

*Kaum, which means “clan” or “tribe” in Indonesian, pays tribute to more than 600 ethnic groups in Indonesia. For several years, our team has explored regions in Indonesia to discover specialty ingredients and traditional cooking techniques.*

*Kaum was introduced in Hong Kong in May 2016 and has been included in the prestigious “Michelin Guide Hong Kong & Macau 2017”. In October 2016, Potato Head Family launched the second outpost of Kaum in Seminyak, Bali. After those successful openings, Kaum opened its third outlet in Jakarta in May 2017.*

*As part of Kaum’s mission to showcase Indonesia’s culinary and cultural heritage in a new, modern context, we continue to introduce Kaum in several major cities around the globe.*

*Selamat makan!*

*Potato Head Family.*

## SMALL PLATES

*Small plates are designed to share for an experience of multiple flavours and tastes from across Indonesia's many islands.*

*We recommend starting with 2–3 dishes per couple*

BATAGOR SAMBAL KACANG – WEST JAVA	100
<i>Fried prawn and mackerel dumplings, roasted cashew nut, coconut milk sauce, scallions, fresh coriander</i>	
GULAI UDANG (V) – ACEH, SUMATRA	135
<i>Aceh style curry with assorted spices, curry leaves and tiger prawn tails</i>	
GOHU IKAN TUNA – MALUKU	145
<i>Marinated Ternate-style raw tuna, virgin coconut oil, lime, pomelo, toasted cashew nuts</i>	
▲ RENDANG DAGING SAPI – WEST SUMATRA	110
<i>Braised beef in mixed West Sumatra spices, coconut milk sauce, sweet potato crisps</i>	
▲ GADO GADO KAUM (V) – JAVA	95
<i>Assorted blanched garden vegetables, white cashew and peanut dressing, fried shallots, free range egg, tempeh, garlic crackers</i>	
LUMPIA BASAH BANDUNG (V) – WEST JAVA	85
<i>Fresh spring roll filled with sautéed carrot, bean sprout, jicama, egg and herbs</i>	
TEMPEH TAHU BACEM (V) – CENTRAL JAVA	85
<i>Fried braised tempeh and tofu, mixed spices, fresh coconut water</i>	

## **SOUP**

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*Indonesian soups are designed to share for the family and they are an integral part of the dining experience. Our bowls are best shared between four guests, but should you wish to order individual portions our chefs will be happy to prepare them for you*

### **SOTO AYAM – EAST JAVA**

*Chicken soup, turmeric, mixed spices, rice vermicelli, boiled egg, cabbage, fried shallots*

INDIVIDUAL PORTION 85

SHARING PORTION 148

## **SATE**

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### **SATE BABI KECAP – BALI**

*Chargrilled pork belly satay, sweet soy sauce, grilled scallions*

135

### **▲ SATE AYAM MADURA – EAST JAVA**

*Grilled chicken satays, sweet soy sauce, crushed peanut sauce*

125

## FOR SHARING

*These larger dishes have all been selected for their origin and importance in Indonesian cuisine. Served family style, we recommend ordering rice and sambal to share*

AYAM BAKAR TALIWANG – WEST NUSA TENGGARA	158
<i>Chargrilled smoked chicken marinated in Lombok style spices served with fresh vegetable salad, grated steamed coconut dressing</i>	
GURITA BAKAR SAMBAL DABU DABU	188
<i>Grilled Octopus coated with spicy lemongrass, honey glaze, served with sambal dabu dabu</i>	
▲ BABI GULING – BALI	310
<i>Roasted boneless quarter baby pig, Balinese-style spices</i>	
▲ BEBEK GORENG SAMBAL TEMPOYAK – SOUTH SUMATRA	280
<i>Fried half crispy duck, fermented durian chilli sauce, fresh vegetable salad, grated steamed coconut dressing</i>	
IKAN BAKAR PESISIR – BALI	230
<i>Grilled fish fillet Barramundi marinated with tamarind water and turmeric paste, served with shallot, lemongrass, red bird eye's chilli and coconut oil salsa</i>	

## RICE AND NOODLES

NASI GORENG UDANG (V) – CHEF'S INSPIRATION <i>Fried rice, fresh prawns, fermented shrimp paste, basil leaves, stinky beans</i>	168
NASI GORENG BABI (V) – CHEF'S INSPIRATION <i>Fried rice, pork belly, pork sausage, egg, ginger, red chilli paste, assorted field mushrooms</i>	158
MIE GORENG JAWA (V) – CENTRAL JAVA <i>Stir-fried egg noodles, prawn, sweet soy sauce, seasonal vegetables</i>	125
MIE GORENG RANAH MINANG – WEST SUMATRA <i>Wok-fried yellow noodles with curry paste, white cabbage, chives, braised beef &amp; melinjo crackers</i>	135
NASI PUTIH <i>Steamed white rice, lemongrass, ginger, Indonesian bay leaves</i>	55

## VEGETABLE DISHES

SAYUR LODEH – CENTRAL JAVA	95
<i>Braised young jackfruit, green beans, tofu and eggplant in a mild coconut curry</i>	
TUMIS KECIWIS DENGAN TAUCO MANIS (V) – CENTRAL JAVA	95
<i>Stir-fried baby cabbage, garlic, fermented sweet soya bean paste</i>	
▲ OSENG OSENG KACANG PANJANG JAMUR TIRAM (V) – CHEF'S INSPIRATION	95
<i>Wok-fried long beans, fresh oyster mushrooms</i>	
TERONG BALADO – WEST SUMATRA	95
<i>ried purple eggplant braised in red chilli, garlic, and shallot chilli relish</i>	
KANGKUNG BUMBU BELACAN – CHEF'S INSPIRATION	88
<i>Wok-fried morning glory, red spices paste, shrimps paste</i>	

## SAMBAL

*No meal in Indonesia is complete without sambal. Below you will find a selection of the finest sambals from across the Indonesian archipelago.*

SAMBAL BAJAK – JAVA	35
<i>Red chilli relish, shallots, garlic, lesser galangal, lemon grass, and shrimp paste</i>	
SAMBAL IKAN ASIN – JAVA	35
<i>Salted fish, red chilli relish</i>	
SAMBAL MATAH – BALI	35
<i>Shallot, lemongrass, torch ginger, red Bird's Eye chilli, coconut oil dressing</i>	
SAMBAL RICA RICA (V) – NORTH SULAWESI	35
<i>Lemongrass, ginger, red chilli, fresh lime relish</i>	
KAUM SAMBAL SELECTION	100