



## SHARING SET MENU FOR 4

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**HKD \$2400**

### APPETISERS

#### BATAGOR – WEST JAVA

*Javanese fried prawn and mackerel dumplings; roasted cashew nut, coconut milk sauce, scallions, fresh coriander*

#### GADO-GADO – JAVA

*Assorted blanched garden vegetables, white cashew and peanut dressing, fried shallots, free range egg, tempeh, garlic crackers*

### MAINS

#### BABI GULING - BALI

*Roasted boneless quarter baby pig, Balinese-style spices*

#### IKAN BAKAR PESISIR - BALI

*Grilled fish fillet Barramundi marinated with tamarind water and turmeric paste, served with shallot, lemongrass, red bird eye's chili and coconut oil salsa*

#### BEBEK GORENG SAMBAL TEMPOYAK - SOUTH SUMATRA

*Fried half crispy duck, fermented durian chili sauce, fresh vegetable salad, grated steamed coconut dressing*

#### TUMIS KECIWIS - CENTRAL JAVA

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

#### NASI GORENG UDANG - CHEF'S INSPIRATION

*Wok fried rice with smoked chili paste, fresh prawn, fermented shrimp paste, basil leaves, sticky beans*

### DESSERT

#### CHEF'S SPECIAL OF THE DAY

