce

SATE BABI KECAP - Bali **140**

Chargrilled pork belly satay marinated with meliwis kecap manis and spices served with grilled scallions

NASI GORENG REMPAH (V, VV available) - Kaum Inspired **80**

Wok-fried rice with assorted vegetables, mushrooms and Balinese spices served with garlic crackers, vegetables pickles and fried egg

RICE

Naturally grown rice from Jatiluwih, Bali heritage rice

NASI PUTIH **30**

Steamed with rice

NASI KUNING **35**

White rice cooked in fresh coconut milk and tumeric

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VEGETABLE DISHES

Complement your main course with a selection of our authentic and traditional vegetable dishes

BOBOR DAUN KELOR KELAPA MUDA (V available) - Central Java 90

Moringa leaves and snake gourds cooked with fresh coconut milk and turmeric broth

TERONG BALADO (V available) - West Sumatra 55

Pan fried eggplants sambal balado with fried shallot

GULAI SAYUR (V available) - Central Java 60

Braised local vegetable selection and tofu in aromatic coconut curry sauce

SAMBAL

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

SAMBAL MATAH (VV available) - Bali 25

Shallot, lemongrass, torch ginger, red bird's eye chilli and coconut oil sambal

SAMBAL RICA RICA (VV available) - North Sulawesi 25

Crushed lemongrass, ginger, red chilli and fresh lime juice relish

SAMBAL MBE - Bali 25

Fried crispy shallots, garlic and red chilli relish with kaffir lime leaves and coconut oil

DESSERT

KACANG METE KAREMEL (V) 65

East Bali cashew nuts, coconut shortbread, amed sea salt, caramel served with sea salt ice cream

KUE KELAPA COKLAT FLORES (V) - Kaum Inspiration 60

Baked Flores chocolate cake with shredded coconut cream served with caramel cashew sauce

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