

## Small dishes

Tempting tastes from around the archipelago, spanning cuisines from Sabang to Merauke. Share 2-3 dishes per couple to experience a range of traditional ingredients and flavors.

**Karedok (Sunda, West Java) 50k**  
Raw vegetables served with roasted peanut sauce, aromatic ginger and crispy shallots

**Asinan Jakarta (Jakarta) 50k**  
White cabbage, bean sprouts, pickled lokio, sayur asin (fermented Chinese cabbage) in asinan sauce served with kerupuk

**Oseng Jantung Pisang (Manado, Sulawesi) 50k**  
Stir-fried banana blossom served with sliced garlic, shallots, chilies and kaffir lime leaves

**Cakalang Asap (Minahasa, North Sulawesi) 65k**  
Shredded pieces of smoked cakalang fish with turmeric leaves, kaffir lime leaves and kemangi

**Lele Goreng Sambal Hijau (Padang, Sumatra) 65k**  
Crispy catfish served with sambal hijau (green chili salsa)

**Cumi Hitam Pekalongan (Pekalongan, Central Java) 70k**  
Baby squid cooked in their own ink, lots of chilies and fresh coconut milk.

**Ayam Tangkap (Aceh, Sumatra) 70k**  
Deep-fried ayam kampung (free-range chicken) served Aceh style with green chilies, fried pandan, curry and turmeric leaves

**Celeng Gesing (All over Bali) 75k**  
Bangkal hitam (Balinese heritage pork) cooked in bamboo served with spicyaromatic ginger and garlic

**Empal Gentong (Cirebon/Surabaya, East Java) 85k**  
Beef shoulder slow cooked in a traditional clay pot (gentong) over wood fire with bumbu kuning, fresh coconut milk, cinnamon, cloves and kapulaga leaves

Prices are in thousand Rupiah and subject to 10% tax and 11% service charge

## Bigger dishes

Journey through Indonesia's regional cuisines, enjoying the unique spice combinations of each. Share several plates along with rice, vegetables and sambal for an authentic Indonesian dining experience.

**Jukut Kelor Mesanten (Munggu, Bali) 55k**  
Moringa leaves, base genep and bongkot cooked in a young coconut

**Pesmol Mujair (Cianjur, West Java) 95k**  
Crispy ikan mujair (tilapia) from Lake Batur braised with tamarind, tomatoes, candle nuts and served with pickles

**Pepes Ikan Cemagi (Cemagi, Bali) 115k**  
Smoked whole red snapper marinated with base genep, lemongrass and kaffir lime wrapped and cooked in banana leaves

**Udang Kemangi (Cirebon, West Java) 150k**  
Prawns sautéed with bumbu kuning (yellow curry sauce), kemangi leaves and fresh coconut milk

**Ayam Lengkuas (Jogjakarta, Central Java) 95k**  
Deep-fried free-range chicken marinated and cooked in turmeric paste served with grated crispy galangal

**Sate Empol Babi (Bali) 95k**  
Char-grilled minced pork sate marinated in base genep served with sticky rice cakes and roasted peanut sauce..

**Kalio Kambing (Padang, West Sumatra) 95k**  
Braised goat leg cooked in kalio spice paste and fresh coconut milk

**Garang Asem Surabaya (Surabaya, East Java) 115k**  
Beef ribs slow-braised with tamarind, belimbing wuluh and tomatoes

**Bebek Woku (Manado, Sulawesi) 125k**  
Crispy half duck marinated with turmeric, candle nuts, chili, tomatoes, lime leaves and lemongrass

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## Rice dishes

Naturally grown pandan wangi rice

**Nasi putih 20k**  
Steamed white rice

**Nasi kencur 25k**  
Steamed white rice with aromatic ginger

**Nasi kecombrang 25k**  
Steamed white rice with ginger torch flower

## Vegetable Dishes

**Sayur Asam (Sunda, West Java) 25k**  
Chayote, corn, jack fruit, melinjo and peanut cooked and served in tamarind broth

**Sayur Sambal Godok (Betawi, Jakarta) 30k**  
Slow cooked long beans in bumbu merah and coconut milk

**Sayur Muncuk Jepang (All over Bali) 30k**  
Sautéed young chayote leaves with sambal goreng

## Sambal

**Sambal Tomat (all over Indonesia) 15k**  
Tomato, chili and terasi sambal

**Sambal Bongkot (Bali) 15k**  
Torch ginger, chili, shallot, terasi and kaffir lime leaves sambal

**Sambal Goreng Jawa (Java) 15k**  
Bird eye chili, shallot and garlic paste sambal

**Sambal Dadak Sunda (Sunda) 15k**  
Chili, palm sugar and terasi sambal

**Sambal Goang (Sunda) 15k**  
Chili, shallot, garlic and coconut oil sambal

**Selection of Sambal 50k**

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