

STARTERS

Satay

Meat skewers marinated using a special house recipe and grilled over an open flame

Beef, chicken, or pork (min. six) 1.5/ea.

Tiger prawns (portion of four) 10

Lamb (portion of four) 12

Krupuk - Prawn crackers 4

Emping - Padi oat crackers 4

Excellent with beer

Roti Prata - Philo crêpe 6

Served with a tasty curry dip

Martabak - Beef samosa 6

The East Indian influence on Indonesian cuisine is evident in this version of the spicy beef samosa

Tahu Goreng Kecap - Crispy fried tofu 6

Served with a spiced soy sauce

Lumpia - Spring roll (min. two) 2/ea.

Beef or vegetarian

A hint of the Chinese influence emerges with this adaptation of the spring roll

Ayam Goreng Asam

- Tamarind fried chicken drumettes 8.50

Chicken drumettes marinated in a spiced tamarind sauce, then deep-fried until golden brown

Perkedel - Potato Cake (min. 2) 2/ea.

A contrast in texture with a crispy outer shell concealing a soft potato-beef cake

Resolis - Chicken crêpe roll 3/ea.

Creamy chicken filling wrapped in a crispy crêpe

Lemper - Chicken rice roll 3/ea.

Minced chicken filling seasoned with kaffir lime, rolled in white sticky rice

Gado Gado - Indonesian salad

The most popular and most varied salad in Indonesia, consisting of tossed mixed vegetables and a spiced peanut sauce

Small 7 Large 9

Soto Ayam - Madura chicken soup 4

Lemon grass chicken soup from the island of Madura

To further enhance your unique Indonesian dining experience, we recommend that entrées be shared, just as they are enjoyed in Indonesia



ENTRÉES

CHICKEN

Singang Ayam - Sumatran grilled chicken 14
Chicken marinated in a lemon grass and coconut sauce, grilled over an open flame

Opor Ayam - Coconut chicken 15
Nutmeg and coconut cream flavoured chicken

Kari Ayam Java - Javanese curry chicken 15
A delicate curry chicken dish originating from the island of Java

MEAT

Rendang Daging - West Sumatran beef 15
The most well-known Indonesian beef dish, slowly cooked with over 15 different exotic spices

Sambal Babi - South Sumatran Pork 14
Pork shoulder slowly cooked in a spiced coriander source

SEAFOOD

Cumi-Cumi Baso - Stuffed jumbo calamari 22
Jumbo calamari stuffed with minced prawns and calamari in a tangy tomato chili sauce from the island of Sulawesi

Gulai Udang - Cluster bean tiger prawns 19
Tiger prawns and petai prepared in a galangal lemon grass coconut cream-based sauce

Ikan Bali - Bali fish 18
Sole fish fillet topped with our very own galangal prawn sauce

Ikan Kari Tomat - Tomato curry fish 18
Red snapper fish fillet simmered in a tantalizing curry sauce enhanced with zesty tomatoes

Please inform your server of any allergies

VEGETABLES

Sayur Lodeh - Coconut sauce vegetables 12
Flavours unite in this well-known creation of assorted vegetables in a succulent coconut sauce

Sayur Kari - Curry vegetables 12
Various vegetables simmered in a special house curry sauce

Sambal Tumís Kacang Panjang or Buncís 11
Tender long beans or Sweet green beans
Sautéed with shrimp in a seafood paste

Terong Jamur Kari - Curry eggplant 15
A perfect union of eggplants and shiitake mushrooms in an enticing coconut curry sauce

ON THE SIDE

Nasi Goreng - Indonesian fried rice 11
A complex dish of seasoned rice, shrimp, and pork, topped with a fried egg and served with a krupuk

Bami Goreng - Indonesian fried noodles 11
Sautéed egg noodles with shrimp, pork, and vegetables

Nasi Uduk 2.50
Rice cooked in coconut milk, flavoured with lemon grass and Southeast Asian basil leaf

Nasi Putih 2.00
Long-grain jasmine steamed rice

THE INDIVIDUAL SET ENTREES

The Flying Dutchman 18
Indonesian shrimp and pork fried rice, served with tamarind fried chicken, BBQ jumbo tiger prawn skewer, sambal egg & krupuk

The Rickshaw Plate 19
Sumatran beef, sambal red snapper fish served with coconut rice & vegetables

Lontong Champur 18
Assorted vegetables and rice cake cooked in a coconut sauce, served with various side dishes: Sumatran beef, samble egg, and Acar (Pickled curry vegetables)

“All our spice blend are freshly made in house”

The Rijsttafel

- A delightful Indonesian feast

\$30/person

Gado Gado - Indonesian mixed green salad

Jumbo Tiger Prawn Sate

Javanese Curry Chicken

Beef Rendang - Sumatran beef

Bali fish or Chef Daily Special

Yellow rice

One dessert from the dessert menu

(Liquor not included)

DRINKS

Ice Cendol 6

Coconut milk drink with palm sugar and pandan leaf jelly, topped with shaved ice

Young coconut juice 5 with rum 8

Fresh from the husk

Grass Jelly 4

Cubes of translucent grass jelly in syrup make a most refreshing drink after a spicy-hot meal

Shredded Coconut 4

A deliciously syrup drink with sweet shredded coconut flesh

Kopi Tubruk 7

Strong, extra fine grind Indonesian coffee, sweetened with condensed milk

Sparkling water (750ml) 6

Coffee, tea, soft drinks 2.50

Juice 2.50