

STARTERS

Satay

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

Beef, chicken, or pork (min. six) 1.6/skewer

Tiger prawns (portion of four) 12

Lamb (portion of four) 12

Krupuk - Prawn crackers 4

Emping - Padi oat crackers 4

Excellent with beer

Roti Prata - Philo crêpe 6.25

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

Ayam Goreng Asam

-Tamarind fried chicken drumettes 9

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

Tahu Goreng Kecap - Crispy fried tofu 6

Served with a spiced soy sauce

Lumpia - Spring roll 2.25/pc (min. 2)

Beef or vegetarian

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

Perkedel - Potato cake 2.50/pc (min. 2)

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

Resolis - Chicken crêpe roll 3.25/pc

Creamy chicken filling wrapped in a crispy crêpe

Lemper - Chicken rice roll 3/pc

Minced chicken filling seasoned with kaffir lime, rolled in 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 8 Large 10

Soto Ayam - Maduran chicken soup 4.50

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

(All our main courses come with steamed rice)

CHICKEN

Singang Ayam - Sumatran grilled chicken 15
Chicken marinated in a complex kaffir lime, lemon grass sauce, then 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 - Sumatran spiced beef 16
The most well-known Indonesian beef dish, slowly cooked with over 13 different exotic spices

Samble Babi - South Sumatra pork 16
Pork shoulder slowly cooked in a spiced coriander sauce

Gulai Kambing - Curry lamb 20
New Zealand spring lamb cooked in a complex curry sauce - gulai.

SEAFOOD

Cumi-Cumi Baso - Stuffed calamari 23
Calamari stuffed with minced prawns and calamari in a tangy tomato chili sauce from the island of Sulawesi

Gulai Udang - Curry tiger prawns 19
Tiger prawns prepared in a galangal lemon grass white curry sauce

Ikan Bali - Bali fish 18
Deep-fried 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.

我們有中文餐牌

VEGETABLES

Sayur Lodeh - Coconut sauce vegetables 14
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 Tumis Kacang Panjang or Buncis 12
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 curry sauce

ON THE SIDE

Nasi Goreng - Indonesian fried rice 12
A complex dish of seasoned rice, shrimp, and pork, topped with a fried egg and served with a krupuk

Bami Goreng - Indonesian fried noodle 12
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
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 & egg

Satay Lontong plate 18
BBQ meat skewers served with Gado Gado (Indonesian green salad) and rice cake with peanut dip, a popular Indonesian road side dish

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

“All our spice blend are freshly made in house”

The RIJSTTAFEL

A delightful Indonesian dining experience

\$35/person

Gado Gado ~ Indonesian mixed green salad

Sate ~ BBQ skewer

Javanese Curry Chicken

Beef Rendang ~ Sumatran beef

Gulai Udang ~ Curry Prawn

Turmeric coconut rice

&

Dessert

DRINKS

Ice Cendol 6

Coconut milk drink with palm sugar and tear-drop jelly, topped with shaved ice

Young coconut juice

Fresh from the husk 5 with Rum 8

Lemon Grass Ice tea 5

Freshly made in-house

Seasonal fresh fruit drink 6

Grass Jelly 3

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

Shredded Coconut 3

A deliciously syrup drink with sweet shredded coconut flesh

Kopi Tubruk 7

Strong, extra fine grind Indonesian coffee (Sumatra blend), served with condensed milk on the side

Kopi Luwak 60/cup

100% pure luwak beans, the world's rarest coffee

San Pellegrino sparkling water (750ml) 6

Coffee, tea, soft drinks, juice