



BRUNCH MENU

Price per head \$398

SMALL PLATES

(free-flow)

GADO GADO KAUM

*Assorted blanched garden vegetables tossed in a peanut dressing,
served with organic egg, tempeh, garlic crackers & fried shallots*

GULAI UDANG ACEH

Aceh style curry with assorted spices, curry leaves & tiger prawn tails

AYAM KAMPUNG BERANTAKAN

*Fried organic chicken topped with toasted spicy coconut flakes, fried garlic slivers,
fried curry leaves, fried oyster mushrooms & crispy red chili*

BATAGOR

*Fried prawn & mackerel fish dumpling served with a
spicy cashew nut & sweet soya sauce dip*

GOHU IKAN TUNA

*Fresh tuna marinated with coconut oil, lime juice, small red chili,
green apple, rocket leaves, served with crackers & toasted kernari nuts*

LARGE PLATES

(choice of one)

IKAN BARRAMUNDI BAKAR SAMBAL DABU DABU

Grilled fillet of barramundi served with a spicy fruit & vegetable salsa

BABI GULING KHAS BALI

*Oven-roasted crispy baby pig marinated with Balinese spices & served with
blanched vegetables tossed in a spicy grated coconut dressing*

NASI GORENG UDANG

Fried rice with prawns, basil leaves, smoked red chili paste & Bangka shrimp paste

Prices are in HKD. 10% service charge applies



VEGETABLE PLATE

(one serving)

TUMIS KECIWIS

Wok-fried baby cabbage with garlic & fermented sweet bean paste

RICE

(free-flow, on request)

NASI PUTIH

Steamed white rice

DESSERT

(choice of one)

KUE LAMPUR

Indonesian mud cake served with marinated mixed berries, coconut & chocolate ice cream

LAPIS SURABAYA

Layered butter cake with pineapple preserve, lemon curd, caramelised pineapple & mango sorbet

FREE FLOW BEVERAGE PACKAGE

\$195 - 2 hours

\$295 - 3 hours

CHAMPAGNE - VEUVE CLICQUOT

INDO BLOODY MARY

MIMOSA

SANGRIA

SOFT DRINKS - SODAS, JUICES & WATER

WINE - HOUSE RED & WHITE

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