

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	138
<i>Aceh style curry with assorted spices, curry leaves and tiger prawn tails</i>	
GOHU IKAN TUNA – MALUKU	148
<i>Marinated Ternate-style raw tuna, virgin coconut oil, lime, pomelo, toasted cashew nuts</i>	
▲ RENDANG DAGING SAPI – WEST SUMATRA	118
<i>Braised beef in mixed West Sumatra spices, coconut milk sauce, sweet potato crisps</i>	
▲ GADO GADO KAUM (V) – JAVA	98
<i>Assorted blanched garden vegetables, white cashew and peanut dressing, fried shallots, free range egg, tempeh, garlic crackers</i>	
LUMPIA GORENG (V)	88
<i>Fried Indonesian-style spring roll stuffed with bamboo shoots, garlic chives and egg served with pickle, sweet and spicy dip</i>	
TEMPEH TAHU BACEM (V) – CENTRAL JAVA	88
<i>Fried braised tempeh and tofu, mixed spices, fresh coconut water</i>	
SATE AYAM MADURA - EAST JAVA	125
<i>Grilled chicken satays, sweet soy sauce, mixed nuts sauce served Lontong</i>	

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
Chargrilled smoked chicken marinated in Lombok style spices served with fresh vegetable salad, grated steamed coconut dressing

GURITA BAKAR SAMBAL DABU DABU 188
Grilled Octopus coated with spicy lemongrass, honey glaze, served with sambal dabu dabu

▲ BABI GULING – BALI 318
Roasted boneless quarter baby pig, Balinese-style spices

▲ BEBEK GORENG SAMBAL TEMPOYAK – SOUTH SUMATRA 288
Fried half crispy duck, fermented durian chilli sauce, fresh vegetable salad, grated steamed coconut dressing

IKAN BAKAR PESISIR – BALI 238
Grilled fish fillet Barramundi marinated with tamarind water and turmeric paste, served with shallot, lemongrass, red bird eye's chilli and coconut oil salsa

RICE AND NOODLES

NASI GORENG UDANG (V) – CHEF'S INSPIRATION	168
<i>Fried rice, fresh prawns, fermented shrimp paste, basil leaves, stinky beans</i>	
NASI GORENG BABI (V) – CHEF'S INSPIRATION	158
<i>Fried rice, pork belly, pork sausage, egg, ginger, red chilli paste, assorted field mushrooms</i>	
MIE GORENG JAWA (V) – CENTRAL JAVA	128
<i>Stir-fried egg noodles, prawn, sweet soy sauce, seasonal vegetables</i>	
NASI PUTIH	TO SHARE 55 / A BOWL 30
<i>Steamed white rice, lemongrass, ginger, Indonesian bay leaves</i>	

VEGETABLE DISHES

TUMIS KECIWIS DENGAN TAUCO MANIS (V) – CENTRAL JAVA <i>Stir-fried baby cabbage, garlic, fermented sweet soya bean paste</i>	98
TERONG BALADO – WEST SUMATRA <i>ried purple eggplant braised in red chilli, garlic, and shallot chilli relish</i>	98
KANGKUNG BUMBU BELACAN – CHEF'S INSPIRATION <i>Wok-fried morning glory, red spices paste, shrimps paste</i>	98

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